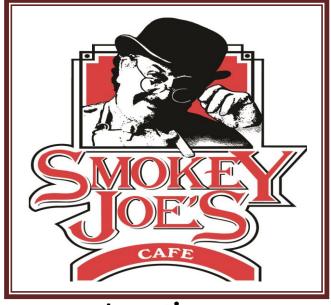
Welcome to Smokey Joe's a place you can come in and be yourself. We crank up the smoker each day and cook things nice and slow so they stay moist and juicy. Then we cook our meats at high heat to give things a crispy finish



Smokey Joe's is a place where the cooks care that you enjoy every bite and our service will make you feel at home so come in and feel right at home. Let us take care of you for a while.



Identifies signature items

# **Appetizers**

Louisiana Boudin Balls	<b>\$8.</b>
Traditional rice and pork sausage served	
over crisp fried onion strips with chipotle ranch dressing	
SJ .	
Louisiana Hot Wings	<b>\$9.</b>
Smoked jumbo wings, fried and tossed in spicy Louisiana	
hot sauce served with blue cheese dressing and celery sticks	
Sampler for Two	\$11.
Louisiana boudin balls, Louisiana meat pies and	
Louisiana hot wings and BBQ fried pork nuggets	
Loaded House Chips	<b>\$6.</b>
Crispy house made potato chips topped	
with cheddar cheese, taco meat, chives and sour cream	
BBQ Fried Pork Nuggets	<b>\$6.</b>
Slow smoked pork shoulder marinated and cut into	
bite size pieces then fried to crispy golden goodness	
served with lemony onions and creole dipping sauce.	

Frog Legs	<b>\$8.</b>
Southern crispy battered and fried served with secret sauce	
Armadillo Eggs  Jalapeno peppers stuffed with cheddar cheese pork and wrapped with bacon	<u>\$8.</u>
Natchitoches Meat Pies  Deep fried Louisiana meat pies, hot and spicy.	<b>\$8.</b>
served with ranch dressing	
Texas's Mac & Cheese Seasoned ground beef with onions and jalapeno tossed in our creamy mac & Cheese	<b>\$8.</b>
Chicken Tenders Crunchy and juicy house battered chicken tenders served with our BBQ sauce	<b>\$8.</b>
Quesadilla Chicken \$9. Shrin With Jack & Cheddar cheese, pico, chipotle and sour cream.	<u>np \$11.</u>

# All **Sandwiches** come with French fries and a pickle spear

	Smokey Joe's Build Your Own Burger	\$10.
	The half pounder, grilled and served with lettuce, tomato,	
	sliced pickles, and topped with your choice two toppings	
	Each Additional Topping	<b>\$1.</b>
	American cheese, cheddar cheese, blue cheese,	
	Swiss cheese, pepper jack cheese,	
	bacon, ham, sausage gravy, pulled pork, fried egg,	
	grilled onions, mushrooms, grilled peppers, jalapenos,	
	avocado	
	Catfish Po-Boy	<b>\$10.</b>
	Crispy fried catfish on toasted hoagie roll with our own	
	remoulade sauce, sliced tomatoes, pickles, and leaf lettuce	
	Cajun Patty Melt	<b>\$10.</b>
	The half pounder seasoned with our very own Chef's	
	Cajun seasoning grilled on Texas toast. Topped	
	with sautéed onions and Swiss cheese	
	Grilled Cheese Sandwich	<b>\$9.</b>
	American cheese, tomato and crispy bacon on Texas toast	
	cooked till crispy on the griddle	
I		

Grilled Chicken B L T	\$10
Grilled chicken breast topped with crisp bacon,	
lettuce, and tomato on toasted Ciabatta	
Saratoga Club house, Club Sandwich	<b>\$10.</b>
The original casino sandwich from	
Saratoga Club Gambling House created in 1894. With	
thin sliced turkey, crisp bacon, ripe tomato and iceberg lettuce	
on three slices of toast with a special mayonnaise	
Open faced Brisket Sandwich	<b>\$9.</b>
Smoked brisket sliced over top of toasted rye bread covered	
with country gravy and finished with melted cheddar cheese	
Pulled Pork	<b>\$10.</b>
Dry rubbed with secret spices then hickory smoked,	
served with crisp sweet coleslaw, Jessie's BBQ sauce and	
crispy onions on a soft roll	
BBQ Chicken Sandwich	<b>\$10.</b>
Basted with Jessie's special BBQ sauce and	
smothered with caramelized onions. Topped with	
pepper jack cheese on a fresh ciabatta roll	

### **All Day Breakfast**

Make your Own Omelet	<b>\$8.</b>
All omelets are made with three farm-fresh eggs and your choice of two ingredients. Add \$1. for additional ingredients.	
American cheese, cheddar cheese, blue cheese, Swiss cheese, pepper jack cheese, feta cheese,	
bacon, ham, sausage gravy, pulled pork,	
onion, jalapeño, tomato, mushroom, avocado and green pepper	
The All American	<b>\$9.</b>
Includes two farm-fresh eggs (any style) and golden hash browns or grits, with a choice	
of either: pork sausage patties or crispy bacon strips	
The Classic Steak and Eggs	<b>\$12</b> .
8oz flat iron steak cooked to your liking. Served with two	
Farm-fresh eggs (any style) and hash browns or grits	
Ham Steak and Eggs	<b>\$12.</b>
Country ham steak two farm-fresh eggs (any style), choice of golden hash browns or grits	
Chicken Fried Steak and Eggs	<b>\$12.</b>
Two farm-fresh eggs (any style), served with chicken fried steak smothered in gravy and choice of golden hash browns or grits	

### **Smokey Joe's Signature Soups**

<sup>SJ</sup>Chicken and Sausage Gumbo with Rice

Cup \$5. Bowl \$7. Soup of the day

Cup **\$4.** Bowl **\$6.** 

#### **Salads**

All salads served with your choice of dressing Creamy Blue Cheese, Dijon Honey Mustard, French, Golden Italian, Caesar, Ranch, Light Ranch, Sweet Vidalia onion, Thousand Island, Red Wine Vinaigrette

**Port City House Salad** 

Mixed greens, tomato and red onion

BBQ bourbon glaze and roasted

**Baton Rouge Salad** \$11.

Grilled blackened fish on a fresh green salad with red bell peppers, tomato, red onion, carrots, feta cheese and candied pecans

Texas Salad

**\$12.** 

Beef grilled with green peppers and onions on a fresh bed of lettuce topped with diced tomatoes, black olives, Parmesan cheese

\$11.

Fresh Fruit Salad Fresh seasonal fruits and berries served with our own banana nut bread and choice of yogurt

Caesar Salad Romaine hearts with garlic croutons and Parmesan cheese tossed in Caesar dressing.

Add Grilled Chicken \$9. Add Grilled Shrimp \$10.

#### **Entrees**

All entrees Served with your choice of two

Green beans Baked potato French fries Fried okra Turnip greens

Side salad Mac & Cheese Cole slaw Red beans & rice Mashed potatoes & gravy

Flat Iron Steak	<b>\$16.</b>
8oz Flat iron steak cooked to your liking and	
garnished with crispy onion straws	
BBQ Brisket	<b>\$16.</b>
Slow smoked and sliced served with Jessie's BBQ sauce	
BBQ Texas Longhorn Rib Eye	<b>\$24.</b>
140z rib eye cold smoked then cooked to your liking Served with Chef Jessie's own BBQ sauce	· •
Blackened Tilapia	<b>\$14.</b>
Seasoned with our Chef Jessie's secret Cajun spices and blackened till crispy and juicy	
Sweet Water Catfish	<b>\$15.</b>
Prepared sautéed, blackened or crispy fried	
Bourbon Glazed Salmon	<b>\$16.</b>
Garlic and herb marinated salmon filet lathered in our	

Country Fried Steak	<b>\$14.</b>
Served with homemade country gravy	
BBQ Half Chicken	<b>\$14.</b>
Slow smoked half chicken basted till the skin is	
crispy served with Chef Jessie's own BBQ sauce	
Crispy Fried Pork Chops	\$14
Buttermilk marinated then breaded and fried till crispy	
BBQ ST Louis Ribs  A must try, right out of our smoker they are delicious and te	<b>\$21.</b> nder
basted with Chef Jessie's own BBQ sauce	
Fried Shrimp	<b>\$18.</b>
Breaded and fried golden brown.	
Shrimp & Grits (comes with one side choice)	<b>\$18.</b>
Creamy, cheesy grits topped with sautéed jumbo shrimp	
Bayou Penne Pasta Smoked chicken and sausage tossed in a velvety cream sauce ne pasta and crostini's	<b>\$12</b> e with pen

### **Desserts**

## **Sides**

Homemade Pecan Pie Generous portion of our bakery's own individual pecan pie	<b>\$5.</b>
Southern style Apple Cobbler Served warm with crunchy cinnamon topping	\$6
ChocolateBread Pudding Layers of chocolate cake with chocolate fudge icing	\$6.
Deep Dish Cheesecake Homemade cheesecake with strawberry sauce and whipped cream	<b>\$5.</b>
Hot & Gooey Chocolate Chip Cookie Sunday  Hot chocolate chip cookie with vanilla ice cream and caramel sauce OMG	<b>\$6.</b>
Sugar Free Shortcake Old fashioned Shortcake but sugar free yummy and good	\$5.

Baked potato, Red beans & rice, Side salad, Mac & Cheese, Cole slaw Turnip greens, Mashed potatoes & gravy French fries, Fried okra, Green beans Sausage patties, Crispy bacon and Ham steak

**\$4.** each

## **Beverages**

Soft Drinks, coffees and teas are free refills

Orange Juice, Grapefruit Juice, Apple Juice, Tomato Juice Coffee, decaffeinated coffee, hot tea, hot chocolate, Iced tea, chocolate milk or lemonade. Pepsi®, Diet Pepsi®, Dr. Pepper®, Sierra Mist®, Mountain Dew®, Sobe pomegranate ®, Orange Crush®