



## 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, pepperoncini's & 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!