



APPETIZERS

SWEET & SPICY SHRIMP

Jumbo Shrimp tempura battered and drizzled with our Sweet Chili Sauce. **8.95**

BAKED GARLIC CLAMS

1 lb. of Littleneck Clams baked in White Wine, Garlic and Cilantro. Topped with Parmesan Cheese. **9.95**

HOG HAUS WINGS

Choose Medium or Hot with a touch of Habanero Chile. Served with creamy Bleu Cheese and Celery Sticks.
 1/2 Dozen **7.25** • Dozen **10.25**

SHRIMP & GRITS

Jumbo Shrimp sautéed with Bacon, Mushrooms, Tomatoes, and Green Onions. Served on a bed of Garlic Cheese Grits. **8.95**

CRAB, SPINACH & GREEN CHILI QUESO

Served with Haus Blue Corn Chips. **7.95**

FRENCH ONION SOUP

With Haus Croutons and melted Swiss Cheese. **5.75**

ST. LOUIS RACK 'O RIBS

Dusted in our secret "Hog Dust."
 1/2 Rack **10.50** • Full Rack **18.95**

AVOCADO RELLENO

An Avocado stuffed with chilled Crab Meat in Chipotle Mayonnaise. Tempura battered and served with Valentina Chile Sauce. **9.95**

HOG FIRE SHRIMP

Jalapeño Pepper stuffed with Jumbo Shrimp and Jack Cheese then wrapped in Apple Bacon and smoked. Served with BBQ Ranch. SPICY! **9.25**

WHITE BEER CHEESE DIP

Served with Haus Blue Corn Chips. **7.25**

SILLY CHILI

Haus-Ground Beef slow cooked with our special Herbs and Spices. No Beans about it. **6.95**

BLACK BEAN & CHIPOTLE HUMMUS

A Southwestern version of Hummus with Black Beans, Chipotle Chilies and Cilantro. Served with Haus Blue Corn Chips and Pita Points. **7.95**

FRESH FROM THE GARDEN

Add a Pita \$1.95

ARKANSAS COBB

Hickory smoked Chicken Breast served on a bed of Haus Greens with Tomatoes, Roasted Corn, BBQ Ranch, Cheddar Cheese and Tobacco Onions. **9.50**

CAESAR SALAD

Romaine Hearts dressed in our classic Caesar, Haus Croutons and topped with Parmesan **7.95**
 Add Chicken **2.95**
 Add Shrimp **3.95**

HOG HAUS SALAD

Grilled Chicken Breast, Ham, Apple Bacon, Red Onions and Bleu Cheese Crumbles served on a bed of Haus Greens. Your choice of dressing. **9.95**

MANDARIN ORANGE & BLEU CHEESE SALAD

Baby Spinach topped with Mandarin Oranges, Bleu Cheese Crumbles, Toasted Almonds and Honey Balsamic Vinaigrette. **8.95**

SESAME SHRIMP SALAD

Lightly battered Shrimp served on a bed of Baby Spinach tossed with Sesame Soy Vinaigrette, Carrots, Bell Peppers and Tomatoes. **11.95**

SIRLOIN SALAD

Medium Rare Sirloin served with Romaine, Avocado, Cucumbers, Red Onions and Tomatoes. Dressed with Red Wine Vinaigrette. **10.95**
 Add Shrimp for a Surf & Turf **3.95**

SIMPLE SALAD

Haus Greens, Cucumbers and Carrots with your choice of dressing. **6.95**
 Add a Portobello Mushroom **2.95**

SMOKED SALMON & SPINACH SALAD

Our Haus Smoked Salmon on a bed of Baby Spinach tossed with Stout Mustard Vinaigrette. Topped with Red Onions, Tomatoes and Smoked Gouda. **12.95**

HAUS-MADE DRESSINGS

Ranch, Bleu Cheese, Red Wine Vinaigrette, Honey Balsamic Vinaigrette, Caesar, Stout Mustard Vinaigrette, Sesame Soy Vinaigrette, BBQ Ranch

SANDWICHES

All sandwiches served with French Fries, Sweet Potato Fries or Haus Potato Chips

REUBEN

Shaved Corned Beef, Swiss Cheese and Saurkraut served on Marble Rye with our classic Remoulade. **8.50**

DICKSON ST. "HOGWOOD"

Ham, Turkey, Roast Beef and Muenster Cheese served on a Hoagie with Chipotle Mayonnaise. **8.75**

PULLED PORK SANDWICH

Hickory Smoked Pork topped with Cole Slaw and BBQ Sauce. **8.50**

GRILLED ALBACORE TUNA MELT

Albacore Tuna Steak, sautéed Onions and Swiss Cheese. Served on toasted Marble Rye with our classic Remoulade. **9.25**

HOG HAUS CHICKEN BREAST

An 8 oz. Breast dusted in our secret "Hog Dust" topped with Apple Bacon, Swiss Cheese and BBQ sauce. Served on a toasted Hoagie. **8.95**

PASTA

All served with Texas Toast

SEAFOOD PASTA

Penne Pasta tossed with Shrimp, Scallops, Crab, Spinach and Tomatoes in a Cheesy Cream Sauce. **18.95**

PENNE BOLOGNESE

A meat lover's classic! Sprinkled with Parmesan Cheese. **12.95**

BASIL PASTA

Grilled Chicken or Shrimp, Shiitake, Cremini and Portobello Mushrooms tossed with Basil-Parmesan puree, Tomatoes, White Wine and a splash of cream. Served on Penne pasta. **15.95**

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

PIZZAS

12" PIZZAS

Add small Haus Salad **3.50**

SIMPLE CHEESE

Marinara, Mozzarella, Parmesan and Cheddar. **12.95**
Add Pepperoni **2.95**

DICKSON ST. PIE

Marinara, Mozzarella, Bell Peppers, Tomatoes, Pepperoni, Red Onions and a blend of Mushrooms. **15.95**

WILD MUSHROOM PIE

Basil Puree, Smoked Gouda and Mozzarella Cheeses topped with Portabella, Shiitake and Cremini Mushrooms. **16.95**

CURLY TAIL ALE BBQ CHICKEN

BBQ Chicken, Red Onions, Cilantro, Marinara, Cheddar and Mozzarella Cheeses. **16.95**

BURGERS

Half Pound Pattie served with Lettuce, Tomatoes, Onions and your choice of French Fries, Sweet Potato Fries or Haus Potato Chips.

PLAIN JANE

What else can we say? **8.50**

MOLDY FUNGUS

Topped with sauteéd Mushroom Blend and Bleu Cheese Crumbles. **9.25**

BEER CHEESEBURGER

Smothered in White Beer Cheese Dip. **9.25**

BBQ BURGER

Dusted in our secret "Hog Dust", topped with Tobacco Onions and BBQ sauce. **9.25**

PORTABELLO BURGER

Marinated and Grilled Portabello Mushroom topped with Sun-dried Tomato Aioli and Muenster Cheese. Vegetarian. No Meat! **8.25**

HOGS BREATH BURGER

Sauteéd Onions, Apple Bacon and White Cheddar Cheese. **9.25**

ENTREES

Add small Haus or Caesar Salad **3.50**

14oz. HAND-CUT RIBEYE

Served with Baked Potato and Chef's Vegetables. **25.95**

8oz. RAINBOW TROUT

Pan-seared in a Lemon Butter Caper sauce. Served with Rosemary Potatoes and Grilled Asparagus. **16.95**

HOG HAUS BBQ CHICKEN

A Half Chicken smoked in-haus with our special "Hog Dust." Served with BBQ Roasted Corn, Mashed Potatoes and BBQ sauce. **19.95**

12oz. BBQ PECAN BONE-IN PORK CHOP

Served with Applesauce and Mashed Potatoes. **18.95**

GOUDA BAKED SALMON

Atlantic Salmon topped with Mushrooms, Onions and Gouda Cheese. Baked and served on a bed of Baby Spinach tossed in our Stout Mustard Vinaigrette **21.95**

FISH & CHIPS

Woodstock Wheat Beer Battered Cod served with Cole Slaw, French Fries and Tartar Sauce. **14.95**

8oz. CENTER-CUT BEEF FILET

Grilled to specification! Served with Rosemary Potatoes and grilled Asparagus. **29.95**

SURF -N- TURF

8 oz. Sirloin Steak cooked to your specification and topped with Citrus Herb Shrimp served on a bed of Garlic Cheese Grits with BBQ Roasted Corn. **24.95**

8oz. CITRUS CHICKEN BREAST

Served with a Baked Potato and Chef's Vegetables. **16.95**

**SORRY, NO CHECKS.
ALL PRICES SUBJECT TO CHANGE.**

BEVERAGES

FRESHLY BREWED



COFFEE,
ICED TEA, SWEET TEA,

PEPSI, DIET PEPSI,
SIERRA MIST, DR. PEPPER,
MOUNTAIN DEW

2.25

As always, Complementary Refills on above drinks.



PERRIER, AQUAFINA,
MILK, CRANBERRY JUICE,
GRAPEFRUIT JUICE,
PINEAPPLE JUICE

2.95

KID'S MENU

10 years & under **6.95**

All served on a complimentary Frisbee with Warm Apple Sauce, French Fries, and Haus Made Root Beer.



TURKEY & CHEESE
SANDWICH

MACARONI & CHEESE

CHICKEN TENDERS

DESSERTS

5.50

CHOCOLATE
COBBLER SUNDAE

ROOT BEER FLOAT

NEW YORK CHEESECAKE

CHEF'S CHOICE
BREAD PUDDING



SPECIALTY LUNCH

Tuesday – Saturday 11AM – 2PM

MACARONI & CHEESE

What else can we say? **6.95**

PHILLY CHEESE STEAK

Served on a Hoagie with sauteéd Onions, Mushrooms and Muenster Cheese. It melts in your mouth! **7.75**

FISH TACOS

Lightly battered Cod fillets topped with Pico de Gallo and our Haus made Fish Sauce. **7.75**

CLASSIC CLUB

Turkey, Ham, Bacon, Swiss, Lettuce and Tomato. Served on Texas Toast. **6.95**

CHICKEN SALAD STUFFED TOMATO

Pecan Dill Chicken Salad served in a vine-ripe Tomato with toasted Pita Points. **7.75**

SUNDAY BRUNCH

Sundays 11AM – 2PM

BUTTERMILK BISCUITS

With choice of Sausage Gravy or Buttermilk Gravy. **5.95**

SEASONAL FRUIT BOWL

Ask your server for today's selection. **4.95**

TWO EGGS

Two Scrambled Eggs with Bacon and your choice of Garlic Cheese Grits or Breakfast Potatoes. **8.25**

STEAK & EGGS

8 oz. Sirloin topped with Ranchero sauce, served with Two Scrambled Eggs and your choice of Garlic Cheese Grits or Breakfast Potatoes. **14.95**

BELGIAN WAFFLE

Crispy Waffles topped with Whipped Cream, Powdered Sugar and choice of your favorite toppings... Strawberry & Cream, Caramel Pecan or Apple Cinnamon. **7.95**

SEA OMELET

Three Egg Omelet stuffed with Shrimp and Scallops, then topped with our Crab Queso. **8.95**

HOG WILD OMELET

Three Egg Omelet stuffed with Ham and Apple Bacon. Topped with Beer Dip and Tobacco Onions. **7.95**

CREATE AN OMELET

Choose three. **8.50**

Apple Bacon • Sausage • Ham • Mushroom Blend • Spinach • Tomatoes • Red Onions • Cheddar Cheese