



Starters

LOADED POTATO CRACKLINS

Crumbled seasoned potatoes deep fried to a golden brown and smothered with white queso, Applewood smoked bacon, sour cream and green onions. 11.99

GOLD NUGGETS

You've hit pay dirt with these crispy treats! creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame-roasted jalapeño ranch for dipping. 11.99

FRIED MUSHROOMS

Hand-breaded mushrooms, deep fried to a golden brown. Served with a tangy horseradish sauce. 11.49

FRIED PICKLES

A mother lode of crunchy pickle chips lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 10.99

CAMPFIRE QUESO

Kettle made dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, and jalapeños. Served with warm tortilla chips and pretzels. 13.49

ROCKY TOP PORK NACHOS

A mountain of freshly made corn tortilla chips piled high with campfire-cooked smoked pulled pork, white queso, sliced jalapeños and house-made pico de gallo. Drizzled with sour cream and BBQ sauce. 14.99

BUFFALO SHRIMP

Eight jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with ranch dressing for dipping. 13.99

POTLUCK SAMPLER

A platter loaded with enough of the good stuff to feed the whole party! Samplings of Gold Nuggets, Buffalo Wings and a generous scoop of Campfire Queso and chips. Served with buttermilk ranch and jalapeño ranch sauces. No substitutions please. 16.99



Served with ranch dressing and your choice of wing sauce:

SIGNATURE BUFFALO SAUCE

SWEET BOURBON GLAZE

CAJUN DRY RUB

TANGY BBQ LEMON PEPPER

8 WINGS 13.99

12 WINGS 19.99

Salads & Soups

STRAWBERRY CHICKEN SALAD

Sweet bourbon glazed grilled chicken breast sliced thin and served over fresh farmers market greens with sliced strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by a side of honey vinaigrette dressing. 16.99

SALMON & AVOCADO SALAD*

Wood-grilled salmon served over garden greens with ripe avocados, tomatoes, cilantro, slices of jalapenos, sautéed mushrooms and feta cheese. Served with our classic vinaigrette. 19.99

BAKED POTATO SOUP

Made from scratch every morning, slow simmered potatoes, rich cheddar cheese, crispy bacon and topped with chives. 6.99

BIG SKY BLACK & BLEU SALAD*

Blackened USDA Angus Choice steak tips served over fresh farmers market greens with vine ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles and fried onions straws. Accompanied by a side of bleu cheese dressing. 17.99

CRISPY RANGE SALAD

Hand-breaded chicken tenders over garden greens, shredded cheddar and jack cheeses, vine ripe tomatoes, cucumbers, bacon and fried onions straws. Accompanied by a side honey mustard. 15.99

HOUSE SALAD

Fresh spring mix topped with tomatoes, cucumbers, Applewood smoked bacon and shredded mozzarella cheese. 7.49

LUMBERJACK BISON CHILI

Loaded with all-natural ground bison. Bowl 7.99

Homemade Dressings:

**BUTTERMILK RANCH - BALSAMIC VINAIGRETTE - CLASSIC VINAIGRETTE
BLEU CHEESE - THOUSAND ISLAND - HONEY MUSTARD - HONEY VINAIGRETTE**

BURGERS & SANDWICHES

Burgers & Sandwiches are served with your choice of one side.

All served on a locally sourced, fresh baked bun. Substitute a veggie patty for any protein 2.99

GOLD PAN CHEESEBURGER*

Our mile high half-pound hamburger patty topped with American cheese, lettuce, tomato, pickle and red onions. 14.99

SMOKEY BURGER*

Half-pound hamburger patty topped with Applewood smoked bacon, American cheese, BBQ sauce and fried onion straws. 15.99

BACON MAC & CHEESE BURGER*

A full half-pound hamburger patty topped with crisp strips of thick-cut bacon and piled high with creamy homemade macaroni and cheese. 15.99

STEAKHOUSE BURGER*

Our half-pound hamburger patty topped with Swiss and Pepper Jack cheeses, sautéed mushrooms, Applewood bacon, A1 sauce and onion straws. 15.99

ALL-NATURAL BISON BURGER*

100% ground bison for a flavorful and extra lean burger. Seasoned with garlic, herbs and Worcestershire. Served with lettuce, tomato, pickle, and red onion. 16.99

FRIED FISH PO-BOY

Golden fried white fish on a fresh toasted hoagie roll with tangy tartar sauce, lettuce, and tomato. 15.99

PAPAW'S FRIED BOLOGNA SANDWICH

As traditional as Kentucky coal! A fresh hoagie roll loaded with thick-cut slices of bologna, melted American cheese and pickle slices. Served with stone ground honey mustard, mayo and fried onion straws. 14.99

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, fried crispy or grilled, tossed in our spicy buffalo sauce with lettuce, red onion, pickle and tomatoes. Served with ranch dressing. 15.99

BLUE RIDGE CHICKEN SANDWICH

Juicy grilled chicken breast basted with BBQ sauce and topped with bacon, avocado, Swiss cheese, lettuce, pickle, tomato and red onions. 15.99

MOUNTAIN HIGH BRISKET SANDWICH

House smoked Brisket sliced and piled high on a fresh hoagie roll smothered in BBQ sauce. Topped with melted mozzarella, pickles, grilled bell peppers, fried onion straws and more BBQ sauce. 17.99

*All applicable sales taxes will be included on final bill.

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 8 or more.



Kids ^{12 & UNDER} MENU

Kids menu entrées include choice of one side (excludes pizza):

CORN DOG 7.99

CHEESEBURGER 7.99

MAC 'N CHEESE 6.99

CHICKEN TENDERS 7.99

GRILLED SIRLOIN*
5 oz. 12.99

KID'S PIZZA

CHEESE
PIZZA 7.99

ADD PEPPERONI 1.99



HOMEMADE Sweets

KAHLUA CHOCOLATE MOUSSE CAKE

Rich Kahlua chocolate cake layered with smooth chocolate-mousse, served with a scoop of our vanilla ice cream. 8.99

HOMEMADE STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake. Topped with our homemade cream cheese frosting and fresh strawberry slices. 8.99

CAMPFIRE S'MORES CHEESECAKE

A graham cracker crust filled with creamy chocolate cheesecake and a delicious layer of marshmallow whipped topping. 8.99

GREAT PLATES

DUTCH OVEN CHICKEN POT PIE

Tender chicken breast with fresh peas, onions, carrots, and celery in a rich cream sauce. Baked with a puff pastry crust. 17.99

SMOTHERED STEAK TIPS*

Blackened USDA Angus choice steak tips with sautéed mushrooms and peppers in a scratch made brown gravy, served over mashed potatoes and topped with fried onion straws. 21.99

FISH 'N CHIPS PLATE

Battered and fried to a golden brown. Served with tartar sauce, French fries and your choice of side. 18.99

GRILLED SHRIMP BOWL

Jumbo shrimp, fire-roasted bell peppers, sautéed mushrooms, and grilled broccoli served over our lemon basil rice. Drizzled with sweet bourbon glaze. 21.99

JUMBO FRIED SHRIMP

Ten Jumbo Gulf shrimp, breaded and fried to golden brown. Served with our homemade cocktail sauce for dipping, French fries and your choice of side. 22.99

FRIED PORK CHOPS

Two hand-breaded boneless pork chops, fried crispy and smothered with your choice of creamy white gravy or our scratch-made brown gravy. Topped with fried onion straws. Served with mashed potatoes and your choice of side. 19.99

STEAK, RIBS & BRISKET

TRAPPER JACK'S HANDCUT SIRLOIN

A juicy 10 oz. USDA choice center-cut top sirloin grilled to your liking. Served with a piping hot baked potato and a choice of side. 24.99

SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 22.99

GUNPOWDER RIBEYE

A well-marbled 12 oz. USDA choice ribeye steak grilled with Cajun spices. Served with a piping hot baked potato and a choice of side. 35.99

BABY BACK RIBS

Slow cooked, fall off the bone pork ribs basted with your choice of sweet bourbon glaze or tangy BBQ sauce. Served with French fries and baked beans. 22.99

LOCK, STOCK & BARREL COMBOS

BRISKET & CHICKEN TENDERS

Tender smoked beef brisket paired with our Southern style chicken tenders. Served with French fries and choice of side. 28.99

GRILLED SIRLOIN* & SHRIMP

10 oz. USDA choice top sirloin grilled to perfection and paired with five jumbo fried shrimp. Served with piping hot baked potato and choice of side. 29.99

RIBS & SHRIMP

BBQ ribs paired with five jumbo fried shrimp. Served with French fries and choice of side. 29.99

RIBS & BRISKET

BBQ ribs paired with our tender smoked beef brisket. Served with French fries and choice of side. 29.99

RIBS & CHICKEN TENDERS

BBQ ribs paired with our Southern style chicken tenders. Served with French fries and choice of side. 28.99

Sides

FRENCH FRIES
MASHED POTATOES
LEMON BASIL RICE
FRESH GREEN BEANS

BAKED SWEET POTATO + 1.99
BAKED POTATO + 1.99
COLESLAW
POTATO CRACKLINS
Load 'em up + 2.49

STEAMED BROCCOLI
MACARONI AND CHEESE
BOURBON BAKED BEANS
APPLESAUCE

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