

A Genuine Taste of the Mountains

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. 11.99

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. 10.99

FRIED MUSHROOMS

Hand-breaded mushrooms, deep fried to a golden brown. Served with a tangy horseradish sauce. 11.49

TIMBER CHIPS

A mother lode of crunchy pickle chips lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 9.99

CAMPFIRE QUESO

Kettle made dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, and jalapeños. Served with warm tortilla chips and pretzels. 13.49

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. 14.99

BUFFALO SHRIMP

Eight jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with ranch dressing for dipping. 13.99

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. 16.99

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. 16.99

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. 19.99

LOADED POTATO SOUP

Made from scratch every morning, Thick, creamy and cheesy this classic recipe is loaded with cheese, bacon and topped with chives. 6.99

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 fried onions. Accompanied by a side of bleu cheese dressing. 17.99

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. 15.99

HOUSE SALAD

Fresh spring mix topped with tomatoes, cucumbers, Applewood smoked bacon and shredded mozzarella cheese. 7.49

LUMBERJACK BISON CHILI

Loaded with all-natural ground bison. 7.49

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. All served on a locally sourced, fresh baked bun.

GOLD PAN CHEESEBURGER*

Our mile high half-pound hamburger patty topped with American cheese, lettuce, tomato, pickle and red onions. 14.99

SMOKEY BURGER*

Half-pound hamburger patty topped with Applewood smoked bacon, American cheese, BBQ sauce and fried onion straws. 15.99

BACON MAC & CHEESE BURGER*

A full half-pound hamburger patty topped with crisp strips of thick-cut bacon and piled high with creamy homemade macaroni and cheese. 15.99

BLUE RIDGE CHICKEN SANDWICH

Juicy grilled chicken breast basted with BBQ sauce and topped with bacon, avocado, Swiss cheese, lettuce, pickle, tomato and red onions. 15.99

PAPAW'S FRIED Bologna Sandwich

As traditional as Kentucky coal! A fresh hoagie roll loaded with thick-cut slices of bologna, melted American cheese and pickle slices. Served with stone ground honey mustard, mayo and fried onion straws. 14.99

Served with ranch dressing and your choice of wing sauce:

and your choice of wing sauce: SIGNATURE BUFFALO SAUCE BLACKJACK BOURBON CAJUN DRY RUB TANGY BBQ

> 8 WINGS 13.99 12 WINGS 18.99

STEAKHOUSE BURGER*

Our half-pound hamburger patty topped with Swiss and Pepper Jack cheeses, sautéed mushrooms, Applewood bacon, A1 sauce and onion straws. 15.99

ALL-NATURAL BISON BURGER*

100% ground bison for a flavorful and extra lean burger. Bison is most enjoyable cooked medium well or below. Served with lettuce, pickle, tomato and red onions. 16.99

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, fried crispy or grilled, tossed in our spicy buffalo sauce with lettuce, red onion, pickle and tomatoes. Served with ranch dressing. 15.99

VEGGIE BURGER

Veggies, brown rice and beans make up a lighter patty that is teriyaki glazed and served with lettuce, tomatoes, pickles and onions. 14.99

MOUNTAIN HIGH BRISKET SANDWICH

Fresh hoagie roll, piled high with brisket smothered in BBQ sauce. Topped with melted mozzarella, pickles, grilled bell peppers, fried onion straws and more BBQ sauce. 17.99

*All applicable sales taxes will be included on final bill.

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.





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

CORN DOG 7.99

CHEESEBURGER 7.99

MAC 'N CHEESE 6.99

CHICKEN TENDERS 7.99

GRILLED SIRLOIN* 5 oz. 11.99



HOMEMADE Sweets

KAHLUA CHOCOLATE MOUSSE CAKE Rich Kahlua chocolate cake layered

with smooth chocolate-mousse, served with

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. 16.99

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 fried onion straws. 20.99

FISH 'N CHIPS PLATE

Battered and fried to a golden brown. Served with tartar sauce, French fries and your choice of side. 18.99

SMOKY'S SMOTHERED CHICKEN

Our signature grilled chicken breast basted in sweet and tangy BBQ sauce, covered in melted swiss cheese, shredded cheese, and pico de gallo. Served with rice and your choice of side. 18.99

JUMBO FRIED SHRIMP

Ten jumbo Gulf shrimp, breaded and fried to golden brown. Served with our homemade cocktail sauce for dipping, French fries and your choice of side. 21.99

BLACKJACK SALMON*

Signature bourbon-glazed and flame-grilled salmon. Paired with lemon basil rice and your choice of side. 22.99

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 your choice of side. 17.99

CAJUN GRILLED SHRIMP

Ten blackened jumbo shrimp pan-seared with red and green bell peppers. Served over lemon basil rice and your choice of side. 21.99

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. 17.99

FRIED PORK CHOPS

Two hand-breaded boneless pork chops, fried crispy and smothered with your choice of creamy white gravy or our scratch-made brown gravy. Topped with fried onion straws. Served with mashed taters and your choice of side. 19.99

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. 23.99

BABY BACK RIBS

Slow cooked, fall off the bone pork ribs basted with your choice of BlackJack or BBQ sauce. Served with French fries and baked beans. 22.99

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. 35.99

SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 22.99

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. 27.99 **RIBS & SHRIMP** BBQ ribs paired with five jumbo fried shrimp.

a scoop of our vanilla ice cream. 8.99

HOMEMADE STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake. Topped with our homemade cream cheese frosting and fresh strawberry slices. 8.99

CRÉME BRÛLÉE CHEESECAKE

Homemade cheesecake layered with créme brûlée and drizzled with caramel sauce. 8.99

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. 29.99 Served with French fries and choice of side. 29.99

RIBS & BRISKET

BBQ ribs paired with our tender smoked beef brisket. Served with French fries and choice of side. 29.99

RIBS & CHICKEN TENDERS

BBQ ribs paired with our Southern style chicken tenders. Served with French fries and choice of side. 28.99

FRENCH FRIES MASHED TATERS LEMON BASIL RICE FRESH GREEN BEANS Sides

BAKED SWEET POTATO + 1.99 BAKED POTATO + 1.99 M POTATO CRACKLINS Load 'em up + 2.49 COLESLAW

STEAMED BROCCOLI MACARONI AND CHEESE BOURBON BAKED BEANS APPLESAUCE

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