



A Genuine Taste of the Mountains!

STARTERS

GOLD NUGGETS

You've hit pay dirt with these crispy treats! Creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame-roasted jalapeño ranch for dipping. 8.49

TIMBER SPEARS

A motherlode of crunchy fried pickle spears lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 7.49

CAMPFIRE QUESO

Kettle-made dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, jalapeños and green onions. Served with warm tortilla chips and pretzels. 10.99

ROCKY TOP PORK NACHOS

A mountain of freshly made corn tortilla chips piled high with campfire-cooked BBQ pulled pork, melted cheddar and jack cheeses, sliced jalapeños and house-made pico de gallo. 10.99

CORN DODGERS

Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 8.99

TUCKALEECHEE TATER SKINS

Five seasoned jumbo potato skins fried crisp and served bubbling hot with melted cheddar and jack cheeses, Applewood-smoked bacon and sliced green onions. Accompanied by plenty of cool sour cream for dipping. 9.99

BUFFALO SHRIMP

8 jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with bleu cheese dressing for dipping. 9.49

WILD BILL'S JUMBO BUFFALO WINGS

A plate full of our jumbo buffalo wings tossed in your choice of BBQ, Hot or Cajun Dry Rub. 10.99

POTLUCK SAMPLER

A platter loaded with enough of the good stuff to feed the whole party! Samplings of Corn Dodgers, Buffalo Wings and a generous scoop of Campfire Queso and chips. 13.99

GARDEN SALADS & SOUPS

SOUP OF THE DAY

Try a delicious bowl of one of our chef's hearty soups. Ask your server for today's featured soup. 5.99

STRAWBERRY CHICKEN SALAD

Tender grilled chicken breast sliced thin and served over fresh farmer's market greens with sliced strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by a side of honey vinaigrette dressing. 13.99

SALMON & AVOCADO SALAD

Wood-grilled salmon served over garden greens tossed in our classic vinaigrette with ripe avocados, tomatoes, cilantro, sliced jalapeños, sautéed mushrooms and feta cheese. 15.99

HOUSE-MADE DRESSINGS: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CLASSIC VINAIGRETTE, BLEU CHEESE, APPLE VINAIGRETTE, THOUSAND ISLAND, HONEY MUSTARD, HONEY VINAIGRETTE.

LUMBERJACK BISON CHILI

Loaded with all-natural ground bison and served in a black iron kettle with salted crackers. 5.99

HAPPY VALLEY HARVEST SALAD

Fresh Spring mix topped with sliced green apples, caramelized pecans, dried cranberries, goat cheese and slices of juicy grilled chicken breast. Served with our homemade apple vinaigrette dressing on the side. 13.99

BIG SKY BLACK & BLEU SALAD

Blackened USDA Angus Choice steak tips served over fresh farmers' market greens with vine ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Accompanied by a side of bleu cheese dressing. 14.99

SANDWICHES

Burgers & Sandwiches are served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans.

PROSPERITY SANDWICH

This ain't no hardtack outfit; this sandwich is served open-face on grilled sourdough and loaded with turkey, ham, bacon and melted cheese then topped with a rich cream sauce. 11.99

BACON MAC & CHEESE BURGER*

A full half pound, hand-pattied burger topped with crisp strips of thick-cut pepper bacon and piled high with creamy homemade macaroni and cheese. Served on a toasted, buttery brioche roll. 12.99

BLUE RIDGE CHICKEN SANDWICH

Belly up to this big boy! Juicy grilled chicken breast basted with BBQ sauce and topped with sliced honey ham, avocado and swiss cheese. Served on a bakery fresh bun with lettuce, tomato & red onions. 12.99

KLONDIKE BURGER*

A juicy, half pound burger patty topped with housemade boursin cheese, caramelized bacon jam and crispy tobacco onions. 11.99

ALL-NATURAL BISON BURGER*

100% ground bison for a flavorful and extra lean burger. Bison is most enjoyable cooked medium well or below. Served on a bakery fresh bun with lettuce, tomato & red onions. 13.99

STEAKS, RIBS & CHOPS

POTLUCK PORKCHOPS

Twin boneless pork chops basted with our Tangy BBQ Sauce and grilled to perfection. Served with skillet potatoes and cinnamon apples. 17.99

TRAPPER JACK'S HANDCUT SIRLOIN*

A juicy 10 oz. marinated USDA choice center-cut top sirloin grilled to your liking. Served with a piping hot baked potato and a house salad. 18.99

BABY BACK RIBS

Slow-cooked, fall-off-the-bone pork ribs coated with your choice of Tangy BBQ Sauce or TWG's Signature Bourbon Glaze. Served with French fries. 16.99

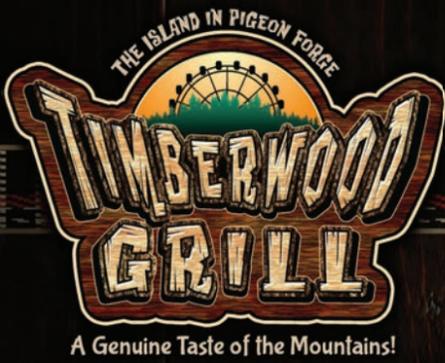
GUNPOWDER RIBEYE*

A well-marbled 12 oz. USDA choice ribeye steak grilled with Cajun spices. Served with a piping hot baked potato and a house salad. 24.99

ADD A HOUSE SALAD TO ANY ENTREE 3.99

STRAWBERRY SALAD 5.99

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please notify a manager prior to ordering if you have specific food allergies or sensitivities.



Signature COCKTAILS

HAIR OF THE BEAR

The Smokies LARGEST
Bloody Mary, served
in a 34 oz. Mug. 10.99

TIMBERWOOD GRILL SMOKY MOUNTAIN ICED TEA

Our signature 34 oz. mountain
blend of triple sec, light rum, gin,
vodka, tequila and sour mix with
a splash of Coke. 11.99

BADLANDS MARGARITA

Milagro Silver, Cointreau, Agave
nectar and fresh lime. 8.99

HILLBILLY WHINE

Our own frozen mountain
berry daiquiri made with Ole
Smoky Blackberry Moonshine,
strawberries, sugar and
fresh lime juice. 8.99

JACK DANIEL'S ADULT SLUSHY

Frozen Jack Daniel's
and Coke. 6.99

KENTUCKY MULE

Wild Turkey 101, Ginger Beer
and fresh lime juice. 7.49

BLACKBERRY COBBLER

Maker's Mark, peach bitters,
simple syrup, Ole Smoky
Moonshine and fresh
blackberries. 8.99

OLD NO. 7 LEMONADE

Jack Daniel's, sour mix and
triple sec. Topped with a
splash of Sprite. 7.49

TENNESSEE SIPPIN' TEA

Jack Daniel's Honey, triple
sec, cinnamon schnapps
and iced tea. 7.99

TOASTED MARSHMALLOW

Frangelico, Absolut Vanilla,
Baileys and butterscotch
schnapps. Topped with a
toasted marshmallow. 8.49

GREAT PLATES

PEYCO PETE'S GRILLED MEATLOAF

A hearty portion of our homestyle
meatloaf paired with mashed taters
& gravy, topped with crispy tobacco onions.
Served with freshly steamed broccoli. 14.99

FISH 'N CHIPS PLATE

Fried to a golden brown and served hot
and crisp. Accompanied by French
fries and tartar sauce. 15.99

SMOKY'S FANCY CHICKEN

Our signature grilled chicken breast brushed
with our homemade sweet bourbon glaze,
topped with sautéed onions, creamy goat
cheese and our thick cut peppered bacon
and accompanied by fresh steamed
broccoli and skillet potatoes. 17.99

SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked
beef brisket served with our
house-made BBQ sauce, bourbon
baked beans and French fries. 16.99

FIRE IN THE HOLE FRIED SHRIMP

10 jumbo Gulf shrimp, breaded and
fried to golden brown. Served with cole
slaw, French fries and our homemade
cocktail sauce for dipping. 17.99

DUTCH OVEN CHICKEN POT PIE

A cache of tender chicken breast, garden
fresh peas, onions, carrots and celery in
a rich, made from scratch flaky puff
pastry. Paired with a house salad
for the perfect meal. 13.99

BLACKJACK SALMON

TWG's signature bourbon-glazed salmon
flame-grilled, paired with tomato basil rice
and your choice of another side. 18.99

TRAIL BOSS CHICKEN TENDER PLATE

A pile of chicken tenders breaded by our
crumb boss, fried crispy and accompanied
by BBQ and honey mustard dipping sauces.
Served with French fries. 14.99

CANYON CREEK GRILLED SHRIMP

10 blackened jumbo shrimp pan-seared
with red and green bell peppers.
Served over tomato basil rice and
your choice of another side. 17.99

TWIN FORKS KICKIN' CHICKEN

A boneless buttermilk-marinated bird
breast dredged in our secret seasonings,
fried golden and topped with our creamy
bacon gravy. Served with mashed taters
and your choice of another side. 15.99

LOCK, STOCK & BARREL PLATTERS

RIB & CHICKEN TENDER PLATTER

Your choice of BBQ or Blackjack ribs paired with our Southern style
chicken tenders. Served with French fries and cole slaw. 19.99

RIBS & SHRIMP PLATTER

Your choice of BBQ or Blackjack ribs paired with four jumbo fried shrimp.
Served with French fries and cole slaw. 21.99

RIBS & BRISKET PLATTER

BBQ or Blackjack ribs paired with our tender smoked beef brisket.
Served with French fries and cole slaw. 23.99

ADD A HOUSE SALAD TO ANY ENTREE 3.99

STRAWBERRY SALAD 5.99

SIDES

FRENCH FRIES
MASHED TATERS
SKILLET POTATOES
COLE SLAW

TOMATO BASIL RICE
BOURBON BAKED BEANS
BAKED POTATO
CAJUN CORN MEDLEY

STEAMED BROCCOLI
SWEET POTATO FRIES
MACARONI AND CHEESE
CINNAMON APPLES