

# STARTERS

## SHRIMP CEVICHE

House-fried corn chips with a hearty chilled dip of citrus marinated Gulf shrimp, sweet corn, peppers, onions, guacamole, cilantro sour cream 14.95

## TUSCAN BRUSCHETTA

Toasted rosemary focaccia, thick sliced mozzarella, Bushel Boy tomatoes, extra virgin olive oil, garlic, balsamic glaze, fresh basil, sea salt 10.95

## LETTUCE WRAPS

chicken, wild rice, Asian slaw, peanuts, sweet chili sauce, Romaine lettuce 12.95

## CHICKEN WINGS upon request

choose traditional or boneless 13.95

Teriyaki Nashville Hot   
Bourbon Bacon BBQ  Buffalo   
Sweet Chili  Jamaican Jerk   
Cajun Dry Rub  Ghost Pepper 

## BURNT ENDS NACHOS

House-fried corn chips, smoked brisket ends, cheddar jack cheese, pickled jalapeños, Pico de Gallo, bourbon bacon BBQ, jalapeño crema 13.95

## SMOKED BRISKET POUTINE

Hand-cut fries, smoked brisket, Ellsworth cheese curds, BBQ demi-glaze 13.95

## WHISKEY BARREL DRUMSTICKS

Iron Shoe Farm free-range chicken, Surly Furious brined, whiskey barrel smoked, smothered in bourbon bacon BBQ 12.95

## JALAPEÑO ARTICHOKE DIP

cream cheese, spinach, artichoke, jalapeño, parmesan, grilled rosemary focaccia, fresh vegetables 12.95

## STREET TACOS

choose shrimp, brisket, or chicken

three corn tortillas, shredded lettuce, salsa, queso fresco, lime wedge 12.95

## SEARED STEAK TIPS

peppers, onions, baby arugula, béarnaise dipping sauce 13.95

## CALAMARI FRIES

breaded & fried, cedar smoked red onion remoulade dipping sauce 13.95

## JUMBO BUFFALO SHRIMP

breaded & fried Gulf shrimp, shaved celery & carrots, bleu cheese dressing 15.95

# SALADS

## Add to any salad:

Chicken add 5.00 Steak add 8.00  
Salmon add 9.00 Shrimp add 8.00  
House-smoked bacon add 3.00

## GARDEN upon request

Mesclun greens, pepper, onion, house-made rosemary focaccia croutons, dressing choice  
Small 7.95 | Large 10.95

## CAESAR upon request

Romaine lettuce, parmesan, house-made rosemary focaccia croutons, Caesar dressing  
Small 7.95 | Large 10.95

## BBQ RANCH CHICKEN CHOPPED

Chopped Kale, cauliflower, Brussel sprouts, cabbage, grilled chicken breast, house-smoked bacon, roasted soy nuts, corn nuts, chia seeds, BBQ ranch dressing 13.95

## BISTRO STEAK

Spring greens, sliced 6oz strip steak, onion, asparagus, tomato, bleu cheese crumble, balsamic glaze, lemon vinaigrette 15.95

## CHILI LIME SHRIMP FAJITA

Romaine hearts, grilled fajita shrimp, fire-roasted peppers, grilled onions, roasted corn, shredded cheddar jack cheese, tomatoes, black beans, chili lime vinaigrette 15.95

## WEDGE

Iceberg wedge, smoked bacon, Amablu crumbles, red onion, cherry tomatoes, dressing choice 14.95

## CAPRESE

Arugula, vine-ripened tomatoes, fresh-pulled mozzarella, avocado, Iron Shoe Farm micro-basil, smoked sea salt, lemon agrumato, balsamic reduction 12.95

# SOUPS

## CREAMY CHICKEN WILD RICE

Cup 5.95 | Bowl 7.95

## SOUP OF THE DAY

Cup 5.95 | Bowl 7.95



# BURGERS AND HANDHELDS

Served with hand-cut fries

upgrade to sweet potato tots or fresh fruit add 1.00 | side of seasoned sour cream add 1.00

## FIVE NAPKIN BURGER

Two hand-ground steak patties, house-smoked bacon, Wisconsin sharp cheddar, caramelized onions, Sriracha mayo, pub bun 14.95

## BEER CHEESE LUCY

1/2lb Angus beef patty stuffed & topped with Steel Toe Size 7 beer cheese, crispy onions, honey mustard, pretzel roll 14.95

## DIABLO BURGER

1/2lb Angus beef patty ghost pepper seasoned, cream cheese, red pepper jelly, crispy jalapeños, jalapeño cheddar bun 14.95

## BRISKET BACON AND EGG BURGER

House-smoked beef brisket & bacon ground together, hand-pattied, smash griddled, topped with a fried egg, lettuce, tomato, onion, pub bun 14.95

## GRILLED CHEESE CHEESEBURGER

1/4lb hand-ground steak patty, American cheese, dill pickles, sliced sourdough bread 12.95

## THE BIG TEX

1/2lb Angus beef patty charbroiled, smoked bacon, bourbon bacon BBQ, sharp cheddar, crispy onions, pub bun 14.95

## ROCKWOODS BURGER

1/2lb Angus beef patty, lettuce, tomato, onion, pub bun 13.95

**Toppings add 1.00 each**

house-smoked bacon, caramelized onions, sautéed mushrooms, American, Swiss, pepper jack, cheddar

## BBQ PULLED SANDWICH

**Choose one house-smoked & pulled meat: pork butt, beef brisket, or chicken**

with coleslaw & crispy onion straws on a pub bun with a trio of house-made BBQ sauces on the side 14.95

## LOBSTER ROLL

Chilled lobster salad lightly dressed & generously stuffed, Romaine hearts, split top bun \$21.95

## GRILLED CHICKEN SANDWICH

Chicken breast, house-made bread & butter pickles, lettuce, tomato, onion, pub bun, side of honey mustard 14.95

## FRIED CHICKEN SANDWICH

**Choose Honey Dipped or Nashville Hot**    
House-made bread & butter pickles, lettuce, tomato, onion, pub bun, side of honey mustard 13.95

## ITALIAN BEEF SANDWICH

Shaved prime rib, spicy giardinara, French hoagie, dipped in au jus (ask for it dry if you prefer) 14.95

## CRISPY PORK SCHNITZEL

Tender pork loin hand-breaded & fried crispy, lettuce, tomato, onion, mayo, yellow mustard, bread & butter pickles, pub bun 13.95

## WALLEYE WRAP

Our pan-fried walleye, sliced almonds, shredded lettuce, tartar sauce, flour tortilla (hoagie bun upon request) 19.95

## BRISKET MELT

Slow smoked beef brisket, house-made BBQ sauce, cheddar & gouda cheese, bread & butter pickles, pickled jalapeños, toasted sourdough 12.95

## TURKEY BACON MELT

1/3lb ground turkey patty, smoked mozzarella, fresh spinach, house-smoked bacon, caramelized onions, sun dried tomato aioli, grilled ciabatta 14.95

## MAHI MAHI TACOS upon request

Seasoned mahi-mahi, cabbage, black bean corn salsa, & cilantro sour cream in flour tortillas (corn tortillas upon request), side of southwestern rice pilaf (does not come with fries) 15.95



SPICY!



GLUTEN SENSITIVE



SIGNATURE ITEM

Gluten Sensitive: gluten is not an ingredient, but there is always a risk of cross-contamination  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# BACKWATER BBQ

Texas style dry rub BBQ slow smoked in our custom-built pit served with Texas toast & a trio of our house-made signature BBQ sauces on the side  upon request

## side options

Creamy Cucumber Salad  
Three Cheese Macaroni

Hand-cut Fries  
Creamy Coleslaw

Smokehouse Potato Salad  
Backwater BBQ Baked Beans 

## BEEF BRISKET

Certified Angus beef smoked over Minnesota Red Oak with your choice of two sides  
Half Pound 15.95 | Full Pound 23.95

## SPARE RIBS

St Louis style spare ribs smoked over oak & cherrywood with your choice of two sides  
Half Rack 18.95 | Full Rack 28.95

## JALAPEÑO CHEDDAR HOT LINKS

House-stuffed Texas style beef & pork hot links with your choice of two sides  
1 link 10.95 | 2 links 15.95

## BBQ HALF CHICKEN

Cherry wood smoked half-chicken with your choice of two sides 16.95

## BACKWATER FAMILY FEAST FOR FOUR

Half rack of spare ribs, half pound of beef brisket, half BBQ chicken, two hot links, with your choice of four sides 59.95

# FROM THE WATER

## PAN-FRIED WALLEYE upon request

Lightly breaded cold-water fillet, toasted almonds, wild rice pilaf, chef's vegetable 24.95

## FISH AND CHIPS

Surly Hell beer battered cod, hand-cut fries, house-made garlic aioli, coleslaw 15.95

## CEDAR PLANK SALMON

Roasted North Atlantic salmon, sunflower pesto, tri-color quinoa, grilled summer vegetables 23.95

## SNOW CRAB upon request

Alaskan crab legs boiled & tossed in Cajun butter, red potatoes, sweet corn on the cob, Texas toast  
Half Pound 18.95 | Full Pound 31.95

## FRIDAY NIGHT SEAFOOD BOIL ~Fridays 4p-supplies last~ upon request

Maine lobster tail, Alaskan snow crab, diver sea scallops, jumbo shrimp, Prince Edward Island mussels, little neck clams, andouille sausage, sweet corn, red potatoes, Cajun butter, Texas toast 39.95

# WOOD FIRED PIZZA

Classic hand-tossed pizza crust with our signature cheese blend 12inch 10.95 | 16inch 18.95

CHOOSE A SAUCE: classic red, buffalo red , alfredo, garlic olive oil, bourbon bacon BBQ

ADD TOPPINGS (no more than 4 for quality) 12inch add 2.00 each | 16inch add 3.00 each

Meat	smoked pulled chicken	smoked pulled pork	hamburger
	smoked pulled beef	pepperoni	Italian sausage
	smoked bacon	Canadian bacon	prosciutto
Veggies & Other	bell peppers	pineapple	onions
	mushrooms	jalapeños	anchovies
	green olives	tomatoes	fresh basil
	black olives	celery	pickles
	artichoke hearts	garlic	spinach
Cheese	hand-pulled mozzarella	bleu cheese crumbles	cheddar

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# STEAKS

Always fresh, never frozen, and hand-cut in house   
our chefs select only the choicest Midwestern USDA inspected beef

Served with chef's vegetables & choice of au gratin or baked potato with butter  
sour cream add 1.00 | cheddar & bacon add 4.00

6 oz. FILET MIGNON 31.95

8 oz. PETITE TENDER STEAK 21.95

10 oz. NEW YORK STRIP 27.95

14 oz.  RIBEYE 33.95

MESQUITE SMOKED PRIME RIB ~Saturdays & Sundays 4p-supplies last~  
10oz 23.95 | 12oz 27.95 | 16oz 32.95

**Pittsburgh Rare**  
charred outside, cold  
red center\*

**Rare**  
Cool red  
center\*

**Medium Rare**  
warm red  
center\*

**Medium**  
warm pink  
center\*

**Medium Well**  
slightly pink  
center\*

**Well Done**  
no pink,  
cooked through

## Embellishments

Caramelized Onions add 3.00

Red Wine Demi-glace add 3.00

Sautéed Mushrooms add 3.00

Cajun Blackened add 1.00

Béarnaise add 2.00

Horseradish add 1.00

Bleu Cheese Crust add 3.00

# PASTA

Served with grilled rosemary focaccia

 All available gluten-free upon request

## CHICKEN CHAMPAGNE

Linguini pasta, breaded chicken breast,  
spinach, sundried tomato, parmesan cheese,  
champagne sauce 17.95

## SHRIMP AND SCALLOP POMODORO

Angel hair pasta, jumbo diver scallops,  
Gulf shrimp, parmesan, fresh tomato,  
fresh basil, lemon scampi sauce 22.95

## BOURBON STREET

Penne pasta, chicken, andouille sausage,  
mushroom, tomato, green onion,  
Cajun cream sauce 17.95

## LOBSTER MAC

Cavatappi pasta, Maine lobster, vine-ripened  
tomato, fresh herbs, buttered breadcrumbs  
boursin & gouda cheese sauce 23.95

# HOMESTYLE

## OPEN FACED ROAST BEEF

Slow roasted choice beef, buttered corn, garlic  
mashed potatoes, topped with red wine demi-  
glace, all piled high on Texas toast 15.95

## CHICKEN CORDON BLEU

Seared airline chicken breast, potato gnocchi,  
prosciutto, spinach, asparagus, gruyere  
cheese, herb gremolata, chicken demi-glace  
19.95

## BEEF POT ROAST

Braised in red wine & beef stock, garlic  
mashed potatoes & chef's vegetable 20.95

## CHICKEN POT PIE

Diced chicken breast, wild rice, English peas,  
carrots, mushrooms, puff pastry, baked in  
wood oven 15.95

## GRILLED MEATLOAF

Hearty 10 oz. portion, garlic mashed potatoes,  
beef gravy, chef's vegetable 15.95



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EARLY BIRD PRICING

Early Bird items are just 12.95 4-5pm daily!

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