



# "THE SMOKEHOUSE ON THE SQUARE"

Smoking foods is an ancient method of food preservation that is still practiced because it adds an interesting flavor to meat, fish and poultry. Smoking operations fall into two categories: hot smoking and cold smoking. At Morgan's Place we use the hot smoking technique which produces a strong, smoky flavor. The smoking process usually takes 3 to 10 hours of cooking. As you enjoy your meal, Morgan's Place knows that you will soon appreciate our time and effort.

This symbol indicates menu items prepared with the **In-House Smoked Technique** and served with **TR'S BBQ SAUCE**

## Appetizers

	<b>Baby Back Ribs - 4 Bones</b> (Suggested Wine #16).....	4.95
	<b>Clam Strips</b> with Cocktail Sauce (Suggested Wine #7).....	5.95
	<b>Chicken Tenders (4)</b> Choice of Honey Mustard or BBQ (Suggested Wine #13).....	5.95
	<b>Onion Rings</b> (Suggested Wine #8).....	4.95
	<b>Wings (10)</b> Plain; Garlic; BBQ; Hot; Spicy Maple - (Suggested Wine #10).....	6.95
	served with Creamy Blue Cheese or Ranch Dressing	
	<b>Bruschetta</b> Topped with Fresh Herbs, Tomato, Cheese (Suggested Wine #5).....	6.95
	<b>Calamari</b> Your choice of Marinara or Cocktail Sauce (Suggested Wine #6).....	6.95

## Salads

	Small	Large
<b>Iceberg Wedge</b> with Tomato, Onions, Cheese, Cucumber, Bacon (Suggested Wine #2)...	4.95	6.95
<b>Caesar Salad</b> (Suggested Wine #9).....	5.95	6.95
<b>Spinach Salad</b> with Mushroom s, Egg, Red Onion, Bacon (Suggested Wine #11).....	5.95	6.95
<b>Mixed Greens</b> with Candied Walnuts, Red Onion and Tomato (Suggested Wine #10).....	5.95	6.95
<b>House Salad</b> with Tomatoes, Onions, Cucumber and Cheeses.....	3.95	
<b>Add to any Salad: Grilled Chicken; Salmon;  Turkey; Artichoke..... 2.50 each</b>		

## Salad Dressings

At Morgan's Place we make all of our Salad Dressings in-house  
Tarragon Ranch; Honey Mustard; Thousand Island; Balsamic vinaigrette;  
Italian; Low-Cal Italian; Blue Cheese - Dry or Creamy; Warm Bacon

## Soups

At Morgan's Place we make all of our Soups in-house

<b>Soup du jour</b> served in a 12 ounce crock .....	3.95
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## Sandwiches

Choice of Bread: 7 Grain, Rye, Bun, White Bread  
Includes one side: Hand-Cut Fries; Coleslaw; Baked Beans; Veggie or Pasta of the day  
Please **add 1.50** for substituting one of the above with  
Hand-Cut Sweet Potato Fries or Onion Rings

<b>Salmon</b> with Lettuce, Tomato, Basil/Mayo on the side (Suggested Wine #11).....	7.95
<b>Fish</b> with American Cheese and Tartar Sauce (Suggested Wine #13).....	6.95
<b>BBQ Pulled Pork</b> (Suggested Wine #14).....	6.95
<b>Brisket</b> Opened-faced with Gravy, Horseradish Mayo (Suggested Wine #12).....	7.95
<b>Turkey w/Swiss Cheese</b> with Cranberry Mayo (Suggested Wine #10).....	7.95
<b>Grilled Portobello</b> with Roasted Garlic Mayo (Suggested Wine #13).....	6.95
<b>Grilled Chicken</b> with Fresh Herb Artichoke Mayo (Suggested Wine #7).....	6.95
<b>Pattie Melt</b> with Swiss Cheese, Grilled Onions on Rye (Suggested Wine #16).....	6.95
<b>Grilled Cheese</b> - Ask your server for details (Suggested Wine #2).....	5.95

## Burgers

Our Burgers are made with 8 ounces of *fresh* Black Angus Beef  
All Burgers come with Lettuce, Tomato, Pickle and Hand-Cut Fries

**Add .75 for:** American; Swiss; Cheddar; Pepper Jack; Blue Cheese;  
Grilled Onions; Grilled Mushrooms; Bacon





<b>Burger</b> (Suggested Wine #19) .....	5.95
<b>Brunch Burger</b> Topped with Bacon and Egg (Suggested Wine #16).....	6.95
<b>Burger</b> Topped with Artichoke (Suggested Wine #12).....	6.95
<b>London Burger</b> Topped with Sour Cream, Mushrooms, Onions (Suggested Wine #15)...	6.95
<b>Burger</b> Topped with Asparagus and Feta (Suggested Wine #7).....	6.95

## Entrees

 This symbol indicates menu items prepared with the **In-House Smoked Technique** and served with **TR'S BBQ SAUCE**

All entrees come with 2 choices: Potato of the Day; Veggie of the Day;  
Pasta of the day; Hand-Cut Fries; Baked Beans; Cole Slaw; or a Side Salad

Please **add 1.50** for substituting one of the above with  
Hand-Cut Sweet Potato Fries or Onion Rings

 <b>Baby Back Ribs</b> (Suggested Wine #17).....	One-Half Slab 10.95	Full Slab 18.95
 <b>One-Half Chicken</b> (Suggested Wine #11).....	9.95	
 <b>Brisket</b> au jus, w/ Horseradish Mayo (Suggested Wine #18) .....	Small 8.95	Large 12.95
 <b>Turkey Platter</b> All Breast Meat, Gravy (Suggested Wine #9).....	9.95	
<b>Rib Eye Steak</b> 12 Ounce, Grilled to Order (Suggested Wine #19).....	16.95	
<b>Fish Fry Platter</b> Fried, Baked or Broiled (Suggested Wine #8).....	9.95	
<b>Pork Chop</b> 12 Ounce, Grilled to Order, served with House Chutney (Suggested Wine #17)...	14.95	

## Sides

<b>Hand-Cut French Fries</b> .....	2.95
<b>Hand-Cut Sweet Potato Fries</b> .....	3.95
<b>Coleslaw</b> .....	1.50
<b>Baked Beans</b> .....	2.25
<b>Onion Rings</b> .....	4.95
<b>Pasta of the Day</b> .....	2.00
<b>Potato of the Day</b> .....	1.50
<b>Veggie of the Day</b> .....	1.50

PLEASE NOTE: Consuming raw or uncooked meats, poultry, seafood, shellfish or egg products may increase the risk of food borne illness.

## Desserts

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French Vanilla Ice Cream .....	2.50
Double Chocolate Ice Cream .....	2.50
Jill's Award Winning Carrot Cake .....	4.00
Dessert of the Day .....	4.00
Jeri's Cheesecake <i>Choice of Toppings</i> .....	4.00

## Beverages

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### **Soft Drinks - Free Refills**

Pink Lemonade, Root Beer .....	1.90
Pepsi, Diet Pepsi, 7-Up, Ginger Ale .....	1.90

### **Coffee and Tea - Free Refills**

Regular or Decaffeinated .....	1.90
Iced Tea, Raspberry Iced Tea, Hot Tea .....	1.90

## Draft Beers

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<b>Miller Lite</b>	
16 Oz. ....	2.50
22 Oz. ....	3.75
<b>Seasonal Beer</b>	
16 Oz. ....	3.50
22 Oz. ....	5.00
<b>Labatt Beer</b>	
16 Oz. ....	3.25
22 Oz. ....	4.50

## Bottled Beers

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Budweiser .....	3.00
Bud Lite .....	3.00
Coors Lite .....	3.00
Miller Lite .....	3.00
Miller Genuine Draft .....	3.00
Amstel Lite .....	3.50
Blue Moon .....	3.50
Guinness Draft .....	3.50
Samuel Adams Lager .....	3.50
Corona .....	3.50

Please ask your server for our  
Wine and Cocktail List for other great selections

# Wine List

## House Wines

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		<i>Appellation</i>	<i>Glass</i>	<i>Bottle</i>
<b>#1</b>	<b>La Terre White Zinfandel</b>	California	4.50	16.00
<b>#2</b>	<b>La Terre Chardonnay</b>	California	4.50	16.00
<b>#3</b>	<b>La Terre Merlot</b>	California	4.50	16.00
<b>#4</b>	<b>La Terre Cabernet</b>	California	4.50	16.00

## Other Wine Seletions

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		<i>Appellation</i>	<i>Glass</i>	<i>Bottle</i>
<b>#5</b>	<b>Maschio Spaggio Prosecco</b>	Italy	6.50	
<b>#6</b>	<b>Jacobs Creek Pinot Grigio</b>	Australia	5.00	18.00
<b>#7</b>	<b>Clifford Bay Sauvignon Blanc</b>	New Zealand	7.00	26.00
<b>#8</b>	<b>Jacobs Creek Pinot Grigio</b>	Australia	5.00	18.00
<b>#9</b>	<b>Sabastiani Chardonnay</b>	Sonoma	8.00	30.00
<b>#10</b>	<b>Hogue Riesling</b>	Washington	6.50	24.00
<b>#11</b>	<b>Celler 8 Pinot Noir</b>	California	7.00	26.00
<b>#12</b>	<b>Robert Mandavi Merlot</b>	California	6.00	22.00
<b>#13</b>	<b>Tempra Tantrum</b>	Spain	6.50	24.00
<b>#14</b>	<b>Tames Estates Zinfandel</b>	California	7.00	26.00
<b>#15</b>	<b>Conquista Malbec</b>	Argentina	5.50	20.00
<b>#16</b>	<b>Jacobs creek Shiraz</b>	Australia	5.00	18.00
<b>#17</b>	<b>Jacobs Creek Reserve Shiraz</b>	Australia	7.50	28.00
<b>#18</b>	<b>Haymen &amp; Hill Meritage</b>	Monterey	8.00	30.00
<b>#19</b>	<b>Mainstreet Cabernet</b>	California	7.50	28.00
<b>#20</b>	<b>Ferrante Dessert Ice Wine</b>	Ohio	6.50	-(2 oz)