

Restaurant Week Menu

Appetizer- Choice of One

2 Potato Skins

2 potato boats deep fried and topped with pulled pork and cheddar cheese

3 Smoked Chicken Wings

Slow smoked until almost done, then deep fried and tossed in your choice of sauce.

Dinner Salad

Our house salad, just smaller!

Dinner Entrée's

APPLE BBQ GRILLED CHICKEN

A 6 oz BBQ Grilled Chicken basted with a sauce made of apple juice, brown sugar, and our homemade BBQ sauce, served with two dinner sides.

Apple Stuffed Pork Loin

A 8 oz pork tenderloin Stuffed with sweet apples caramelized in butter and brown sugar, then seared to perfection, served with 2 dinner sides.

APPLE BUTTER BBQ RIBS

½ rack of our homemade baby back ribs slow in our smoker oven, topped with our tangy dry rub flavors mingle with the sweetness of the homemade apple butter bbq sauce. This entrée is served with 2 dinner sides.

COLORADO Combo

A 4 oz. smoked Elk and Pork bratwurst with cheddar cheese, served with a ½ of a rack of baby back ribs, and two dinner sides.

Fisherman's Dinner

3 bacon wrapped scallops served with an 8 oz. fried Alaskan breaded cod, served with Cole slaw and French fries.

Pitmaster Platter

A slice of our smoked brisket, ¼ rack of St. Louis Ribs, your choice of bbq pulled pork, beef brisket, or pulled chicken, served with two dinner sides.

Dessert of the Day

Warm Apple Crisp and whip cream