

McCloud Mountain Menu

Appetizers

- Fried Green Tomatoes** \$8.00
A Southern favorite. Slices of tart green tomatoes, seasoned crust, Ranch Dressing
- Jumbo Potato Jackets** \$8/\$10
Crispy Potato Skins topped with bacon & cheese \$8 or slow-smoked pulled pork \$10
- Fat Tire Beer Cheese & Pretzel Sticks** \$10.00
Craft Beer Cheese dip served with soft Bavarian pretzel sticks
- Tennessee Spinach & Cheese Dip** \$9.00
Creamy spinach & cheese dip served with tri-color corn tortilla chips
- Chicken Tenders** \$10.00
Succulent chicken tenders served with choice of dressing
- Pulled Pork Nachos** \$11.00
House favorite. Slow-smoked pulled pork smothered in craft beer cheese with tomatoes and jalapenos. Served over tri-color corn tortilla chips

Entrée Salads

DRESSINGS: HOUSEMADE RANCH, BALSAMIC VINAIGRETTE, BLUE CHEESE, HONEY MUSTARD

- Caesar Salad** \$10/\$15/\$22
Tender Romaine lettuce and croutons.
Just Salad \$10; Grilled Chicken or Chicken Tenders \$15; Salmon \$22
- Garden Greens Salad** \$10/\$15/\$22
Mixed greens, cucumber, red onion, cherry tomatoes, carrots.
Just Salad (v) \$10; Grilled Chicken or Chicken Tenders \$15; Salmon \$22
- Side Salad** \$5.00
Garden Garden Greens (v) or Caesar side salad

Sandwiches

SERVED WITH FRENCH FRIES. ADD CHEESE \$1; BACON \$2; BRISKET \$2; COLE SLAW \$2

- New York Strip Steak Burger*** \$14.95
½ lb. top-grade ground New York Strip steak
- House BBQ Sandwich** \$12.95
Slow-smoked pulled pork on a toasted Kaiser bun, red onion, hickory sweet BBQ sauce.
- Chipotle Black Bean Veggie Burger (v)** \$13.95
Vegan Gardenburger loaded with black beans, brown rice, corn, bell peppers & onion
- Fried Catfish Sandwich** \$14.95
Cornmeal hand-breaded Swai catfish filet on a Kaiser bun. Served with tartar sauce.
- Top of the Mountain Burger*** \$15.95
Blended Wagyu beef, Elk, Bison & Wild Boar. Topped with bacon onion jam
- Southern Tacos** \$15.95
Choice of pulled pork or brisket on 3 soft flour tortillas. Topped with onions, diced tomatoes and coleslaw with a side of barbecue sauce.
- Brisket Sandwich** \$15.95
Our 14-hour house smoked brisket on Texas Toast, topped with slaw & jalapenos.

Beverages

- Soft Drinks, Tea, Coffee** \$2.50
Pepsi, Diet Pepsi, Mountain Dew, Dr Pepper, Sierra Mist, Lemonade

** Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 8 or more. (v) vegetarian (gf) gluten friendly*

Smoke House Platters

THESE ITEMS ARE SMOKED DAILY AND AVAILABLE UNTIL DAILY QUANTITIES ARE DEPLETED

- BBQ Baker** \$16.00
Baked Potato filled with slow-smoked pulled pork. Topped with cheese & BBQ sauce
- Smoke House Mac** \$18.00
Cheesy macaroni topped with our signature slow-smoked pulled pork, bacon & American cheddar. Choose traditional Mac & Cheese or our house special White Cheddar Pepper Jack Mac
- Cumberland Pulled Pork Platter** \$19.00
Applewood smoked, slow braised pork served on cornbread fritters
- Appalachian Commodity Spaghetti** \$19.00
In-house smoked pulled pork & spaghetti in our secret BBQ spaghetti sauce. Topped with Cheddar Jack Cheese. Served with Texas Toast.
- Smoked Baby Back Ribs** \$22.00 Half \$34.00 Full
Applewood & Hickory Smoked Half Rack \$22; Full Rack \$34
- Back Country Brisket** \$22.00
Applewood & Hickory Smoked in-house 14 hours
- McCloud Stack** \$32.00
Trio Stack: Baby Back Ribs, Back Country Brisket & Pulled Pork

Mountain Entrées

- Chicken Tender Platter** \$17.00
Succulent chicken tenders served with choice of dressing
- Swai Catfish* Pan-seared (gf) or Fried** \$18.00
Lightly blackened and seared in white wine or fried in cornmeal batter
- Herb-Roasted Turkey & Dressing** \$18.00
Slow-roasted turkey breast, gravy, cornbread dressing & cranberry salad
- Country Cream Fettucini Alfredo** \$15/\$18/\$22
House made Parmigiana sauce (v) \$15. Add herb-grilled chicken \$18, Shrimp \$22
- Pan-Seared Chilean Atlantic Salmon* (gf)** \$22.00
Seared Salmon served with orange sauce and toasted almonds

Premium Steaks

- Filet Mignon* 8 oz (gf)** \$39.00
- Hand-Cut Rib Eye Steak* 12 oz (gf)** \$34.00
- Slow-Roasted Prime Rib (gf)*** \$28 Qn/ \$34 King
Queen Cut - 12 oz \$28.00 King Cut - 16 oz \$34.00

Sides

\$3.00 SMOKE HOUSE PLATTERS, MOUNTAIN ENTRÉES & PREMIUM STEAKS SERVED WITH 2 SIDES.

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| French Fries | Green Beans | Baked Potato |
| Onion Rings | Baked Beans | (Loaded + \$1) |
| Cole Slaw | Fried Green | Sweet Potato |
| Side Salad (add \$2) | Tomatoes (add \$2) | Casserole (add \$2) |
| White Cheddar | Mac & Cheese | Mashed Potatoes |
| Pepper Jack Mac & Cheese (add \$2) | | Asparagus (add \$2) |

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