

Smokin' Oak Lunch Menu

APPETIZERS

SMOKIN' SKINS

It starts with our wood-fired rotisserie pulled chicken, pulled pork or beef brisket, loaded with cheese, bacon, sour cream and lightly drizzled with BBQ sauce. Your choice of meat(s). 9.99

BULL BITES

Seared beef served with a creamy white BBQ horseradish sauce. 9.99

ROTISSERIE CHICKEN QUESADILLA

Our succulent seasoned rotisserie chicken with fresh sautéed mushrooms and cheddar cheese sets this quesadilla apart from the rest! 8.99

JUMBO WOOD-FIRED WINGS (5 wings)

Our award-winning house specialty. Cooked on our wood-fired rotisserie. 9.99

CHEESE CURDS

The best cheese curds on the planet, straight from the creamery in neighboring Ellsworth, Wisconsin. 6.99

SMOKIN' OAK BBQ NACHOS

Fresh corn chips piled high and loaded with your choice of one of our wood-fired rotisserie meats (beef brisket, pulled pork, or pulled chicken) and layered with cheese and BBQ sauce. Served with salsa and sour cream. 10.99

ONION RINGS

Lightly battered and fried to a crispy, golden brown. 7.69

ARTICHOKE DIP

Fire-baked in our stone oven, served with lightly toasted fresh bread. A Smokin' Oak favorite! 8.99

BONELESS CHICKEN WINGS

Lightly battered boneless chicken fried to a crispy, golden brown. 7.69

CHIPS & FRESH PICO

Corn chips and fresh, homemade Pico de Gallo. 3.99 Guacamole or Sour Cream add \$1 each

– Ask About Our Daily Lunch Specials –

LUNCH SALADS

HOMEMADE SOUP OF THE DAY Ask your server for the daily soups. cup \$2.99 bowl \$4.99

HOUSE LUNCH SALAD

Fresh greens and your choice of dressing. 3.29

ROTISSERIE CHICKEN SALAD

Romaine/Iceberg mix, topped with our rotisserie chicken, bacon, tomatoes, cucumbers, cheddar cheese and your choice of our dressings. 7.69

CLASSIC CAESAR WITH CHICKEN

A classic with our rotisserie chicken served on a bed of fresh Romaine with crunchy croutons and freshly shredded Parmesan cheese. 7.99

GRILLED STEAK SALAD

Our delicious wood fired steak sliced and placed on bed of fresh greens with cucumber, tomatoes and sweet red onions. 8.99

MANDARIN CHICKEN SALAD

Spring greens with our pulled rotisserie chicken, fire-roasted almonds, juicy mandarin oranges, tomatoes and crunchy wonton noodles. Served with our raspberry vinaigrette dressing. 7.99

FAJITA CHICKEN SALAD

Fresh greens topped with sautéed green and red peppers, onions, tortilla chips and seasoned rotisserie chicken. 9.49

TACO SALAD

Seasoned taco meat mixed with fresh greens, black olives, tomatoes, onions, and cheddar cheese. Garnished with yellow corn chips, sour cream and salsa. 9.49 Guacamole add \$1

WOOD-FIRED SALMON SALAD

Our savory salmon cooked on an open fire and served over a fresh bed of mixed greens. Your choice of dressing or try it with our house-made lemon dill sauce. 11.99

– Fresh Homemade Soups Daily –

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State food safety agencies advise that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to elderly, children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems.

WOOD GRILLED BURGERS

All burgers are one-third pound Certified Beef® (add \$2 for half pound) served on a fresh baked bun with French fries. Substitute onion rings or sweet potato fries for \$1.50 Add a side salad for \$1.50
*(Please allow 15-20 min. for Juicy Lucy, and well-done burgers.)

CLASSIC

Nothing fancy, just juicy and delicious beef at its finest. Add cheese 79¢ 7.69

SMOKEHOUSE BBQ WITH BACON

Our signature BBQ sauce with hickory smoked bacon and Wisconsin cheddar cheese top this burger on a homemade bakery fresh bun. 8.99

MUSHROOM AND SWISS

Our 1/3 pound burger topped with fresh sautéed mushrooms and smothered with Swiss cheese. Delicious! 8.99

JUICY LUCY*

A Smokin' Oak favorite! Delicious, certified half pound of beef stuffed with melted cheese and cooked over the open fire. 10.99

FIRE PIT BURGER

Our Certified burger topped with pepper jack cheese, jalapenos, and a little Cajun seasoning with our homemade hot sauce. 8.99

THE BIG BLEU

Topped with mounds of flavorful Bleu cheese from our neighboring state. It's sure to hit the spot for the Bleu cheese lovers! Add bacon for \$1. 8.99

THE BIG OAK

For the hungry guy or gal! We top our juicy burger with smoky slices of slow roasted beef brisket along with cheddar cheese and BBQ sauce. 11.99

THE CALIFORNIA BURGER

A delicious classic topped with lettuce, tomato, onion and your choice of cheese served with mayo. 8.99

LUNCH ENTRÉES

Add a side salad for \$1.50

BBQ CHICKEN DINNER

Quarter fire-roasted rotisserie chicken brushed with BBQ sauce and finished on the wood grill! Served with BBQ baked beans and coleslaw. 9.88

CHICKEN 'N BISCUITS

Comfort food straight out of the Midwest. Our rotisserie pulled chicken mixed in with our delicious sweet pea and carrot gravy ladled over a biscuit with homemade creamy garlic mashed potatoes. 8.99

CHICKEN ALFREDO

Our signature juicy pulled chicken served on a bed of fettuccine with our creamy house made Alfredo sauce. Garnished with fresh Parmesan and garlic toast. 9.99

BONELESS PORK CHOP

A prime rib pork chop finished on our wood-grill. Served with apple chutney, beans, and coleslaw. 9.99

BONE-IN PORK CHOP

A prime rib pork chop finished on our wood-grill. Served with apple chutney, beans or coleslaw, and garlic mashed potatoes. 14.99

TURKEY DINNER

Slow roasted turkey with our homemade garlic mashed potatoes and traditional cranberry sauce. 9.99

SMOKIN' OAK RIBS

A lunch-sized portion of our wood fired ribs. So delicious they don't need sauce, but ask for them served 'brushed' if you prefer! Served with BBQ baked beans and coleslaw. 10.99 Add Bleu cheese 1.50

BEEF STROGANOFF

Wood fired sirloin tips in a creamy red wine stroganoff sauce over a bed of fettuccine. Served with homemade garlic bread. 9.99

SOUTHERN-STYLE BRISKET DINNER

You asked for it! Slices of tender, slow-roasted beef brisket with garlic toast. Served with your choice of French or sweet potato fries, BBQ baked beans and fresh creamy coleslaw. 11.99

SIZZLING SOUTHWEST FAJITAS

Your choice of our wood grilled chicken or steak. Served traditional fajita style with sautéed red and green peppers, onions and sides of sour cream, salsa, lettuce, shredded cheddar cheese. 10.99

BBQ BURRITO

Your choice of rotisserie pulled chicken or pork with homemade Spanish rice, pinto beans, sweet red peppers and avocado in a lightly grilled flour tortilla. 9.99

CANCUN TACOS

Flour tortillas filled with your choice of pork or chicken. Served with pineapple-habanero salsa, rice, and refried pinto beans. A delicious and refreshing take on tacos. 9.99

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LUNCH SANDWICHES

All sandwiches are served on fresh, daily made bread and choice of one side (French fries, beans or coleslaw)
Add an additional side for \$1 Substitute onion rings for \$1.50 Add a side salad for \$1.50

THE BURNSIDE STEAK SANDWICH

Probably the best steak sandwich you will ever have! We start by fire roasting our USDA Certified Choice Beef on the wood-fired rotisserie. We then sauté it with sweet onions and top it with smoked provolone cheese on a grilled bun. 8.79

BLT

A classic BLT served on fresh toasted bread with apple wood smoked bacon, tomatoes, lettuce and mayo. 6.59

CHICKEN & BACON RANCH

Wood-fired rotisserie chicken with apple wood bacon, Swiss cheese and ranch dressing served on a toasted hoagie bun. 8.79

GYRO (OR CHICKEN GYRO)

A Greek favorite! Slices of savory gyro meat, roma tomatoes, lettuce, red onion and Feta cheese on lightly toasted pita bread with a creamy cucumber Tzatsiki sauce. 7.68

SMOKIN' OPEN FACE SANDWICH

Choose one of our delicious rotisserie meats; chicken, pork, or beef brisket. Served with Texas toast, real mashed potatoes, and a rich homemade gravy. 8.99 Try classic turkey. 8.99

PHILLY STEAK SANDWICH

Slices of slow roasted steak, Swiss cheese, sauteed green peppers, mushrooms and onions topped with our Philly sauce. 8.79

THE RE-DONE REUBEN

Our sliced wood-fired beef brisket on a fresh toasted hoagie with Swiss, Thousand Island dressing and sauerkraut. 8.99

WOOD-FIRED PRIME RIB SANDWICH

Our delicious prime rib roasts are cooked on the rotisserie over an open fire. We then slice it and finish it on the grill for a sandwich experience you're sure to LOVE! Served with our 'secret sauce' and au jus. Half sandwich 9.99 Full sandwich 14.99

BBQ SANDWICH

(Pulled Pork or Chicken, Sliced Beef Brisket)
Choose your meat tossed in sauce or on its own. Regular or hot BBQ sauce. Chicken or Pork 7.49 Beef Brisket 8.49

MEMPHIS-STYLE PULLED PORK

Our wood-fired and slow roasted pulled pork with BBQ sauce topped with our fresh, homemade creamy coleslaw. 8.79

SOUTHWEST BRISKET SANDWICH

Tender, smoked BBQ beef brisket topped with sweet red peppers, red onions, and pepper-jack cheese on a grilled hoagie bun. 9.88

SPICY ROTISSERIE CHICKEN

Pulled fire roasted chicken, grilled onions, sweet red peppers, jalapeños and Pepper-jack cheese. Served on a fresh grilled hoagie bun spread with our red pepper mayo. 8.79

PESTO CHICKEN SANDWICH

Slow cooked, wood fired rotisserie chicken with a delicious pesto sauce, sweet red peppers, red onions and feta cheese on a grilled hoagie bun. 8.79

CREATE-A-LUNCH COMBO - BBQ SANDWICH • SALAD OR SOUP

Pulled Pork, Chicken, or Beef Brisket 9.99

KIDS MENU

Choose your side: French fries or mashed potatoes & gravy. Seasonal fruit for \$1 extra.

BEEF BRISKET • PULLED PORK • PULLED CHICKEN • WINGS (2) • 3 BONE RIBS

Your Choice \$5.99

MAC 'N CHEESE OR MINI CORN DOGS

Your Choice \$4.59

DESSERTS

ASK YOUR SERVER ABOUT TODAY'S SELECTION OF DECADENT DESSERTS.

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STONE-FIRED PIZZAS

All pizzas are handmade and finished in our stone-fired, open flame oven.
 (14") Specialty Pizzas 19.99 Cheese & Sauce 12.99 \$2 each additional topping unless otherwise stated.

THE VIKING

A combination of pepperoni, sausage, Canadian bacon and applewood bacon with smoked Provolone cheese.

HOUSE OF BLEU

An instant favorite! Chunks of spicy sausage, sun-dried tomatoes and Bleu cheese.

THE BBQ

Your choice of rotisserie pork, chicken or beef brisket with red onions and sweet red peppers.

MAUI WOWIE

Topped with lots of rotisserie pulled pork, pineapple, red onions, red sauce and bits of applewood bacon.

CLUB MED

This Mediterranean twist provides tons of flavor with Roma tomatoes, spinach, artichoke hearts, fresh crushed garlic, Feta cheese, plus smoked Provolone cheese.

CHICK-N-RANCH

Chicken, Roma tomatoes, green peppers, bacon and our special ranch sauce.

THE CLASSIC

A combination of pepperoni, sausage, onions, mushrooms and green peppers.

VEGGIE CLASSIC

Sweet red peppers, fresh green peppers, Spanish olives, black olives, mushrooms, sun-dried tomatoes and sweet red onions.

CHICKEN ALFREDO PIZZA

Rotisserie chicken with our home made creamy Alfredo sauce. Topped with Roma tomatoes, fresh mushrooms and applewood bacon.

CLASSIC CHEESE

Smoked Provolone and fresh Parmesan cheese layered over our traditional red sauce.

(12.99 Cheese & Sauce) CREATE YOUR OWN – CHOOSE YOUR TOPPINGS

SAUCE

Traditional Red
 Olive Oil
 Alfredo
 Ranch
 BBQ

CHEESE

Smoked Provolone
 Bleu^{\$3}
 Feta
 Cheddar
 Pepperjack
 Swiss

MEAT TOPPINGS

Pepperoni
 Sausage
 Canadian Bacon
 Bacon
 Rotisserie Chicken^{\$3}
 Pulled Pork^{\$3}
 Beef Brisket^{\$4}

TOPPINGS

Mushrooms
 Red Onions
 Green Olives
 Black Olives
 Green Peppers
 Sweet Pepadew Peppers
 Sun-dried Tomatoes
 Jalapeños
 Tomatoes
 Crushed Garlic
 Artichoke Hearts
 Pineapple

HAPPY HOUR SPECIALS

\$1 off tap & bottle beer and mixed drinks!

Monday through Friday 2pm - 5pm (Bar Only)

CHECK OUR WEBSITE: WWW.THESMOKINOAK.COM

FULL SERVICE BANQUET ROOM FACILITY

Ask about reserving our lower level banquet facility for your party, special event or business meeting.

1-651-388-YUMM
 (9866)



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