



# SMOKED BARREL



## SALADS

### CLASSIC CAESAR SALAD 8

*crisp romaine lettuce, Parmesan cheese, croutons  
\*creamy Caesar dressing\**

### WEDGE SALAD (GF) 10

*a wedge of iceberg lettuce topped with crispy bacon,  
cherry tomatoes, red onion, egg, croutons,  
crumbled blue cheese*

*add chicken breast 7, shrimp 7, salmon 12, or steak 14*

## HANDHELDS

### PONFEIGH BISON BURGER 16

*half-pound hand-formed patty topped with cheddar cheese, crisp green leaf lettuce, tomatoes, grilled onions, dill pickles  
\*Chef-made aioli dijon sauce\**

*add bacon 2*

### LOBSTER ROLL 30

*Maine lobster claw & knuckle poached in sweet clarified butter, served on a warm brioche bun*

### BBQ PULLED PORK SANDWICH 15

*slow smoked pork shoulder with caramelized onions mixed  
in, tossed in whiskey infused BBQ sauce and topped with  
creamy coleslaw on a brioche bun*

### FISH TACOS 16

*fresh tilapia in flour tortillas topped with coleslaw and  
fresh avocado-lime aioli*

*all handheld selections include hand-cut chips or fries*

## TAPAS & SHAREABLE

### 2 DOUBLE SMASH BURGER SLIDERS 12

*hand formed mini sliders, grilled onions, lettuce, tomato, cheddar cheese  
\*dijon aioli\**

*add bacon 2*

### NEW YORK STRIP 18

*USDA certified Angus beef New York Strip steak, vegetable of  
the day, roasted red skinned potatoes and frizzled onions  
\*Maytag blue cheese compound butter\**

### CRAB CAKES 16

*hand breaded in panko and sautéed to perfection  
\*with corn pico de gallo and lemon-cayenne aioli\**

### LOADED "BARREL" POTATO 9

*jumbo Idaho potato served with shredded cheese, bacon,  
fresh chive, green onion, sour cream and butter*

### BEEF TENDERLOIN TIPS 18

*USDA certified Prime beef tenderloin with peppers, onions  
and tomatoes served over fluffy Basmati rice  
\*drizzled with sweet teriyaki glaze\**

### PONFEIGH CHIPS 10

*hand cut potato chips, Boursin cheese fondue,  
bacon lardons, and chives*

### ATLANTIC SALMON 16

*pan-seared to perfection, vegetable of the day,  
roasted red skinned potatoes  
\*lemon beurre-blanc\**

### CHICKEN WINGS 10

*tossed in your choice of sauce, served with celery and  
blue cheese dressing  
\*whiskey BBQ \*Cajun dry rub \*buffalo*

*ask our chef about any vegan or vegetarian options  
please make us aware of any allergies you may have*

*consuming undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness*