

**SANDWICHES & BURGERS** with fries

**Smokehouse Sandwich 9.50**

Choice of smoked meat: Brisket, Pulled Pork or Chicken Breast (upon availability), pickle slice, coleslaw, toasted bun

**Brisket Grilled Cheese 10.50**

Brisket, house cheese sauce, Texas toast

**Fried Cod Sandwich 11.00**

Shredded lettuce, melted cheddar, tartar sauce, toasted bun

**Blackened Blues Burger\* 10.50**

Brisket, bacon, bleu cheese, spicy whiskey sauce, toasted bun

**Twin City Burger\* 10.50**

Cheddar cheese, lettuce, tomato, pickled red onions, double patty, toasted bun

**SMOKEHOUSE ITEMS & COMBOS**

Choice of two sides

We take great pride in our smoking process and its authenticity. Due to the slow smoking, some items may be of limited availability. Please check the smokehouse board for availability of item.

**RIBS 16.00/24.00**

**Kansas City Ribs** sweet backs basted with kc sweet barbecue sauce

**Tennessee Ribs** spare ribs with dry rub

**SMOKED MEATS**

**Texas Brisket** over Texas toast 18.00

**Memphis Pulled Pork** over Texas toast 13.00

**Carolina Chicken Breast** over Texas toast 14.00

**Hot Link Platter** Texas Style w/ Carolina honey mustard 14.00

**North and South Burnt Ends 17.00**

**COMBOS**

**Texarkana** hot link & pulled pork 14.50

**Houston** brisket, chicken breast, & Tennessee ribs 25.50

**Nashville** brisket & Tennessee ribs 21.50

**Galveston** brisket & coconut shrimp 18.50

**Yazoo** ribs & grilled shrimp 20.00

**Birmingham** pulled pork & cornmeal-fried catfish 16.00

**Athens** pulled pork & chicken 13.50

**Austin** pulled pork, ribs & brisket 25.50

**SMOKEHOUSE BY THE POUND TAKE OUT ONLY**

Please allow a 2 day notice for any smokehouse orders 5 pounds and over. All meat comes with 4 oz. of your choice of sauce (KANSAS CITY SWEET, SMOKY SMOKY, SPICY WHISKEY OR CAROLINA MUSTARD). Additional sauces can be purchased for \$2/4oz. Or 16 oz. bottle for \$7.50

**Pulled Pork.....\$12.00/pound**

**Brisket.....\$ 16.00/pound**

**Sliced Chicken Breast...\$13.00/pound**

**Ribs .....\$20.00/rack**



**SIDES by the PINT \$6, GALLON \$32 & 2-GALLON \$60**

**Smokehouse Beans**

**Steamed Broccoli**

**Coleslaw**

**Mac 'n' Cheese French**

**Fries**

**Cornbread Muffins....\$4.50**

**Buns or Texas toast.....\$1/each**

**FISH & CHICKEN PACKS**

**TAKE OUT ONLY** with large fries, large coleslaw and cornbread muffins

**FISH**

**CHICKEN**

**Haddock 32.00/42.00**

**Cod 37.00/49.00**

**10 Piece 27.00**

**15 Piece 32.00**

**20 Piece 37.00**

**NORTH AND SOUTH SEAFOOD & SMOKEHOUSE DAILY SPECIALS**

**TUESDAY- 2 Pounds Snow Crab Legs \$33.50, Add on 1/2 Pound of Crab Legs or 10 shrimp for \$7. 2 for 1 Margaritas**

**WEDNESDAY- Winner Winner Rib & Chicken Dinner**  
Buy 1/2 Rack Rib Entree, get 2 Pc Broasted Chicken for \$2.50.

**BOGO** Buy 2 PC Cod Fish Fry Get One Free & **\$3 Pints Wisconsin Tap Beers**

**THURSDAY- Shrimptastic, 20 shrimp, 2 sides, \$19.00. \$5 Martinis**

**FRIDAY- All You Can Eat Haddock Fish Fry \$16.50/per person-no take out**

**SATURDAY-Smoked Prime Rib, starts at 5pm \$20/\$24.50/\$39. \$4 Rail Old Fashionds**

**SUNDAY- DINE IN BEER CAN CHICKEN DINNER**  
smoked, bbq rubbbbed, family style w/ 2 sides, ready at 4pm \$23.50

**TAKE OUT CHICKEN DINNER 10 PC**  
Broasted Chicken Dinner, Fries, Slaw, Muffins \$22.

**Happy Hour Pricing ALL DAY**

605 S. Main St Deforest Wi 53532  
www.eatnorthandsouth.com  
608-842-2601

## SHAREABLES & SMALL PLATES

**Cornbread Muffins** 4.50

**Cheese Curds** 8.00

*Hand-battered to order, cajun ranch*

**Smoked Hot Wings** 12.00

*One dozen tossed in Frank's Red Hot or Spicy Whiskey barbecue, celery, cajun ranch*

**Armadillo Eggs** 8.50

*Jalapeño halves filled with cheddar, cream cheese, green onions, wrapped in bacon & smoked, cajun ranch*

**Fried Pickles** 7.00

*Hand-battered pickle chips to order, cajun ranch*

**Smokehouse Nachos** with Chicken, Pork or Brisket 8.50 Combo of Two 11.00

*House made cheese sauce, pico de gallo, chipotle sour cream*

**Shrimpin'** 8.50

*Choice: battered, Malibu coconut, firecracker or cocktail*

**Crabcakes** 12.00

*Lump crab, bread crumbs, spices, tartar, cocktail*

**Hot Mess** 12.50

*Smoked wings, popcorn shrimp, Frank's Red Hot Sauce, bleu cheese crumbles, celery, fries*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

**ADD-ONS** to entree, smokehouse item, combo, salad, taco or sandwich  
Shrimp 7.00, Crab Legs 11.00, Cup of Soup 3.00, Side Salad 3.00

**SMOKEHOUSE ADD-ONS** to entree, smokehouse item or  
combo brisket 5.00, pork 4.00, chicken 4.00, 1/2 rack ribs 11.50

## DESSERTS

Ask for today's selection

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Our burgers are cooked to medium well doneness unless asked otherwise.*

## MAINS *Choice of two sides*

**Mad Town Fish Fry**, Hand-battered, tartar

**Haddock** 12.50

**Cod** 13.50

**Perch** 15.50

**Taste of 3**, cod, haddock & perch 15.00

**The Boise\*** 19.00

*Baked salmon crusted with shredded potatoes, lemon garlic cream sauce*

**Camden Firecracker Chicken** 14.00

*Bread crumbs, drizzled with a sweet and spicy sauce*

**The Bangor** 14.50

*Hand-battered shrimp & hand-battered haddock*

**The Anchorage** 23.00

*Alaskan snow crab legs. ADD ON 5 SHRIMP FOR \$5*

**Beloit Broasted Chicken** 10.00/13.50 all white meat add \$2

*2 or 4 Piece, golden pressure fried; crispy on the outside, tender and juicy on the inside*

**The Denali\*** 18.50

*Cedar plank-baked salmon, avocado-orange salsa*

**New York Strip\*** 26.00

*12 ounces, garlic butter. Add crab legs 35.00*

**The Tampa** 16.50

*Mild whitefish baked with a crab stuffing and parmesan crust, garlic cream sauce*

**New Orleans Cajun Jambalaya** 17.50

*Smoked chicken, Andouille sausage, shrimp, white rice, cajun tomato broth*

**The Little Rock** 16.50

*Cornmeal-fried catfish, tartar*

**Shrimp** 13.50 Choose two 14.00 Choose three 18.00

**Grilled** -Brushed with garlic butter

**Scampi**-Butter, garlic, chardonnay, lemon

**Firecracker**-Bread crumbs drizzled with a sweet and spicy sauce

**Hand-Battered**-Battered to order

**Malibu Coconut**-Malibu rum, crunchy coconut

**TACOS** *Three flour tortillas (corn on request) with tortilla chips*

**Ahi Tacos\*** 13.00

*Seared rare tuna seasoned with ginger and spices, jalapeño vinegar slaw, avocado orange salsa, wasabi-cucumber dressing*

**Firecracker Tacos** 11.00

*Firecracker shrimp, cajun ranch, leaf lettuce, pico de gallo*

**Smokehouse Tacos** 11.00

*Choice of smoked meat: Brisket, Pulled Pork or Chicken Breast (upon availability), jalapeño vinegar slaw, corn and red pepper salsa, chipotle sour cream*

**Fish Tacos** 11.00

*Hand-battered haddock, chipotle sour cream, jalapeño vinegar slaw, pico de gallo, pickled red onions*

**SOUPS** Cup 4.50 / Bowl 7.75

**New England Clam Chowder**

**Smokehouse Chili**

**Chicken & Sausage Gumbo**

## SALADS

**Ahi Tuna Salad\*** 13.00

*Seared rare with ginger and spices, mixed greens, cabbage, carrots, cucumbers, sesame seeds, cucumber-wasabi dressing*

**Smoked Chicken Caesar** 12.00

*Smoked chicken breast, romaine, parmesan, croutons, caesar dressing*

**Honey Lemon Grilled Shrimp Salad** 12.00

*Grilled shrimp, mixed greens, toasted almonds, dried cranberries, mandarin oranges, honey lemon vinaigrette dressing*

**Smoky Smoky Chicken Salad** 11.50

*Smoked chicken breast, mixed greens, cucumbers, tomatoes, red onion, corn, red pepper salsa, cheddar, cajun ranch dressing, smoky smoky BBQ sauce, crispy tortilla chips*

**Smokehouse Brisket Salad** 13.50

*Smoked brisket, romaine tomatoes, red onion, bleu cheese, balsamic vinaigrette*

## SIDES

French Fries, Smokehouse Beans, Vegetables, Baked Potato, Coleslaw, Mac'n Cheese, Wild Rice, Potato Cakes, Corn Muffins, Hush Puppies, Sweet Potato Fries add \$1, Garden Salad add \$2, Caesar Salad add \$2, Cup of Soup or Chili add \$2

## DRESSINGS

Ranch, Bleu Cheese, French, Balsamic Vinaigrette, Cusabi, Caesar, Honey Lemon Vinaigrette