



OPENING HOURS

Daily, Monday through Sunday 4:00 PM – 9:00 PM
Smoked Prime Rib only weekends (Fri, Sat & Sun from 5 PM)

TAKEOUT

Call in your order and pay by credit card over the phone for takeout or curbside pickup.

CATERING

Have the Smoke House cater your event, we have a catering liquor license and offer a full range of services.

CONTACT

www.eastshoresmokehouse.com

Phone: 406-887-2096

E-mail: contact@eastshoresmokehouse.com

• COCKTAILS •

Classic Margarita 8 / 36

Juarez Tequila, Triple Sec

Smoke House Margarita 9 / 40

Sauza Tequila, Cointreau

Montana Margarita 10 / 45

Sauza Tequila, Cointreau, Huckleberry

Cadillac Margarita 10 / 45

Patron Tequila, Grand Marnier

Cowboy Margarita 8.5 / 38

Habanero Whiskey, Cointreau

Rancher's Margarita 8.5 / 38

Chili Vodka, Cointreau

Chai Pumpkin Butter Rum 9

Chai Hot Butter with Pumpkin Sauce and Sailor Jerry Spiced Rum

Empress Gin Flower 11

Empress 1908 Gin, St Germain Elderflower liquor, club soda & lime juice.

Gentleman's Hot Toddy 9

Drambui, Honey and Lemon Juice

Chocolate Espresso Martini 10

House infused Smoked Coffee Vodka, Baileys and Creme de Cocoa

Winter Whiskey Sour 9

Woodford Reserve, Sweet & Sour, Lemon Juice and Cherry Syrup float

Hot Winter 9

Hot Apple Cider with Fireball Cinnamon Whiskey

• WINES •

SPARKLING

CVNE CUNE Cava, Spain 35

Lunetta Brut Spain split 7.5

Korbel Brut, CA 35

Mumm Napa Brut Prestige, Napa CA 50

WHITE

Canyon Road Chardonnay, CA 7 / 24

Lapis Luna Chardonnay, CA 9 / 32

Lapis Luna Sauvignon Blanc, CA 9 / 32

Villa Maria Sauv Blanc, N Zealand 9.5 / 35

Roth Estate Sauvignon Blanc, CA 40

Prum Essence Riesling, Germany 9 / 32

Canyon Road White Zinfandel, CA 7 / 24

Casarsa Pinot Griggio, Italy 7 / 24

ROSE

Banshee, CA 10 / 39

Maubet, France 9 / 32

RED

Canyon Road Pinot Noir, CA 7 / 24

Cycles Gladiator Pinot Noir, CA 8 / 29

Folly Of The Beast Pinot Noir, CA 9.5 / 35

Canyon Road Merlot, CA 7 / 24

Milbrandt Merlot, WA 9 / 32

Stags' Leap Estate Merlot, CA 70

LaPosta Pizzella Malbec Argentina 10 / 38

Canyon Road Cabernet Sauv, CA 7 / 24

Lapis Luna Cabernet Sauv, CA 9 / 32

Roth Estate Cabernet Sauv, CA 14 / 55

Stags' Leap Estate Cabernet Sauv, CA 85

Lapis Luna Zinfandel, CA 9 / 32

Lapis Luna Red Blend, CA 9 / 32

Secret Squirrel Blended, WA 12.5 / 50

• BEERS •

BELGIAN DRAFT BEERS

Stella Artois (Pilsener, 5.2%) 4.50
Delirium Tremens (Strong Ale, 8.5%) 7.00
Duchesse de Bourgogne (Sour Red Ale)
Hoegaarden (Wheat, 4.9%) 4.50 / 5.50
Lindemans Framboise (Raspb, 2.5%) 6.50
St Bernardus Abt 12 (Dark, 10%) 9.00
St Bernardus Tripple (Blond, 8%) 7.50
Westmalle Trappist Dubbel (Dark, 7%) 9.00

BELGIAN BOTTLED BEERS

Chimay Red (Dark Ale, 7%) 8.50
Chimay White (Triple, 8%) 9.50
Chimay Blue (Dark Ale, 9%) 10.00
Chimay Green (Pale Ale, 10%) 10.50
Chimay Grande Reserve Whiskey Barrel
Aged 25oz (Dark Ale, 10.5%) 55.00
Duvel (Golden Strong Ale, 8.5%) 8.00
Duvel 25oz (Strong Ale, 8.5%) 22.00
LaChouffe Craft Blond (8%) 6.00
LaChouffe Craft Blond 25oz (8%) 22.00
McChouffe Craft Dark (8%) 6.00
Nice Chouffe Craft Amber (10%) 6.00
Cherry Chouffe Craft (8%) 6.00
Houblon Chouffe Craft IPA (9%) 6.00
Liefmans Kriek Brut (18 months Aged
Cherry, 6%) 25oz 18.00
Liefmans Cuvee Brut (Dark Sour, 8%)
25oz 18.00
Maredsous (Amber Tripel Abbey Ale, 10%)
25oz 24.00
Ommegang My Watch Has Ended (8%)
25oz (Game of Thrones Beer) 22.00
Orval (Trappist Abbey Ale 6.9%) 8.50
Rocheport 6 Red (Dark Ale, 7.8%) 8.50
Rocheport 8 Green (Strong Ale 9.2%) 8.50
Rocheport 10 Blue (Quad, 11.3%) 10.00

• BEERS •

MONTANA DRAFT BEERS

Kettle House Cold Smoke 4.50
Bayern Amber 4.50
Blackfoot IPA 4.50
Madison River Honey Rye 4.50

LAGER (Bottle)

Budweizer 3.50
Bud Light 3.50
Coors Banquet 3.50
Coors Light 3.50
Heineken 4.50
Kokanee 4.50
Michelob Ultra 3.50
Miller Lite 3.50
Miller Genuine Draft 3.50

ALT (Bottle)

Alaskan Amber 4.50

IPA (Bottle)

Lagunitas IPA 4.50
Stone IPA 4.50

PORTER (Bottle)

Deschutes Black Butte 4.50

STOUT (Bottle)

Guinness Extra Stout 4.50

MEXICAN (Bottle)

Corona 4.00
Dos Equis Amber 4.00

NON ALCOHOLIC (Bottle)

Kaliber 3.50

• APPETIZERS •

Creamy Spinach and Artichoke Dip 12
Creamy spinach and artichoke dip with Parmesan, onion and garlic, served with house baked corn tortilla chips.

Mediterranean Smoked Salmon Bruschetta 16
House smoked salmon, Parmesan spinach spread and sun dried tomato on garlic toast and drizzled with balsamic glaze.

Cheese Curds 12
Battered Wisconsin cheese curds, fried and served with chipotle aioli.

Pork Rib Burnt Ends 13
Smoked and braised pork rib ends tossed in our house BBQ hot sauce and served with celery and carrot sticks.

Truffle Parmesan Fries 11
A basket of crispy fries tossed with white truffle oil, Parmesan and fresh herbs.

Pork Rinds 8
Freshly fried pork rinds with a Creole seasoning and chipotle aioli.

Mussels 16
Chilean black mussels cooked with a celery and garlic herb medley in a creamy white wine sauce, served with garlic toast and our mussel sauce.

• SOUP •

Soup du Jour
Ask your server for soup of the day. Cup 6 - Bowl 8

• BURGER •

Smoke House Burger 18
½ pound New Zealand Waygu beef patty with lettuce, tomato, caramelized onion, smoked Gouda and relish aioli on a toasted ciabatta bun.

Ask your server to add bacon or mushrooms.

• SALADS •

Caesar Salad Full 14 / Half 8
Crisp Romaine lettuce with tangy Caesar dressing, croutons, tomatoes and Parmesan cheese.

House Salad Full 12 / Half 7
Spring mix greens with berry vinaigrette, candied almonds, red onion, roasted coconut shavings and Parmesan cheese.

Ask your server to add chicken, brisket, shaved prime rib, shrimp or salmon to any of our salads

Dressing Choices

1000 Island, Balsamic, Berry Vinaigrette, Blue Cheese, Caesar, Oil & Vinegar, Ranch.

• OUR FAMOUS BBQ •

At the East Shore Smoke House we love to BBQ. All our meats are smoked low and slow with our Smoke House rubs and served with our signature Smoke House rum BBQ sauce, coleslaw and BBQ beans.

Hickory Smoked Pulled Pork Entree 22
Pulled pork shoulder, smoked and cooked overnight.

Smoked Chicken Breast Entree 26
Two smoked chicken breasts finished on the grill and slathered with Smoke House BBQ sauce.

Hickory Smoked Beef Brisket Entree 28
Smoked overnight and sliced thin.

Hickory Smoked St. Louis Style Pork Ribs
Full rack or half rack of our ribs, slathered with our Smoke House BBQ sauce.
Half rack 30 - Full rack 45

The Hungryman BBQ Combo 35
The best of our BBQ; 3 bone pork ribs, pulled pork and smoked brisket.

Parties of 7 or more and customers that do not leave a signed credit card receipt will be charged 18% gratuity.

• PRIME RIB •

(Weekend only Fri, Sat, Sun from 5 PM)

Slowly smoked fresh prime rib with our Smoke House rub and cooked to medium rare. Served with your choice of potato, vegetables, horseradish and au jus.

If you desire your prime rib cooked more, we will be happy to finish it on the grill to your desired temp.

8 oz 30 - 12 oz 38 - 22 oz Glutton 65

Ask your server if you would like it served Blackened, with Bourbon Glaze or with a Shrimp Skewer

• STEAKS •

Our steaks are served with 2 sides of choice.

14 oz House Cut Ribeye 38
Hand cut ribeye, grilled to perfection with garlic herb butter and 2 sides of choice.

8 oz House Cut Tenderloin 40
Hand cut filet mignon, grilled to perfection with garlic herb butter and 2 sides of choice.

Ask your server if you would like your steak blackened, with bourbon glaze or a shrimp skewer

10 oz Charred Bourbon Glazed Prime Rib 38
Hand cut Prime Rib, grilled to your liking with Bourbon Glaze and 2 sides of choice.

• SIDES •

Baked Potato with Butter, Sour Cream, Green Onions
Mashed Potatoes
House Fried Potato Chips
French Fries
Sweet Potato Fries
BBQ Baked Beans
Coleslaw
Creamed Spinach & Artichoke
Seasonal Vegetables
Sautéed Mushrooms
Side Salad with dressing of choice

Our kitchen will cook your meal to your preference, however consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

• SPECIALTY DISHES •

Prime Rib Stroganoff 28
Slowly braised smoked Prime Rib and mushrooms in a rich creamy demi-glace tossed in egg noodles and finished with sour cream and green onions.

Beef Burgundy 30
Slowly braised filet mignon in a Burgundy wine gravy with mushrooms, onion and carrots, and served with a side of choice.

• PASTAS •

All our pasta dishes are served with garlic toast.

Fettuccine Alfredo 16
Montana made pasta with fresh onion, garlic, mushrooms and herbs in a white wine Parmesan Alfredo sauce.

Smoked Gouda Mac and Cheese 16
Elbow macaroni with home made smoked Gouda, cream sauce.

Ask your server to add chicken, brisket, prime rib, shrimp or salmon to your pasta dish

• SEAFOOD •

Grilled Salmon 29
Grilled salmon with a lemon cream sauce, served with mashed potatoes and seasonal vegetables.

Ruby Red Trout 35
Seared red trout filet with a lemon beurre blanc sauce, served with mashed potatoes and seasonal vegetables.

Moules Frites 30
Chilean black mussels (2 lbs) cooked with a celery and garlic herb medley in a creamy white wine sauce and served with a cone of fries and our mussel sauce.

• DESSERTS •

Chocolate Cherry Bread Pudding

Our signature Smoke House dessert made with Belgian chocolate and Bordeaux sweet cherries.
Served with vanilla ice cream and whipped cream. 12

Bourbon Pecan Pie

Southern style bourbon pecan pie with vanilla ice cream and caramel. 12

Colossal Cheesecake

3 inch tall cheesecake with whipped cream and topping of choice. 12

Ice Cream

Vanilla or chocolate ice cream with topping of choice and whipped cream. 5

Huckleberry ice cream with topping of choice and whipped cream. 6

• DESSERT DRINKS •

Hot Drinks

Coffee 2.50
Espresso 3.00
Cappuccino 3.50
Tea 2.50
Hot Cider 2.50
Baileys Coffee 7.00
Drambuie Coffee 7.50
Irish Coffee 7.00
Chai Butter Rum 8.50

Brandy

Christian Brothers 4.50
Courvoisier 9.00
Remy Martin 12

Cordials

Amaretto Disaronno 6.00
Baileys 6.00
D.O.M. Benedictine 6.50
Drambuie 6.50
Godiva Chocolate 7.00
Grand Marnier 9.00
Jagermeister 5.50
Orphan Girl 6.00

Bourbon

Blanton's 12.00
Eagle Rare Single Barrel 8
Knob Creek 7.00
Woodford Reserve 7.00
Woodford Reserve Rye 7.00
Colonel Taylor 9.00
Buffalo Trace 6.00
Bookers 16.00
Maker's Mark 6.50
Weller 10.00

Canadian Whiskey

Crown Royal 6.00
Pendleton 6.00

Scotch

Aberlour 12Yr 11.00
Balvenie Doublewood 12Yr 14.00
Bowmore 12Yr 15.00
Bunnahabhain 12Yr 12.00
Chivas Regal 12Yr 8.50
Glenfiddich Reserve 12Yr 11.00
Glenlivet 12Yr 11.00
Glenmorangie 10Yr 10.00
Laphroig 10Yr 14.00
Lagavulin 16Yr 18.00
Highland Park Magnus 8.50
Oban 14Yr 18.00