

Salads

ROADHOUSE SALAD \$3.99
Fresh mixed greens, tomatoes, cukes, red onion, grated cheddar cheese & Roadhouse croutons

(complimentary)
Dressings: Parmesan Peppercorn, Buttermilk Ranch, Italian, Bleu Cheese, Balsamic Vinaigrette, Low Fat Ranch

HAIL CAESAR! \$3.99
Crisp romaine, grated parmesan, Roadhouse garlic croutons, lemon Caesar dressing (Add grilled marinated chicken \$2.49)

GARBAGE CAN SALAD \$8.49
Slow smoked chicken, smokehouse bacon, mixed greens, monterey jack cheese, tomatoes, cukes, hard boiled eggs, red onion



12 Hour Pulled Pork Sandwiches

All our pulled pork is slow smoked for 12 hours over hickory & applewood to give our meats the best BBQ smoked flavor, served with french fries

Roadhouse Classic Pulled Pork \$5.49
Piled high and topped with sweet n' tangy BBQ sauce and North Carolina cole slaw

Carolina Speaking Cuban \$5.99
Pressed pulled pork, smoked ham, pickles, dijon mustard and melted Swiss cheese

Anything Butt Pork Sandwiches
Served with french fries (or substitute with onion rings - add 0.99)

Skinny Chicken Sandwich \$5.99
Blackened marinated chicken breast, cheddar cheese, lettuce & tomato

Chubby Chicken Sandwich \$5.99
Crisp Buffalo chicken breast topped with bleu cheese dressing & lettuce

Killer Fish Sandwich \$5.99
Crunchy fried fish filet, American cheese, lettuce and housemade tartar sauce



Rick's ROADHOUSE

Burger Bill of Rights*

1. Freshly ground beef, ground twice daily, never frozen.
2. A buttery griddled roll
3. A whopping 1/3 # of meat
4. Have it cooked your way but if you order well done-you must take full responsibility for your strange behavior.
5. French fries with your burger (sub onion rings \$0.99 extra)

* all rights subject to change

ground fresh, twice daily!

All American Burgers

All burgers are more than 1/3# grilled to order and served with french fries (substitute onion rings - add \$0.99)

Black Angus Roadhouse Burger \$4.99
Burger, lettuce, tomato, red onion

Black Angus Cheese Burger \$5.99
Burger, choice of American, cheddar or Swiss

Black Angus Bacon Cheese Burger \$5.99
Burger, choice of cheese, smokehouse bacon

St. Louis Blues Burger \$5.99
Black Angus burger, smoked ham, BBQ sauce, melted Swiss

Chili Cheese Burger \$5.99
Black Angus burger, Buzzsaw Steak Chili, choice of cheese

Monster Inferno Cheese Burger \$7.99
Two burgers, Monterey Jack cheese, pickled jalapeños and sautéed onions.

Double Double \$7.99
Double meat & Double cheese for a whopping 3/4# burger ... spectacular!

(loosen your belts ... or ... you just might want to take it off ... we understand)



Roadhouse Sideways \$2.49 ea.

- Garlic Mashed Taters
- All World Baked Beans
- French Fries
- North Carolina Cole Slaw
- Fried Mac N' Cheese
- Dirty Rice
- Sweet Potato Fries
- Veg O' Day
- Blue Ribbon Cornbread

*Raw or undercooked food can pose a health risk in sensitive individuals.

Fire Kissed Steaks



All steaks are USDA certified corn fed, aged 28 days or longer for full flavor & tenderness. All cooked to your liking accompanied by garlic mashed taters & veg o' day.

Sirloin Steak 6 oz. \$9.99 10 oz. \$14.99
Our top seller! Juicy & full flavored

Rib Eye Steak 14 oz. \$17.99
Well marbled & tender

Drunken Flat Iron 8 oz. \$13.99
Marinated in Bourbon BBQ and plenty of garlic

Texas Filet 8 oz. \$16.99
This full flavored ranch steak is juicy and tender

LARGER STEAKS
available upon request

Tales from the BBQ Pit

All our BBQ is slow smoked over hickory & applewood to give our meats the best BBQ smoked flavor. Accompanied by all world BBQ baked beans, slaw & blue ribbon cornbread.

BBQ Baby Back Ribs 1/2 Rack \$11.99 FULL Rack \$17.99
Seasoned with gunpowder rub, slow smoked and basted with our special BBQ sauce for the tastiest ribs ever!

Carolina BBQ Pulled Pork \$9.99
The original Southern BBQ, smoked for 12 hours, hand picked for the leanest, tastiest pork ever.

Texas Beef Brisket \$9.99
Slow cooked over 14 hours. Carved to order with traditional wet mop.

Slow Smoked BBQ Chicken \$8.99
Marinated and slow smoked for a moist, flavorful, tender chicken.



Pig Pen Combo Platters

Served with all world BBQ baked beans, slaw & blue ribbon cornbread

BBQ Pulled Pork & BBQ Baby Back Ribs \$16.99

Texas Beef Brisket & BBQ Baby Back Ribs \$16.99

Slow Smoked BBQ Chicken & BBQ Baby Back Ribs \$16.99

DELUXE COMBO PLATTER \$18.99
BBQ Pulled Pork & Texas Beef Brisket & BBQ Baby Back Ribs

BONE APPETIT

Roadhouse Home-cookin' specialties

Sizzlin' Fajitas Austin Style \$12.99
Ranchero marinated 1/2 lb. grilled steak or chicken with sweet onions & bell peppers. Served with warm tortillas, guacamole, salsa, grated cheese & sour cream

Country Style Meatloaf \$10.99
A staff favorite - topped with mushroom gravy & onion rings, served with garlic mashed taters.

Trailer Trash Mac N' Cheese \$8.99
Baked Not Faked! Yellow gooey cheese and smoked ham, served with Roadhouse salad.



What's the Catch?

Flame Grilled Salmon \$13.99
Rubbed with herbs, brushed with cilantro lime butter, served with dirty rice & veg o' day

Crispy Catfish \$10.99
Lightly breaded, fried crisp, served with french fries, slaw & Creole tartar sauce

New Orleans BBQ Shrimp \$13.99
Sautéed shrimp in butter, worcestershire sauce, lemon & cream over Texas toast, dirty rice & veg o' day

Bayou Crab Cakes \$14.99
Two large crab cakes served crisp from our griddle with spicy chipotle mayonnaise, dirty rice & veg o' day



What the heck is a Smoke Ring?

We slow smoke our meats for many hours until cooked and tender. The pink "ring" is the result of truly authentic BBQ, enjoy!