



Renegade

IGNITERS

- Smoked Chicken Cheese Sauce 12
- Everglades Legs 12
- Renegade Barbeque Wraps 10
- Shrimp Cocktail 12
- Smokin' Kielbasa 10
- Survival Bites 11
- Smoke Wings 11

SIDES

- Vegetable Medley
- Mac and Cheese
- O' Ring
- Potato Baked
- Corn Cob
- Cole Slaw
- The Fries

Sides 4

SOUPS

- Indian Corn soup – Served Fresh Daily
- Wed * Creamy Asparagus
- Thur * Chicken n Sausage Gumbo
- Fri * Seafood Chowder
- Sat* Loaded Bake Potato
- Sun * Fire Roasted Vegetable

Soups 6

SALADS

RENEGADE SALAD

A Creative Signature with an Array of Fresh Green and Delicious Toppings with your choice of Sliced Beef Brisket, Smoked Beef Kielbasa, Grilled Chicken Breast and Blue Cheese Vinaigrette.

12

PALMETTO SALAD

Grilled Chicken Breast, Romaine Lettuce, Vine Ripe Tomatoes, Croutons, Tossed in Peppercorn Parmesan Dressing.

12

MANDARIN ALMOND SPINACH SALAD

Fresh Spinach, Toasted Almonds, Mandarin Oranges, Red Apples and Craisins, lightly tossed in Poppy Seed dressing.

11

SIGNATURE BLEND SALAD

Honey Roasted Walnuts, Mandarin Oranges, Strawberries, Diced Apples, and Red Onions, with an Array of Mixed Greens, Topped with Grilled Chicken, Crumbled Gorgonzola and Drizzled with Raspberry Vinaigrette.

11

DESSERTS

- COOKIES AND CREAM
- BROWNIE
- KEY LIME PIE
- MANGO PIE

Desserts 8

SANDWICHES

BISON BURGER

Juicy Bison Burger Seasoned and Flavorfully Grilled. Topped with Avocado and Havarti Cheese.

16

RENEGADE PULL PORK SANDWICH

Oak Smoke Barbeque Pork on Texas Toast, Pulled to Order Served Hot.

10

GRILLED CHICKEN PANINI

Melted Cheese, Bacon, Red Onion, Tomato and Lettuce on Panini Bread.

12

BRISKET SANDWICH

Freshly Sliced Smoked Brisket on Texas Toast.

11

BANGIN' BEEF MELT

Sliced Beef Topped with Sautéed Onions & Melted Cheese.

12

Sandwiches come with fries or onion rings

ENTRÉES

FRESH VEGETABLE DELIGHT

A Blend of Fresh Vegetables and Baked Potato.

12

CRUSTED SEA BASS

Parmesan, Almond Crusted, with a Creamy Cucumber Sauce, Served with Sautéed Spinach and Grape Tomatoes.

30

FIRE SMOKE ROASTER

Half Chicken Fire Grilled then Smoked Fresh Daily Served with Fragrant Rice and Vegetables.

15

BISON TENDERLOIN

Bison Filet Seasoned and Grilled for your enjoyment. Served with Mash Red Potatoes and Asparagus.

48

CAMP CRISPY CATFISH

Hand Battered, Farm Raised Catfish, Camp Fried to Golden Brown. Served with Camp Fries and Hush Puppies.

17

BIG SMOKE BRISKET

Seasoned with Renegade Blend of Spices and Herbs. Smoked over Florida Indian Oak for Extensive Hours. Freshly Sliced Beef Brisket with Macaroni and Cheese and Vegetables.

20

SHRIMP AND ANGEL HAIR PASTA

Juicy Shrimp Sautéed with Herbs combined with Angel Hair Pasta, Green and Yellow Squash tossed in a Pomodoro Sauce.

17

TOMAHAWK STEAK

This Cut is A World Favorite! A Nice Bone-In Beef Rib eye. Served with Potato Baked and Salad.

40

RUBY RED TROUT

A Nice Tasty Red Fish, Delicately Grilled with Vegetable Blend, Fragrant Rice, Drizzled with a Creamy Tarragon Sauce.

22

NY STRIP

A Superior Taste, Certified USDA Beef, Seasoned and Grilled Perfectly. Served with Bake Potato and Salad.

33

FULL HOUSE RACK

These Tender Back Loin Ribs are one of our Finest with the Taste of Indian Oak.

24

Steaks that are requested medium well, well done, and extremely well, require an adequate amount of grilling preparation. Please be Patient.

In the event of sharing an individual entrée, a fee of \$10 per person will be added to you entire check. 20% gratuity added to parties of six or more.