

APPETIZERS

CHICKEN WINGS \$17 GF

1lb Smoked wings

Choose one: House Dry rub, House BBQ, D's Hot or Triple berry inferno

BEEF BITES \$16 GF

Seared beef tips on a bed of tortilla strips served with herbed horseradish sauce (served medium)

ARTICHOKE DIP \$13 GF

Rich and creamy sauce with chunked artichoke hearts and chopped spinach folded in; served with tortilla chips

CHEESE CURDS \$12

Battered curds served with signature marinara

WALLEYE CAKES \$16

Pan seared seasoned Canadian walleye patties served with house tartar sauce

BUFFALO SPROUTS \$15

House brussels sprouts tossed in D's Hot topped with bacon, blue cheese crumbles and onion strings

CHIPS 'N SMOKED SALSA OR QUESO \$12 GF

SALADS/WRAPS

(Make it a wrap for \$2 more / add pulled pork or brisket \$3)

SMOKED CHICKEN CAESAR \$15

Our smoked chicken shredded over fresh romaine, red onion, grated parmesan, croutons tossed in Caesar dressing

SMOKED SALMON \$16 GF

House seasoned and smoked salmon filet rested a top of mixed greens, tomato, red onion, cucumber tossed in a zesty herb vinaigrette, topped with crispy tortilla strips

CHEF'S HOUSE \$17

Smoked turkey, diced bacon, tomato, red onion, cucumber, carrot, egg & shredded cheddar. Served with choice of dressing

TACO \$15

Topped w/ seasoned ground beef, shredded cheddar, tomato, onion, roasted corn salsa. Served in a home made tortilla bowl.

SANDWICHES

(Served w/ house made chips. Upgrade sides for \$2 more)

(Clover Meadow GF bun \$2 more)

3 LIL' PIGS \$17

Mix of chopped bacon, pulled pork and rib meat. Topped with American & provolone, drizzled with house BBQ garlic aioli on toasted sourdough

BRISKET GRILLED CHEESE \$17

Sliced brisket smothered in house BBQ, bacon, onion jam, garlic aioli, topped with American & pepper jack on toasted sourdough

D'S BURGER \$17

Grilled 1/3# burger patty topped with bacon, brisket, onion jam, smoked provolone, smothered in balsamic aioli & house BBQ on a toasted brioche bun

Make it a Chicken breast \$1 more

THE SMASH \$15

2 smashed burger patties, bacon, American and BBQ aioli topped with onion strings on toasted brioche bun

BRISKET, PULLED PORK

or SHREDDED CHICKEN \$15

Topped with house pickled red onions and BBQ sauce on a toasted brioche bun

TURKEY MELT \$16

Thinly sliced smoked turkey topped with bacon, swiss & tomato drizzled with triple berry aioli on toasted sourdough

GRILLED CHICKEN ARTICHOKE \$15

Grilled chicken smothered with our savory artichoke spread topped with lettuce on a toasted brioche bun

TRIPLE BERRY SMOKED CHICKEN WRAP \$14

Smoked chicken, bacon, tomato, red onion, cheddar jack, mixed greens tossed in our triple berry aioli

BRISKET TACOS \$15

2 Soft corn tortillas w/ brisket, slaw & mozzarella

ENTREES

1/2 RACK RIBS \$24 GF

3/4 lb BRISKET \$24 GF

1/2 SMOKED CHICKEN \$18 GF

(Served w/ choice of 2 sides)

HAND CUT RIBEYE \$38 GF

Smoked & grilled to your preference (we draw the line at "med well") served w/ mashed potatoes & veggie of the day

BBQ MAC \$20

Our house made mac topped with diced bacon, rib meat & pulled pork finished w/onion strings & BBQ sauce

HOT BEEF/ TURKEY COMMERCIAL \$16

Toasted sourdough topped with smoked Italian beef or smoked turkey savory mashed potatoes covered in rich beef gravy

MEATLOAF \$21

Grandma Lenas' recipe! Topped with signature marinara, served w/ mashed potatoes and veggie of the day

SEARED CANADIAN WALLEYE \$24

Seared in smoked butter & fresh citrus, served with a wild rice pilaf & veggie of the day

SALMON \$24 GF

Smoked & grilled Atlantic salmon prepared medium well served southwestern style on a bed of roasted corn sucatash

SIDES

Ciao Ciao \$5 GF

Mac n Cheese \$6

French Fries \$5 GF

Veggie of the Day \$6

Coleslaw \$5 GF

Mashed Potato \$6 GF

Baked Beans \$5 GF

DESSERTS

(a la mode \$2 more)

Cannoli \$11

Lemon Berry Happiness \$11

Smoked Apple Cobbler \$11

Homemade Crème Brulee \$12 GF

Cheesecake of the Day \$11

Clover Meadow Chocolate Bundt Cake \$12 GF

*Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk of foodborne illness.

*PRICES LISTED IN-STORE AND ON ADVERTISEMENT. Our regular price includes a 3.99% non cash adjustment. The purpose of the non-cash adjustment is to incentivize customers to pay with cash. This is an "in-kind incentive" in compliance with the section (2)(A) of the Durbin Amendment, a provision of United States Federal Law. 15 U.S.C & 169o-2. We further provide a Cash Discount from the regular price in accordance with section (4)(c)(4) of the same document. This sign is meant to inform customers of our regular price in compliance with this law.

Thank you for choosing D's Smokehouse! Our goal is to provide you with mouthwatering food, delicious drinks and friendly service in a family environment. Much like raising a child, a restaurant requires a village to get it open and operating smoothly. Our village is filled with amazing family and friends who all believe in the success of D's!

We source most of our products locally and plan to work closely with local farms to provide you with amazing quality food. Our meats are the center piece of our menu and we assure you that they are healthy and humanely raised.

Some believe that the 'D' is for delicious and we support that theory, however it actually is from our last name - DeMarco.

Our passion for amazing food comes from our home cooked meals that we were raised on. We will never claim to be better than those who have nurtured us from a young age but we will take from them all that they have created and taught us, which we hope to pass on to you.

Great family, food, music and of course...meat....what more do you need?!

From all of us in the D's family, thank you for supporting us in what we love to do!

Catering inquiries:
for parties of 25+
320-447-4045
catering@dsSmokehouse.com
Pre-ordered bulk pricing also
available based on market
pricing.

Kitchen gratuity!
Show your appreciation
for the ones preparing
your delicious meals. This
will go towards staff
treats/ drinks/ and other
well deserved requests.
Thank you

We do implement **90 min.**
dine times. This allows us to
accommodate more of our
customers.

SMOKEHOUSE

— BAR & GRILL —

House rules:

- Dietary choices are not always an allergy. Please inform us of either so we may accommodate you the best we can.
- All dogs and misbehaved humans must be outside and on a secure leash.
 - Clean up after your dog and misbehaved humans.
 - RESPECT....if you don't deliver it you will not receive it.
- Leave politics at home and enjoy your meal and atmosphere.
 - No outside food or beverage allowed.
- Like most other industries, we are short staffed and don't always get the product we order. It's not your server/bartender or host's fault, so please be patient.

Take Out:

Take out is available, however due to restaurant or kitchen capacity, there may be times we cannot fulfill your take out request. This is an attempt to ensure quality speed and service to our in house guests.

Reservations:

While we do not take reservations, a courtesy call for special accommodations or parties over 10 is appreciated.