

DAILY SPECIALS

MONDAY

SMOKED RED CHILI CHICKEN ENCHILADAS With chili lime corn on the cob

TUESDAY

BRISKET TACOS Chopped brisket, cheddar cheese, on the side - pico, avocado, red chili sour cream

WEDNESDAY

SMOKED POTATO Sliced brisket, butter, pimento cheese, red chili sour cream, mild bbq, onion rings

THURSDAY

FRIED CHICKEN SANDWICH Three crispy smoked chicken tenders, green cabbage slaw, golden bbq sauce, house pickles, choice of one side

FRIDAY

BEEF TENDERLOIN MEATLOAF With smoked tomato gravy, mashers and green beans

SATURDAY & SUNDAY

PORK BELLY BURNT ENDS Peach glazed, green cabbage slaw, grilled peach

HOUSE SMOKED MEATS

All smoked meat plates are served with a choice of two sides

ST. LOUIS CUT CREEKSTONE DUROC PORK RIBS Our famous ribs start with a 24-hour rub down in our secret dry spices before being slow-smoked for hours in hickory wood Lite | 19 Dinner | 21

SEABOARD FARMS PULLED PORK Oklahoma-raised pork, slow-smoked and hand-pulled Lite | 19 Dinner | 21

BROWN SUGAR CURED BEEF BRISKET Chopped or sliced Lite | 19 Dinner | 21

ALL NATURAL TURKEY BREAST Lite | 19 Dinner | 21

HICKORY SMOKED CHICKEN 1/2 chicken specially seasoned and slow hickory smoked | 19

JALAPEÑO-CHEDDAR SMOKED SAUSAGE Lite | 17 Dinner | 19

BRISKET BURNT ENDS Lite | 19 Dinner | 21

COMBO PLATE Your choice of any two smoked meats | 21 Substitute Smoked Chicken 7

BEST OF THE REST

GRILLED ATLANTIC SALMON Avocado-lime butter, your choice of

SNACKS TO SHARE

BACON WRAPPED QUAIL BREAST Tender quail breast stuffed, fresh jalapeño, wrapped in smoked bacon and glazed with apricot-serrano jam | 17

BURNT END QUESO Green chile queso, chopped brisket burnt ends, tortilla chips | 11

CRISPY CHICKEN TENDERS Homemade pickles, hey-hey sauce | 16

SMOKESTACK NACHOS Pulled pork layered between corn tortilla chips, ancho chile sauce, fried onions, jalapeños, cheese, and red chile sour cream | 18

MEAT & CHEESE BOARD Brisket, our famous ribs, smoked sausage, cheddar cheese, jalapeño chow-chow, and cornbread | 22

MAMA'S DEVEILED EGGS Pepper ceviche and fresh scallion | 9

IRON STAR CORNBREAD Four muffins served with three pepper jam and whipped butter | 6

CHARRED JALAPEÑO PIMENTO CHEESE Grilled toast, fresh celery, and pepper ceviche | 9

SALADS & CHILI

two sides | 25

FILET OF BEEF TENDERLOIN* 8 oz beef tenderloin, green onion butter, served with your choice of two sides | 35

VEGGIE PLATE Your choice of 3 of our delicious sides served with a star house salad | 16

BLACK PEPPER CRUSTED PRIME RIB* | DINNER ONLY Served by the ounce with your choice of two sides 10oz. Minimum | 29 Additional Ounces | 2.95 per oz.

FAMOUS SIDES

FANCY MAC & CHEESE

WHOLE FRIED OKRA

RED BLISS POTATO SALAD

BBQ BAKED BEANS

DUTCH OVEN SWEET POTATOES

ROASTED BRUSSELS & CARROTS

BRAISED COLLARD GREENS

FRENCH FRIES

SEARED GREEN BEANS

BEEF TENDERLOIN SALAD* Crisp iceberg lettuce stuffed with a creamy bleu cheese and spiced pecan mixture, fire-grilled beef tenderloin, bleu cheese-bacon vinaigrette | 21

COBB SALAD Smoked turkey breast, bacon, hard-cooked eggs, tomatoes, avocados, monterey and cheddar cheese, mixed greens, bbq ranch dressing | 18

DINO KALE SALAD Smoked chicken, roasted corn, avocado, white cheddar, bourbon-glazed cashews, cornbread crumbles, dinosaur kale, sweet-onion vinaigrette | 18

FARMERS SALAD Grilled chicken breast, mixed greens, cherry tomato, fresh mozzarella, fried okra, caramelized pecans, garlic vinaigrette | 18

SALMON SALAD Grilled salmon, mixed field greens, spicy buttermilk dressing, black-eyed pea relish, monterey jack cheese, crispy onion strings, fire-roasted tomatoes | 19

STAR HOUSE SALAD Mixed greens, shredded cheddar, cherry tomatoes, red onions, cornbread croutons, and your choice of dressing
Bleu cheese-bacon vinaigrette, bbq ranch, garlic vinaigrette, spicy buttermilk, ranch, cream bleu cheese, sweet onion vinaigrette, honey mustard | 6

RANGE CHILI Our homemade chili topped with cheddar cheese and red chile sour cream Cup | 6 Bowl | 8

GREEN CABBAGE SLAW

ROOM FOR DESSERT

DOUBLE CHOCOLATE BREAD PUDDING With a grand marnier glaze | 9

QUEENIE'S BANANA PUDDING Nilla wafers, whipped cream, caramel, fresh bananas | 8

FRIED PEACH PIE Salted caramel and vanilla bean ice cream | 8

****Some Individuals May Be at A Higher Risk for A Food Borne Illness if The Following Foods Are Consumed Raw or Undercooked: Eggs, Beef, Fish, Lamb, and Milk***

SANDWICHES & BURGERS

All sandwiches are served with homemade pickle and your choice of one side

BBQ CLUB Smoked sliced turkey breast, chopped brisket, crispy bacon, monterey jack and cheddar cheese on texas toast with bbq aioli | 17

SLICED BRISKET SANDWICH Sliced white onions, house made pickles, ISUB BBQ Sauce | 18

SMOKED TURKEY SANDWICH Spiced pecan pesto, gruyere cheese, lettuce, tomato, sliced red onion, grilled sourdough bread | 17

PULLED PORK SANDWICH Golden BBQ sauce, crispy onion rings, house made pickles | 17

SMOKED PRIME RIB SANDWICH Bacon, caramelized onions, jack cheese, BBQ aioli and a side of au jus | 19

CHICKEN SALAD SANDWICH Smoked tomato mayo, red grapes, spiced pecans, herbs, lettuce, fried green tomato | 16

BURGER Black angus burger, green leaf lettuce, tomatoes, red onions, mayo, jalapeño chow-chow | 16 Add Cheese 1

PIMENTO CHEESE BURGER Black angus burger, grilled jalapeños, hickory smoked bacon, pimento cheese | 17