

Smokey's[®]

STEAKHOUSE

DRINK MENU

BOTTLED BEER

We proudly serve beverages in cans whenever possible. This enables us to recycle, since glass recycling is not available in our region. A cold glass is always available upon request.

BLUE MOON - \$4

BUD LIGHT - \$4

BUDWEISER - \$4

COORS LIGHT - \$4

MICHELOB ULTRA - \$4

MILLER HIGH LIFE - \$4

MILLER LITE - \$4

O'DOULS - \$4

YUENGLING - \$4

COLD TRAIL BLONDE ALE - \$5

CORONA EXTRA - \$5

FAT TIRE LAGER - \$5

GREENBRIER VALLEY DEVIL ANSE IPA - \$5

GREENBRIER VALLEY WILD TRAIL
PALE ALE - \$5

HEINEKEN - \$5

SIERRA NEVADA PALE ALE - \$5

SIERRA NEVADA TORPEDO EXTRA IPA - \$5

STELLA ARTOIS - \$5

ANGRY ORCHARD HARD CIDER - \$6

BIG TIMBER IPA - \$6

BIG TIMBER PORTER - \$6

GUINNESS DRAUGHT - \$6

ON TAP

We also feature rotating Appalachian Microbrews from West Virginia and our neighboring states. Please ask your server for today's taps.

ROTATING BREWS - \$6

SPARKLING WINES

TIAMO PROSECCO ITALY - \$9 SPLIT

WHITE WINES

SALMON CREEK CHARDONNAY
CALIFORNIA - \$6 / \$22

PRENDO PINOT GRIGIO
ITALY - \$8 / \$30

ALAN SCOTT SAUVIGNON BLANC
NEW ZEALAND - \$8 / \$30

DR. LOOSEN RIESLING
GERMANY - \$8 / \$30

SALMON CREEK WHITE ZINFANDEL
CALIFORNIA - \$6 / \$22

GRAYSON CELLARS CHARDONNAY
CALIFORNIA - \$8 / \$30

CHAPPELLETTE DOUBLE C CHARDONNAY
CALIFORNIA - \$11 / \$40

RED WINES

SALMON CREEK CABERNET SAUVIGNON
CALIFORNIA - \$6 / \$22

ANGELINE PINOT NOIR
CALIFORNIA - \$9 / \$34

JASON STEPHENS MERLOT
CALIFORNIA - \$11 / \$40

CAMPUS OAKS OLD VINE ZINFANDEL
CALIFORNIA - \$9 / \$35

ALTOS LAS HORMINGAS CLASSICO MALBEC
ARGENTINA - \$8 / \$30

CHLENSIS RESERVA CARMENERE
CHILE - \$8 / \$30

GRAYSON CELLARS CABERNET SAUVIGNON
CALIFORNIA - \$8 / \$30

HOUSE COCKTAILS

Go Local. Try Smooth Ambler Spirits Old Scout Bourbon made in nearby Maxwelton, West Virginia.

RIVER RUNNER - \$10

White, spiced, and coconut rums, pineapple, and cranberry juice served in a mason jar and garnished with an orange

FAYETTE STATION PEACH TEA - \$10

Sweet tea, vodka, Peachtree schnapps, cranberry juice, served in a mason jar and garnished with a lemon and lime

SUNSET ON THE GORGE - \$9

Fresh mangos, orange juice, and grenadine mixed with a shot of tequila and garnished with an orange served in a small mason jar

SUMMER SANGRIA - \$11

Choice of red or white wine mixed with brandy, triple sec liqueur, orange juice, pineapple juice mixed with fresh seasonal fruits

KEENEYS COOL MULE - \$10

Vodka, ginger beer, fresh squeezed lime juice served over ice in a copper mug. Add some flavor with fresh watermelon, peach, pineapple, mango, blackberries, or raspberries for \$1

MOJITO - \$9

Muddled mint, lime, and simple syrup, white rum, soda water, and served in a mason jar. Add some flavor with fresh raspberry, mango, blackberry, watermelon, or pineapple for \$1

BOURBON SMASH - \$9

Muddled mint, lemon, and simple syrup, topped with Smooth Ambler bourbon served over ice in a rocks glass and garnished with a lemon

SMOKEY'S BACON BOURBON - \$10

Maple infused bourbon, muddled orange, a dash of bitters, and brown sugar simple syrup served over rocks and garnished with brown sugar bacon

PINEAPPLE JALAPEÑO MARGARITA - \$12

Bruised jalapeños and pineapples mixed with fresh squeezed lime juice and house made margarita mix, tequila, triple sec liqueur, and a splash of pineapple juice served in a pint glass rimmed with chili powder and salt

BLACKBERRY LIME MARGARITA - \$12

Blackberry infused simple syrup, fresh squeezed lime juice, house made margarita mix, tequila, triple sec liqueur served in a pint glass garnished with a lime.

WATERMELON BASIL MARGARITA - \$12

Watermelon infused simple syrup, fresh basil, fresh squeezed lime juice, house made margarita mix, a shot of tequila and triple sec liqueur over ice served in a pint glass and garnished with watermelon.

RASPBERRY LEMON DROP MARTINI - \$9

Raspberry puree, vodka, fresh squeezed lemon juice, and soda water garnished with a lemon

HONEY LAVENDER MARTINI - \$9

Lavender infused simple syrup, honey, fresh squeezed lemon and mandarin orange juice, served with citrus infused vodka and garnished with fresh citrus fruits

Alcoholic beverages include 6% sales tax.



Named after bus driver extraordinaire Dana "Smokey" Morton, Smokey's opened in 1986. Smokey came to Class-VI River Runners in 1979 when the company purchased a 1954 GMC bus from Oak Hill City Lines. After his passing in 1988, he is still remembered by his long, handlebar mustache, warm smile, mischievous eyes and shaved head.

Smokey's®

STEAKHOUSE

STARTERS

🍷 GARLIC GRILLED FLATBREAD - \$9.25

Grape, rosemary, brie, and blood orange balsamic

🍷 LUMP CRAB SPOONBREAD - \$13.75

Warm crab in herb butter and garlic cream sauce

PRIX FIXE
+\$5

FRENCH ONION SOUP - \$6.50

Sourdough croutons and melted Gruyère

🍷 PIMENTO CHEESE AND HAM - \$8.25

Pimento cheese, shaved Virginia ham, butter pickles, and flatbread

CRAB CAKE CROQUETTES - \$10.95

Spicy cilantro remoulade and garden slaw

🍷 THREE LITTLE PIGS - \$10.25

Pork ribs chipotle bbq glaze

🍷 SIERRA NEVADA POACHED SHRIMP COCKTAIL - \$12.95

Horseradish aioli and cocktail sauce

PRIX FIXE
+\$4

🍷 PICKLED DEVILED EGGS - \$6.50

Butter pickles and beet salad

FROM THE SHORES

CRAWFISH ÉTOUFFÉE AND BLACKENED CHICKEN THIGH - \$19.75

With white rice in a rich, spicy crawfish gravy

🍷 SHRIMP AND GRITS - \$22.95

Sautéed shrimp with herbs and garlic over Bloody Butcher grits, Tasso ham, and tomato gravy

🍷 MAPLE INFUSED ATLANTIC SALMON ROASTED ON CEDAR PLANK - \$24.25

Warm arugula, red bliss potatoes, and bell peppers with spicy mustard sauce

🍷 CORN CRUSTED RAINBOW TROUT - \$24.25

Over sautéed shallots, potatoes, green beans, peas, and mushrooms with lemon butter sauce

TO THE PASTURES

🍷 HONEY ROSEMARY GLAZED PORK LOIN 10 OZ - \$19.50

Served with country green beans and pork jus

🍷 BEER SOAKED CHICKEN WITH SIGNATURE RUB - \$21.75

Served with rosemary-Parmesan grits and natural jus

RABBIT AND PAPPARDELLE PASTA - \$23.95

Braised rabbit legs with peas, and sautéed mushrooms, in a whole grain mustard cream sauce, topped with crispy fried onions

🍷 option available-pasta served with no rabbit

🍷 PEACH TEA RUBBED QUAIL - \$24.50

Bacon braised collard greens, sweet cornbread, and creamy peach tea bbq sauce

BUTCHER BLOCK

🍷 A FEW WORDS ABOUT OUR STEAKS...

We are proud to serve 100% certified angus! Our beef is aged for 35 days; the steaks are cut to order with Smokey's standards. We are seasoning only with salt and fresh cracked pepper, unless specified that it has been marinated.

We are using J.Q Dickinson salt from the mountains of West Virginia. All steaks are served with maitre d' butter, and a small garnish.

STEAK TEMPERATURES

Blue - very red, cold center
Rare - red, cool center
Medium Rare - red, warm center
Medium - pink, hot center
Medium Well - dull pink center
Well Done - dull gray

HANGER STEAK 6 OZ - \$18.95

Marinated in balsamic, cherry, ginger, and soy

🍷 SIRLOIN STEAK 8 OZ - \$22.95

Rich and flavorful center-cut steak

FILET MIGNON 6 OZ - \$31.95

Leanest, most tender cut of meat

FILET OF RIB 8 OZ - \$32.95

Juicy and flavorful center-cut ribeye

NEW YORK STRIP 12 OZ - \$35.95

Balance of marbling and lean meat, cut from the strip loin

🍷 BONE IN RIB-EYE 16 OZ - \$39.95

Marbling creates a very juicy and flavorful steak

PRIX FIXE
+\$15

PRIX FIXE
+\$15

PRIX FIXE
+\$21

PRIX FIXE
+\$25

All steaks served with a complimentary baked potato

GATHERINGS FROM THE GARDEN

🍷 CHOPPED ICEBERG SALAD - \$9.50

Tomato, red onion, cucumber, crumbled bleu cheese tossed with lemon poppy seed vinaigrette

🍷 FARMER'S SALAD - \$9.95

Petite field greens, carrots, tomatoes, cucumber, olive, and pickled deviled egg with New River Valley ranch

🍷 SMOKEY'S CAESAR - \$9.95

Romaine, arugula, shaved Parmesan, crispy applewood bacon, hard cooked egg, garlic croutons tossed with cracked black pepper and Parmesan dressing

🍷 SPINACH SALAD - \$9.95

Tomato, red onion, shiitake mushrooms, hard-cooked egg tossed with bacon vinaigrette

ACCOMPANIMENTS

COLLARD GREENS - \$5.25

COUNTRY STYLE GREEN BEANS - \$4.75

🍷 SMOKEY'S PIMENTO MAC'N CHEESE - \$6.25

🍷 SAUTÉED MUSHROOMS & ONIONS - \$4.75

🍷 CAULIFLOWER AU GRATIN - \$4.75

🍷 VEGETABLE OF THE DAY - \$5.25

🍷 HERB & GARLIC MASHED POTATOES - \$4.75

🍷 ROSEMARY PARMESAN GRITS - \$4.75

🍷 HAND-CUT FRIES WITH CHIPOTLE BBQ SAUCE & GARLIC PARMESAN AIOLI - \$5.25

🍷 BAKED POTATO WITH SOUR CREAM AND BUTTER - \$4.75

🍷 Gluten Free Dishes

🍷 Vegetarian options

🍷 People's choice signature items

DESSERTS

🍷 CHOCOLATE PEANUT BUTTER CRÈME DE LA CRÈME PARFAIT - \$6.75

Layers of creamy peanut butter and dark chocolate

🍷 BANANA WALNUT CAPPUCCINO CAKE - \$6.75

Banana walnut batter baked in a cappuccino cup with whipped cream, cinnamon and wafer straw

🍷 MIXED BERRY CRUMBLE WITH VANILLA ICE CREAM - \$6.75

Baked berries topped with oatmeal streusel and vanilla ice cream

🍷 FLOURLESS CHOCOLATE TORTE - \$7.75

Decadent fudgy cake with whipped cream and berry compote

🍷 ICE CREAM BOWL - \$3.50

Choice of vanilla, chocolate, peach, or raspberry sorbet

🍷 SUNDAE - \$6.95

Choice of ice cream topped with hot fudge, whipped cream, and a cherry

🍷 PEACH AND GINGER BEER FLOAT - \$7.95

Peach ice cream and ginger beer

PRIX FIXE
+\$3

PRIX FIXE
+\$3

PRIX FIXE MENU

Course 1- Choose one item from the Starter or Gatherings from the Garden section.

Main Entree - Choose one item from the *Butcher Block*, *From the Shores*, or *To the Pastures* section. *Butcher Block* items will be served with a Chef's choice vegetable and starch. Other items are served as listed.

Dessert- Choose one dessert.

PRIX FIXE
+\$3

Items that are available with a supplemental charge are noted as such.

Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

We do not accept separate checks for parties of 6 or more.