

---

---

# SMOKEHOUSE

---

---

## Appetisers

### Smokehouse Beef Nachos

Pepper Jack Cheese, Onions, Bell Peppers, Olives and Tomato Salsa

### Shrimp Caesar Salad

Popcorn Shrimp, Sun-blushed Tomatoes, Romaine Lettuce, Parmesan and Ciabatta Croutons

### Buffalo Chicken Wings

Sweet Chilli Sauce

### Maryland Crab Cake

Alaskan Crab and Cajun Crème Fraîche with Fiery Tomato Sauce and Avocado Cream

### Loaded Potato Skins

BBQ Chicken, Hickory Smoked Bacon and Monterey Jack Cheese  
or Spring Onions and a Creamy Jalapeño Ranch Dressing (v)

## Main Courses

### Coconut Crusted Shrimp

Peach and Mango Chutney

### Blackened Salmon

Mango, Mint and Tomato Salsa with Jambalaya Rice

### Buttermilk Southern Fried Chicken

Roasted Corn, Sun-blushed Tomatoes and a Black Bean and Avocado Salsa

### Road House Sliders

Prime Black Angus Beef\* and Pulled Pork, American Bacon and  
Monterey Jack Cheese in Jalapeño Brioche Buns with Cajun Onion Rings

### Memphis Style Baby Back Ribs

Sweet Spiced Rub and Jack Daniels Honey BBQ Sauce

### Smoked Entrecôte of Premium Beef\*

Chimichurri Sauce

### Cajun Vegetable and Five Bean Stew

Sweet Potato and Roasted Corn Fritters (v)

---

---

# SMOKEHOUSE

---

---

## Sides

Mac & Cheese

Loaded Hasselback Potatoes with Bacon, Cheddar, Sour Cream and Chives

Cajun Fries

BBQ Style Beans with Pulled Pork

Creamed Corn with Piquillo Peppers

Steamed Broccoli

## Desserts

**Cookies and Cream Tart**

Spiced Peach and Vanilla Cream

**Molten Chocolate Doughnut**

Vanilla Ice Cream

**Vanilla Cheesecake with Oreo Crumb**

Toasted Marshmallows, Chocolate Ganache and Pecan Ice Cream

**Salted Caramel and Popcorn Pudding**

Glazed Apple and Cinnamon Madeleine

(v) – Denotes vegetarian choice

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SMOKEHOUSE

The classic American Smokehouse delivers a delicious and distinctive style of barbecuing where the meat melts in your mouth.

Dry rubs add an extra depth of taste to accompany the deep, hearty flavours of Southern recipes such as French-inspired Cajun cuisine and soul food classics.

So while the American menu, like the country itself, is a celebration of many influences, the grill brings it all memorably together.