

# WESTGATE SMOKEHOUSE GRILL

The Smokehouse Grill was built for the dining enjoyment of our Westgate Owners, Resort Guests, Visitors, and Local Residents. Our menu is only a guide. Special requests are our pleasure.

– The staff and management of the Smokehouse Grill

## APPS & SOUPS

### BASKET OF SOFT PRETZEL BITES

Soft, warm fresh baked pretzel bites, salted and served with a rich smoked mozzarella queso and a tangy Honey Mustard Dressing. 6.95


### SWEET POTATO FRITTERS

This recipe is from the deep south and extremely addictive. Served with a bourbon glaze and a buttery caramel. Dusted with powdered sugar. 5.95


### GUINNESS BLACK AND TAN ONION RING TOWER

Nothing like Guinness battered onion rings, stacked high on it's own tower and served with the Chef's special sauce. 6.95

### SMOKEHOUSE GRILL HANDMADE CHICKEN TENDERS

Fresh, all white hand cut chicken tenderloins marinated in buttermilk and hand breaded and fried to order. Served with Tabasco Buffalo Style  sauce and cool blue cheese dressing, Thai Sweet & Spicy, Smokehouse BBQ Style or Plain with choice of dipping sauce: ranch, blue cheese, BBQ, or honey mustard 8.95

### CHEF'S KILLER WINGS

The Chef assures us these are the best wings ever!!! A dozen wings served with Tabasco Buffalo Style  sauce, Smokehouse BBQ Style, Salt & Pepper or Thai. 11.95

### TATCHOS

This is a new twist on the traditional appetizer. We take crispy tater tots and top them with fresh bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with a creamy smoked mozzarella cheese sauce. Once you start, you can't stop!!! 7.95

### DAVID'S JUMBO SHRIMP COCKTAIL

5 Jumbo shrimp served with a spicy cocktail sauce. Need we say any more? 10.95

### SOUTHWEST CHILI

This crock of chili is simmered for hours and then topped with sharp cheddar cheese and sour cream. 6.95

### FRENCH ONION SOUP

A classic soup topped with a cheesy layer and baked in its own crock till golden brown. 7.50

### REFRIGERATOR SOUP

No it's not a cold soup. The chef searches through the refrigerator for the best and freshest ingredients to make a concoction you will love. Of course, this bowl of soup changes each day depending on what he finds. 7.95

## SMOKEHOUSE GRILL BBQ

Our BBQ is second to none! Want to know why? I will tell you! The Brisket is hand rubbed with our own blend of seasonings and spices then smoked in our Southern Pride smoker for over 14 hours. The ribs for 5 hours. The pork for 5 hours. Then served that night, never leftover!!! Choice of Side and Sweet Potato Fritters.

**BEEF BRISKET** 18.95

**PULLED PORK** 16.95

**ST. LOUIS RIBS**

Half Rack 17.95

Full Rack 25.95

## HAND CUT STEAKS

All USDA choice steaks are hand cut to our specifications and specially aged. Dusted with our unique steak seasonings, and charbroiled to your liking. Choice of Side and Sweet Potato Fritters.

**10 oz TOP SIRLOIN** 18.95

**12 oz NY STRIP** 21.95

**16 oz NY STRIP** 25.95

**16 oz CHAIRMAN'S CUT RIB EYE** 28.95

This is one of the best, hand cut rib eyes around.

Rare - Very red, cool center

Medium Rare - Red, warm center

Medium - Pink, hot center

Medium Well - Hint of pink, hot center

Well - No pink, hot center

## SMOKEHOUSE SPECIALTIES

Choice of Side and Smokehouse Vegetables.

### GRANDMA'S HOMEMADE DOUBLE DIPPED FRIED CHICKEN BREAST

Took Grandma's recipe and added a little more love as we double dip a plump chicken breast, pan fry it and finish it with brown pan gravy. I think she would be proud of us!!! 14.95

### BLOODY MARY MARINATED FLANK STEAK

Great in a drink and better as a marinade for our tender Flank steak. We grill it to about medium and drizzle with a Bloody Mary glaze. 13.95

### PECAN WOOD SMOKED BACON WRAPPED MEATLOAF

Mom says "You can't have dessert until you finish all your meatloaf." You will be licking the plate with ours. This special blend of ground chuck and the Chef's spices, make a mouth-watering meatloaf. Top it with Pecan wood smoked bacon and wow!!! 16.95

## FRESH CATCH & SEAFOOD

### SHRIMP & CHICKEN BBQ PASTA

We take tender shrimp, smoked Fred Stokes sausage and grilled chicken breast and toss it in our homemade BBQ cream sauce. Tender sun dried tomatoes add just the right bite. 16.95

### CHOOSE FROM OUR CATCH FRESH TODAY

On the boat this morning, on your plate tonight!!! Blackened, Broiled, Grilled. Choice of daily salsa or our own garlic beurre blanc. Served with Smokehouse Vegetables and Choice of Side. Market Price

### JUMBO FRIED SHRIMP

These are the five biggest shrimp I have ever seen!! Deep fried for a golden brown. By the way, you can get them Buffalo style as well. Choice of one Side. 16.95

### CAJUN GROUPEL STACK

A little taste of Louisiana here in Florida. A grouper filet lightly breaded and sautéed, then stacked on a mound of fresh julienne vegetables and mashed potatoes, topped with a decadent shrimp sauce. 18.95

## SALADS, SANDWICHES & BURGERS

All Sandwiches and Burgers served with choice of side.

**SMOKEHOUSE DINNER SALAD** 4.95

**CAESAR SALAD** 5.95

### GRANDMA'S HOMEMADE DOUBLE DIPPED FRIED CHICKEN BREAST SALAD

Grandma would thank us for using her homemade, double dipped fried chicken breast atop our crisp greens. Fresh roma tomatoes, cucumbers, red onions and sharp cheddar will make you and Grandma say YUM! Served with your choice of dressing. 9.95

### ASIAN STACKER SALAD

Mandarin oranges, candied cranberries, cool cucumbers, stacked on crispy won ton skins and topped with a grilled, Asian marinated breast of chicken and tossed fresh in a spicy Thai dressing. 10.95

### THE REAL SMOKEHOUSE GRILL FLANK STEAK SALAD

We start with the freshest greens, and then the Chef adds tomatoes, red onion, crispy smoked bacon bits and cheddar cheese. But wait, a sliced, grilled, Bloody Mary marinated Flank Steak is placed on a mound of Tater Tots. Creamy buttermilk blue cheese crumbles add that finishing touch. Served with your choice of dressing. 14.95

### THE WEDGE

We take the sweetest part of the Iceberg lettuce, the heart and carve it into a wedge and top it with red onions, fresh roma tomatoes, candied pecans and a slice of buttermilk blue cheese. Served with your choice of dressing. 6.95

### GRILLED CHICKEN MARGARITA SANDWICH

Marinated chicken is the star of this sandwich. Placed on a buttery grilled bun and layered with fresh buffalo mozzarella and topped with roma tomatoes, fresh basil and a drizzle of balsamic glaze. 11.95

### PILED HIGH BBQ PORK SANDWICH

Start off with a soft buttery bun, piled high with a full half pound of fresh smoked pork and finished off with our spicy BBQ sauce. Pure magic!!! 9.95

### THE TEXAS BRISKET BAD BOY SANDWICH

Hand sliced fresh brisket which was slow smoked for hours, piled high on a crispy baguette, spread with a garlic mayo and topped with caramelized onions and spicy pepper jack. Add our homemade BBQ sauce and this is one Bad Boy Sandwich!!! 10.95

### GROUPEL SANDWICH

Blackened, Broiled or Fried Grouper filet on a pillow-soft, buttery grilled roll. Then we add lettuce, tomato and crown it all with a mildly spicy Remoulade sauce. 10.95

### THE SMOKEHOUSE CHAMPIONSHIP SAUSAGE

Smoked in our wood fire smokers, this sausage, created by NFL Legend and Super Bowl Champion Fred Stokes of the Washington Redskins, will have you licking your lips! After a few hours in the smoker, we put it on a crusty sub roll and top it with a southwestern kraut. You can add your own mustard to make this a stadium favorite! 7.95

### THE BUILD YOUR OWN BURGER, BURGER

This has to be the juiciest and most flavorful one-half pound burger around. Maybe it's the blend of fresh short rib, brisket and ground chuck, grilled to perfection and placed on a pillow-soft, buttery grilled roll with lettuce, tomato, pickle and sliced onion. Served with Steak Fries. 9.95

#### Add these topping to complete your Burger!

**Toppings, Sauces and Cheese** .50 ea.  
Cheddar Cheese, Swiss Cheese, American Cheese, Buttermilk Blue Cheese, Garlic Mayo, Cole Slaw, Chipotle Mayo, Spicy Buffalo Sauce, BBQ Sauce, Ranch Dressing

**Hot Toppings** 1.00 ea.  
Sautéed Onions, Sautéed Mushrooms, Black and Tan Onions Rings, BBQ Onions, Pecan Wood Smoked Bacon, Creamy Smoked Mozzarella

**Smokehouse Top Shelf Toppings** 1.50 ea.  
Pulled Smoked Pork, Smoked sliced Brisket, Smokehouse Chili

## SIDES

**DEBBIE'S KENTUCKY BOURBON BAKED BEANS** 3.00  
Straight from Debbie's Kentucky Kitchen.

**HOME-STYLE MAC AND CHEESE** 3.00  
Fresh made when you order it!!

**CORN ON THE COB** 3.00  
Shucked and cooked in buttermilk and fresh creamery butter with love.

**STEAK FRIES** 3.00

**SMOKEHOUSE VEG MEDLEY** 3.00

**MASHED POTATOES** 3.00  
Fresh potatoes mashed with Buttermilk!!!

**DAVID'S COLE SLAW** 3.00  
This recipe is straight from a famous New York Deli. (quiet, we stole it)

