

McAllister Inn



STEAKHOUSE | BAR | BBQ

Appetizers

Onion Rings, French Fries or
Sweet Potato Fries
\$12.00

Fried Pickles, Fried Okra or
fried Green Beans
\$12.50

Smokey Fried Chicken Wings
Dry rubbed smoked then fried
& served with Pickled vegetables.
Tossed in your choice of
Bourbon Bacon, Sweet Red Chili,
Honey Buffalo or En Fuego sauce.
\$16.50

Pan Fried Mozerella
Lightly sauteed in butter, white wine
& assorted herbs. Comes with our own
Smokey Marinara.
\$15.00

Salads

McAllister Salad
Assorted greens, goat cheese,
craisans, carrot ribbons, corn bread
croutons, sunflower seeds and an
herbal vinaigrette
\$13.00

Classic Caesar
with Housemade dressing and white anchovies
\$12.00

Smokehouse Salad
Baby greens, fresh seasonal berries,
toasted walnuts tossed in
Apple Cider vinaigrette.
\$14.00

Add to any salad

Smoked Chicken for \$3.00
Chopped Brisket for \$4.00
Smoked Salmon for \$5.00

Burgers

All burgers are made from 100% ground sirloin & brisket.
Served with lettuce, tomato, red onion, fries and our own Hot Damn Pickles.

1/2 pound Burger \$16.00

Add cheese for \$.75 (cheddar, pepperjack, swiss or provolone)

Bourbon Bacon Cheeseburger \$17.25

Choice of cheese with applewood smoked bacon and Bourbon BBQ Sauce.

The Pigpen Burger \$18.75

Pulled pork, applewood smoked bacon, ham, swiss & provolone cheese,
grilled onions and house BBQ Sauce.

Sandwiches

Sandwiches are served on pretzel buns with your choice of fries or slaw.

Brisket, Chicken, Pulled Pork or Smoked Meatloaf \$16.00

Stack it with slaw for \$1.50

Crispy Walleye Sandwich \$16.00

Breaded Walleye with lettuce & tartar served on a Brioche Roll.

Smokehouse BLT \$15.00

Applewood smoked bacon, Beefsteak tomatoes, crispy lettuce and
mayo served on grilled sourdough

...and Such

Nachos \$15.00

Fresh fried tortillas, shredded cheddar, monterey, red onions, peppers,
jalapenos, cilantro and housemade pico topped with our Beer Cheese Sauce.

Add smoked Brisket, Chicken or Pork for \$3.00

Loaded Mac and Cheese \$17.50

Pulled pork, brisket, smoked sausage, peppers, onions, garlic and herbs
baked with our House Beer Cheese.

Taco Trio \$16.00

1 Brisket, 1 Chicken, 1 Pulled Pork
Served with shredded cabbage, pico, Cheddar & Monterey Jack cheese

Grilled Shrimp Crepes \$18.00

Wood fire grilled shrimp with Pepperjack cheese, topped with
Hollandaise & pico and drizzled with our house BBQ sauce

Smokehouse Stuffed Potato \$17.00

Choice of Pulled Pork, Brisket or Chicken
Filled with peppers, green onions, bacon, chives, Cheddar
& Monterey Jack Cheese and topped with Butter & Sour Cream

Sides Dishes

Cole slaw, Potato Salad, Mac&Cheese,
Baked Beans, Red Beans & Rice,
Jambalaya, Collard Greens, Mashed Potatoes,
Meaty Gravy & Rice, Sweet Potato Fries,
French Fries, House Salad, Cornbread

Regular \$5.00
Large \$9.50
Jumbo \$17.50

Desserts

All desserts are made here at the McAllister Inn

Cheesecake \$7.50

Add Blueberries, Strawberries or Raspberries for \$3.00

Whiskey Pie \$7.00

Fried Ice Cream \$9.25

Peach Cobbler \$7.00

Cinnamon Roll
Bread Pudding \$7.50

Sabayon Berries
and Cream \$9.50

Canolis \$8.25

Smokehouse Meats

Slow smoked and served with cornbread and
choice of soup or salad

Beef Brisket \$29.00

Pulled Pork \$25.00

Smoked Sausage \$25.00

Smoked pulled chicken \$22.00

Burnt Ends (fridays only) \$27.00

Whole smoked chicken \$19.00

Spare Ribs Half Rack \$19.00

Full Rack \$34.00



Guy Fieri's
Favorite Smoked Meatloaf
\$22.00

Barbeque
BARBECUE
BBQ

Pizza

All pizzas are 14 inch hand stretched with house made artisan dough

BBQ Chicken, Bacon & Ranch \$21.00

Smoked chicken, applewood bacon, red onions, pepperoncinis & roasted peppers

Margherita Pizza \$19.00

Hearty San Marzano tomato sauce, fresh mozzarella and basil

The Smokehouse \$23.00

Ham, bacon, sausage, provolone, San Marzano tomato sauce, mozerella & Gouda

Pasta

Served with Herbal Bread Knots and house salad

Smoked Chicken Breast (10-12 oz.) & Vegetables \$21.00

Dry rubbed smoked chicken breast atop a bed of spaghetti squash
topped with mango salsa and citrus segments

Tuscan Sausage and Penne \$24.00

House smoked kielbasa, tomatoes, onions, peppers, artichokes
tossed in a lightly herbed carbonara sauce on a bed of penne

Smoked Lobster Ravioli \$28.00

Smoked lobster with imported cheese filled homemade pasta
smothered in a smokey tomato sauce

Smokehouse Steaks

Proudly locally sourced when available

Served with soup or salad and choice of Au Gratin, baked hand-cut
Sweet Potato Fries or Roasted Corn Cakes with seasonal vegetables

Braised Bison Short Ribs \$39.00

Stuffed Pork Loin \$31.00

Stuffed with roasted corn, black beans and brown sugar,
topped with a fresh cranberry apple chutney

Dry Rubbed Smoked 1/2 Chicken \$27.00

Smoked Prime Rib of Beef \$32.00

12 oz.cut of prime beef, accompanied with roasted shallot & garlic demi,
hush puppies and a seasonal bouquet of vegetables

Smoked Herbal Encrusted Bone in Ribeye (serves 2-3) \$95.00

Served with a roasted shallot demi, sun dried tomatoes & garlic compound butter

Herbal Breaded Walleye \$27.00

Pan fried, with classic hollandaise

Platters

Served with choice of 2 sides & cornbread

1 Meat Platter \$24.00

2 Meat Platter \$26.00

3 Meat Platter \$31.00

Choose Pulled Pork, Smoked Chicken, Brisket or Sausage,
sub Ribs for \$4.00

Soft Drinks \$3.75

Coke, Diet Coke, Sprite, Lemonade, Rootbeer, Ginger Ale

No matter how you spell it,
We **SMOKE** the competition!