

Smoke & Oak

FIRST COURSE

Grilled Oysters

Fire Grilled & Topped with Jalapeno & Parmesan

SECOND COURSE

Wedge Salad

*Wedge of Iceberg, Topped with Smoked Blue Cheese,
Tomatoes, Onions, Bacon & Blue Cheese Dressing
with a Balsamic Glaze*

THIRD COURSE

Smoked Gouda Mac & Cheese

Thick, Creamy & Smoky Gouda, Smothered over Cavatappi Pasta

FOURTH COURSE

Smoked Filet

*8 oz Filet, House Smoked and Grilled to Order; Topped with a
Demi Glaze and Served with Green Beans and Potato Au Gratin*

FINAL COURSE

Smoked Pineapple

*House Smoked Pineapple Topped with Blueberry Ice Cream &
Peach Agrodulce Drizzle, Finished with Coconut Flakes
& Graham Cracker*