

APPETIZERS

CHICKEN WINGS \$17

1lb Smoked wings

Choose one: House dry rub, House BBQ, D's Hot

Triple berry inferno or Mango habanero

BEEF BITES \$16 GF

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

PORK BELLY or BRISKET BURNT ENDS \$20

(While supplies last)

CHIPS 'N SMOKED SALSA OR QUESO \$12 GF

CHEESE CURDS \$12

Battered curds served with signature marinara

BUFFALO SPROUTS \$15

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

ARTICHOKE DIP \$14 GF

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

SMOKED SALMON \$16

Served with dill spread and naan bread

D'S SUNNY CHIPS \$16

Hand breaded sunfish served w/ chipotle aioli

WALLEYE CAKES \$16

Pan seared seasoned Canadian walleye patties served with house tartar sauce

SALADS/WRAPS

(Make it a wrap for \$2 more / add hot pulled pork, chicken or brisket \$4)

SMOKED CHICKEN CAESAR \$15

Fresh romaine tossed in Caesar dressing topped w/ smoked chicken, red onion, grated parmesan, topped w/ croutons

CAPRESE \$15

Mixed greens, grape tomatoes, mozz pearls tossed in basil vinaigrette, topped w/ croutons

SMOKED SALMON \$16 GF

Mixed greens tossed in house vinaigrette, topped w/ red onion, tomato, corn succotash, tortilla strips and smoked salmon

BBQ SALAD \$16

Fresh lettuce tossed in BBQ ranch, topped w/ smoked chicken, red onion, tomato and corn succotash

TRIPLE BERRY CHICKEN \$15

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

BUFFALO COBB \$15

Smoked chicken tossed in D's hot over lettuce topped w/ tomato, red onion, blue cheese crumbles and bacon

SANDWICHES

(Served w/ house made chips. Upgrade to fries for \$2 more, \$3 for any other side option)

(Clover Meadow GF bun \$2 more)

3 LIL' PIGS \$17

Mix of chopped bacon, pulled pork and rib meat topped with American & provolone w/house BBQ aioli on toasted sourdough

BRISKET GRILLED CHEESE \$17

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

TURKEY MELT \$16

Thinly sliced smoked turkey topped with bacon, tomato, provolone, mozz, drizzled with triple berry aioli on sourdough

THE LENA \$17

Meatloaf topped w/ provolone, mozzarella and marinara aioli on sourdough

D'S BBT \$15

Bacon, pork butt, tomato, American & pepper jack on sourdough

GRILLED MAC da'D \$15

Mix of mac n' cheese, bacon, jalapeno, pepper jack & American on sourdough

D'S BURGER \$17

Grilled 1/3# burger patty topped with bacon, brisket, onion jam, smoked provolone, balsamic aioli & house BBQ on a toasted brioche bun (Make it a Chicken breast \$2 more)

THE SMASH \$15

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

MUSHROOM N SWISS \$17

Grilled 1/3 lb. patty, topped w/ mushrooms & swiss on a brioche bun

BRISKET, PORK or CHICKEN \$14

Sandwich: Topped w/ house made pickled onions and BBQ sauce on a brioche bun

Tacos: 2 soft corn tortilla w/ cilantro jalapeno slaw & mozz

GRILLED CHICKEN ARTICHOKE \$15

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

ENTREES

1/2 RACK RIBS \$25 GF

3/4 lb BRISKET \$23 GF

1/2 SMOKED CHICKEN \$18 GF (Available after 3)

(Served w/ choice of 2 sides)

BEEF RIBS \$28 GF

Two beef ribs a top mashed & VOD topped w/ BBQ

HAND CUT RIBEYE \$38 GF

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

PORK CHOP \$26 GF

Hand cut and grilled to perfection. (two side choices)

BLACKENED CANADIAN WALLEYE \$24

Seared in smoked butter & fresh citrus, served with a wild rice pilaf & VOD

SALMON \$24 GF

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

BBQ MAC \$18

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

MEATLOAF \$20

Grandma Lenas' recipe! Topped with signature marinara, served w/ mashed potatoes and VOD

HOT BEEF/ TURKEY COMMERCIAL \$16

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

SIDES

Ciao Ciao \$5 GF

(Pickled coleslaw)

Mac n Cheese \$6

French Fries \$5 GF

Potato Bites \$6 GF

Veggie of the day (VOD) \$6 GF

Coleslaw \$5 GF

Mashed Potato \$5 GF

Baked Beans \$5 GF

House made Chips \$5 GF

BBQ pasta salad \$6

DESSERTS

(a la mode \$2 more)

Cannoli \$11 (Flavor changes)

Lemon Berry Butter Cake \$11

Smoked Cobbler \$11 (Flavor changes)

Homemade Crème Brulee \$13 GF

Cheesecake of the Day \$12 (Flavor changes)

Clover Meadow Chocolate Bundt Cake \$12 GF (Flavor changes)

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

When needed, we do
implement a **90 min.** dine
time. This allows us to
accommodate more of our
customers.

House rules:

-No outside food or beverage allowed. (no exceptions)

- 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.
- 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.

*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 & 1690-2. 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.