

## Starters

### LOADED POTATO CRACKLINS

Crumbled seasoned potatoes deep fried to a golden brown and smothered with white queso, applewood smoked bacon, sour cream and green onions. 11.49

### 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. 8.99

### TIMBER CHIPS

A mother lode of crunchy pickle chips lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 8.49

### 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. 11.99

### ROCKY TOP PORK NACHOS

A mountain of freshly made corn tortilla chips piled high with campfire-cooked smoked pulled pork, white queso, sliced jalapeños and house-made pico de gallo. Drizzled with sour cream and BBQ sauce. 12.99

### BUFFALO SHRIMP

Eight jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with ranch dressing for dipping. 12.99

### POTLUCK SAMPLER

A platter loaded with enough of the good stuff to feed the whole party! Samplings of Gold Nuggets, Buffalo Wings and a generous scoop of Campfire Queso and chips. Served with buttermilk ranch and jalapeño ranch sauces. No substitutions please. 15.99

## JUMBO WINGS

A plate full of our jumbo buffalo wings 12.99

Served with ranch dressing and your choice of wing sauce:

**SIGNATURE BUFFALO SAUCE**  
**BLACKJACK BOURBON**  
**CAJUN DRY RUB**  
**HONEY BBQ**



## Salads & Soups

### STRAWBERRY CHICKEN SALAD

Bourbon glazed grilled chicken breast sliced thin and served over fresh farmers market greens with sliced strawberries, caramelized pecans and bleu cheese crumbles.

Accompanied by a side of honey vinaigrette dressing. 14.99

### 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. 16.99

### SOUP OF THE DAY

Try a delicious bowl of one of our chef's hearty soups. Ask your server for today's featured soup. 6.49

### 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 tobacco onions. Accompanied by a side of bleu cheese dressing. 16.99

### CRISPY RANGE SALAD

Hand-breaded chicken tenders over garden greens, shredded cheddar and jack cheeses, vine ripe tomatoes, cucumbers, bacon and fried onions. Accompanied by a side honey mustard. 14.99

### HOUSE SALAD

Fresh spring mix topped with tomatoes, cucumbers, applewood smoked bacon and shredded mozzarella cheese. 6.99

### LUMBERJACK BISON CHILI

Loaded with all-natural ground bison and served with salted crackers. 6.99

### Homemade Dressings:

BUTTERMILK RANCH - BALSAMIC VINAIGRETTE - CLASSIC VINAIGRETTE  
 BLEU CHEESE - THOUSAND ISLAND - HONEY MUSTARD - HONEY VINAIGRETTE

## BURGERS & SANDWICHES

Burgers & Sandwiches are served with your choice of one side.

### 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. 13.99

### HOT ROCKS BACADO BURGER\*

A juicy, half pound burger topped with Swiss cheese, two thick-cut strips of peppered bacon and piled high with pico de gallo, avocado and jalapeños. Served on a toasted, buttery brioche roll. 13.99

### 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 and red onions. 15.99

### VEGGIE BURGER

Veggies, brown rice and beans make up a lighter patty that is teriyaki glazed and served with lettuce, tomatoes, mayo and onions on a bakery fresh bun. 11.99

### GOLD PAN CHEESEBURGER\*

Our mile high half pound burger topped with American cheese and served on a bakery fresh bun with lettuce, tomato and red onions. 12.99

### BLUE RIDGE CHICKEN SANDWICH

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 and red onions. 13.99

### PAPAW'S FRIED BOLOGNA SANDWICH

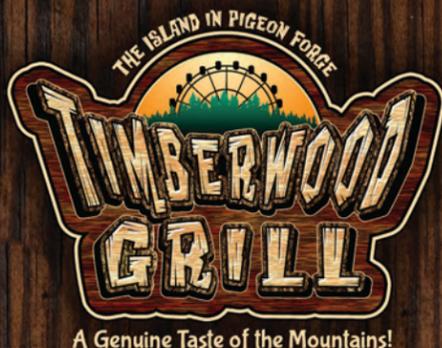
As traditional as Kentucky coal! Loaded with thick-cut slices of bologna and melted American cheese. Pan-seared and served with stone ground honey mustard, mayo and caramelized onions on grilled sourdough. 12.99

### 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 mushroom cream sauce. 13.99

### BUFFALO CHICKEN SANDWICH

Fresh chicken breast, fried crispy or grilled, tossed in our spicy buffalo sauce with lettuce, red onion and tomatoes. Served with ranch dressing. 13.49



## Kids <sup>12 & UNDER</sup> MENU

Kids menu entrées include choice of one side (excludes pizza):

**CORN DOG** 6.99

**CHEESEBURGER** 6.99

**MAC 'N CHEESE** 5.99

**CHICKEN TENDERS** 6.99

**SKILLET STEAK**  
5 oz. 9.99

## KID'S PIZZA

**CHEESE PIZZA** 6.99

ADD PEPPERONI 1.99



## HOMEMADE Sweets 7.99

### CHOCOLATE CHIP COOKIE SUNDAE

Baked chocolate chunk cookie topped with vanilla bean ice cream, hot fudge and whipped cream.

### KAHLUA CHOCOLATE BROWNIE

Our chocolate fudge brownie topped with vanilla bean ice cream and caramel. Smothered with our Kahlua chocolate sauce.

### HOMEMADE STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake. Topped with our homemade cream cheese frosting and fresh strawberry slices.

### MOUNTAIN BERRY COBBLER

House-made cobbler with plump berries in a flaky crust topped with premium vanilla bean ice cream.

## GREAT PLATES

### 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. 15.99

### SMOTHERED STEAK TIPS

Blackened USDA angus choice steak tips with sautéed mushrooms and peppers in a scratch made brown gravy, served over mashed potatoes and topped with tobacco onions. 19.99

### FISH 'N CHIPS PLATE

Beer battered and fried to a golden brown. Served with French fries, coleslaw and tartar sauce. 16.99

### SMOKY'S FANCY CHICKEN

Our signature grilled chicken breast brushed with our homemade sweet bourbon glaze, topped with goat cheese, sautéed onions, and our thick-cut peppered bacon and accompanied by fresh steamed broccoli and your choice of side. 17.99

### FIRE IN THE HOLE FRIED SHRIMP

Ten jumbo Gulf shrimp, breaded and fried to golden brown. Served with cole slaw, French fries and our homemade cocktail sauce for dipping. 19.99

### BLACKJACK SALMON

TWG's signature bourbon-glazed and flame-grilled salmon. Paired with tomato basil rice and your choice of side. 20.99

### 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 and coleslaw. 15.99

### CANYON CREEK GRILLED SHRIMP

Ten blackened jumbo shrimp pan-seared with red and green bell peppers. Served over tomato basil rice and your choice of side. 19.99

### TWIN FORKS KICKIN' CHICKEN

A boneless buttermilk-marinated chicken breast dredged in our secret seasonings, fried golden and topped with our creamy white gravy. Served with mashed taters and your choice of side. 16.99

## STEAK, RIBS & BRISKET

### TRAPPER JACK'S HANDCUT SIRLOIN\*

A juicy 10 oz. USDA choice center-cut top sirloin grilled to your liking. Served with a piping hot baked potato and a choice of side. 20.99

### BABY BACK RIBS

Slow-cooked, fall-off-the-bone pork ribs coated with your choice of Tangy BBQ Sauce or TWG's Signature Blackjack Bourbon Glaze. Served with French fries and coleslaw. 20.99

### GUNPOWDER RIBEYE\*

A well-marbled 12 oz. USDA choice ribeye steak grilled with Cajun spices. Served with a piping hot baked potato and a choice of side. MKT

### SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 19.99

## LOCK, STOCK & BARREL COMBOS

### BRISKET & CHICKEN TENDERS

Tender smoked beef brisket paired with our Southern style chicken tenders. Served with French fries and choice of side. 24.99

### JACK'S SIRLOIN & SHRIMP

10 oz. USDA choice top sirloin grilled to perfection and paired with five jumbo fried shrimp. Served with piping hot baked potato and choice of side. 26.99

### RIBS & SHRIMP

Your choice of BBQ or Blackjack ribs paired with five jumbo fried shrimp. Served with French fries and choice of side. 26.99

### RIBS & BRISKET

BBQ or Blackjack ribs paired with our tender smoked beef brisket. Served with French fries and choice of side. 27.99

### RIBS & CHICKEN TENDERS

Your choice of BBQ or Blackjack ribs paired with our Southern style chicken tenders. Served with French fries and choice of side. 25.99

## Sides

FRENCH FRIES  
MASHED TATERS  
COLE SLAW  
TOMATO BASIL RICE

FRESH GREEN BEANS  
BOURBON BAKED BEANS  
LOADED BAKED POTATO + 1.49  
POTATO CRACKLINS

STEAMED BROCCOLI  
SWEET POTATO FRIES  
MACARONI AND CHEESE  
CAJUN CORN