



DINNER

APPETIZERS

Tuscan Bruschetta

Toasted Italian bread topped with a zestful blend of tomatoes and herbs finished with fresh mozzarella. ■ 5.95

Buffalo Chicken Flatbread

Fresh chicken breast and a blend of cheeses toasted on our artisan flatbread. ■ 6.95

Spinach Artichoke Dip

Served with warm toasted flat bread points. ■ 6.95

Mozzarella Sticks

Lightly breaded and deep fried until golden brown served with a side of marinara sauce. ■ 6.95

Chicken Wings

Six lightly breaded and deep fried wings tossed in your choice of BBQ, hot, mild, or teriyaki sauce. ■ 9.95

French Onion Gratinée

A classic favorite served in a crock, topped with homemade croutons and golden brown provolone cheese. ■ 4.95

SOUP-OF-THE-DAY

A special soup made from scratch daily.

Ask your server for today's selection.

Cup ■ 3 Crock ■ 4

CHILDREN'S SELECTIONS

■ 5 ■

JR. Burger

All Beef Hot Dog

Grilled Cheese

Chicken Tenders

Pulled Pork Sandwich

*Choice of french fries,
fruit or apple sauce*

SMOKEHOUSE FAVORITES

Served with homemade coleslaw, corn muffin and baked beans.

Smokehouse Sampler

Try them all.

Smoked chicken, baby back ribs, pulled pork and our smoked kielbasa. ■ 22.95

Baby Back Ribs

Slow smoked with hickory and mesquite then glazed with our signature Smokehouse BBQ sauce... fall off the bone tender!
Half: 16.95 ■ Full: 23.95

Smoked Half Chicken

A fresh half chicken rubbed with our special BBQ spice blend and smoked full of flavor. ■ 14.95

Beef Brisket

Slow smoked for over 12 hours, our Certified Angus Beef® brisket will melt in your mouth! Served with your choice of our homemade sauces. ■ 15.95

Deluxe Smokehouse

Pulled Pork Sandwich

Our signature BBQ pulled pork loaded with two slices of beef brisket and two thick cut beer battered onion rings served on a brioche bun. ■ 13.95

Smoked Kielbasa

Juicy kielbasa bursting with rich flavor. ■ 14.95

SALADS

Salad

A blend of garden fresh lettuce, vegetables and home-style croutons.

Side ■ 3.45 Entree ■ 4.95

Caesar

Crisp romaine lettuce shredded Parmesan cheese and a classic Caesar dressing.
Side ■ 3.95 Entree ■ 5.95

ENTREES

Served with a house salad, Chef's choice vegetable and your choice of baked potato, mashed potatoes, french fries or rice pilaf (Pasta dishes receive salad and garlic bread only.)

Spaghetti & Meatballs

Fresh pasta topped with our homemade marinara sauce and meatballs. Served with fresh garlic bread. ■ 11.95
Add Italian hot sausage \$2.95

Lindy Point Lasagna

Layers of pasta, cheeses and zesty meat sauce piled as high as the cliffs of the canyon. ■ 14.95

Five Cheese

Macaroni & Cheese

A blend of cheddar, mozzarella, provolone, Monterey Pepper Jack and Asiago cheeses. Baked to perfection and topped with hickory smoked bacon. ■ 13.95

Allegheny Mountain

Meatloaf

A hearty portion baked fresh and lightly grilled. Served with mashed potatoes and gravy. ■ 13.95

The Mountain Man

Pork Chop

A 12 oz. bone-in chop char broiled to your liking and topped with a blackberry merlot compote. ■ 15.95

Beef Pot Roast

Slow-cooked pot roast in natural juices served with mashed potatoes and gravy. ■ 15.95

Fettucine Alfredo

Fettucine tossed in homemade Alfredo sauce topped with Parmesan cheese and fresh broccoli. ■ 11.95
*add chicken for \$3.95
add shrimp for \$4.95*

Alaskan Pollock

A large portion of hand breaded Alaskan pollock fried to perfection. ■ 10.95

Maple Glazed Salmon

Grilled then topped with maple Dijon glaze using our West Virginia maple syrup. ■ 16.95

Twin Oaks Sirloin

Two 6 oz. center cut sirloins in an oak barrel marinade, grilled to perfection. ■ 23.95

Land & Sea

A tender oak barrel sirloin steak paired with a side of scampi jumbo shrimp. ■ 23.95

Pork Belly Burger

Fresh Angus beef and smoked pork belly made into a juicy patty topped with thick cut pepper bacon and cheddar served on brioche roll ■ 9.95

Chicken Pot Pie

Scratch-made pot pie served in a cast iron skillet. ■ 5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity is added to parties of 10 or more.