

APRIL

with barry



while you wait.

SANTA FE SHRIMP \$14

jumbo smoked shrimp, candied bacon & mustard BBQ. served with kale and radish salad & smoked pistachios in a smokey garlic vinaigrette

SCALLOPS \$24

smoky strawberry compote, bacon, roasted leeks with fennel, smoked macadamia nuts

WALNUT FIG SALAD \$20

winter greens, red radish, smoked beets, candied walnuts, mission figs, flaky parmesan cheese, smoked garlic vinaigrette, blackened chicken

SHRIMP BURGER \$17

blackened shrimp burger, white BBQ, baby kale, smoked pepper relish, red radish, gluten-free bun. served with one handheld side

ASIAGO GNOCCHI CARBONARA \$28

asiago gnocchi, spring peas, roasted red peppers, bacon cream sauce topped with blackened chicken. served with a side salad

PIÑA COLADA SCALLOPS \$34

pan-seared scallops, piña colada risotto, green onions, chili oil. served with a side salad

PORK CHOP \$24

pan blackened, caramelized apples with fennel, smoked garlic butter, and smashed redskins. served with a side salad

LAMB CHOPS \$26

chargrilled twin lamb loin chops, basted with smoked garlic butter, balsamic reduction, and smoked walnut pesto. served with smashed redskins and a side salad

the main course.

THE DAILY *dynge*

MONDAY

BBQ Feast \$16

TUESDAY

USDA Prime Sirloin \$16

WEDNESDAY

Ribs & Wings \$15

THURSDAY

1/2 Rack Baby Back Ribs \$15

SUNDAY

The Sunday Smokehouse \$24

HANDCRAFTED *cocktails*

SPACE COWBOY

house made berry margarita garnished
with edible glitter \$12

LICENSED TO CHILL

Lifted Supreme fruit punch adult
beverage. *non-alcoholic contains
legal amounts of THC & CBD* \$9

THE DIRTY DYNGLE

our signature smoked dirty martini \$12

DROPS OF JUPITER

passion fruit white sangria \$9

sweet treats

CHOCOLATE PEANUT BUTTER PIE \$9

KEY LIME PIE CHEESECAKE \$9

BOURBON PECAN CHEESECAKE \$9

SEASONAL CHEESECAKE \$9

BANANA PUDDING \$5/\$8