



## START ON THE PIT. FINISH IN THE SMOKER

WE START BY SEASONING THE MEATS WITH RYLON'S SPECIAL SEASONING. THEN WE COOK THEM ON AN OPEN, WOOD-FIRED, PIT-BARBECUE. FROM THERE, THE MEAT GOES INTO OUR SMOKER. STARTING WITH THE PIT BARBECUE AND MOVING TO THE SMOKER GIVES OUR MEATS THE DISTINCT RYLON'S SMOKEHOUSE TASTE OF WOOD-GRILLED WITH A LIGHT SMOKE FLAVOR.

### STARTERS

**RIB SAMPLER** four bones 6.95

**RYLON SAMPLER** four bones, two smoked meats, blackened shrimp 19.95

**CRAB CAKE** one jumbo lump crab cake, remoulade sauce 9.95

**BLACKENED OR FRIED SHRIMP** 14.95

**SLIDER TRIO** pulled pork, chopped brisket, and cheeseburger 9.95

**BBQ NACHOS** choice of one smoked meat 10.95 (no meat 8.95)

**LOADED FRIES** cheese & choice of one smoked meat 9.95 (no meat 7.95)

### WINGS

whole smoked chicken wings served with house barbecue sauce

**SMALL** 6.95

**MEDIUM** 12.95

**LARGE** 18.95

### HOUSEMADE LINKS

served with fries and bread

**ALLIGATOR** one link 8.95 / two links 15.95

**LAMB** one link 9.95 / two links 17.95

**SEAFOOD** one link 10.95 / two links 19.95

**HOT LINK** one link 7.95 / two links 14.95

**WEEKLY SPECIAL** m/p

### ON BREAD

served with your choice of two sides. mac-n-cheese add \$2

**BRISKET SANDWICH** whole wheat bun 10.95

**BURNT ENDS SANDWICH** kansas city specialty when available 10.95

**PULLED PORK SANDWICH** pretzel roll 8.95

**SLIDER TRIO** pulled pork, chopped brisket, cheeseburger 11.95

**RYLON BURGER** 8oz patty ground in-house, stuffed with rosemary, dorchester cheese, bacon bits, fresh chopped garlic 11.95

**REUBEN SANDWICH** smoked corned beef, 1000 island dressing, sauerkraut, marble rye 12.95

**FRIED SHRIMP PO' BOY** remoulade sauce 14.95

**BLACKENED SHRIMP PO' BOY** remoulade sauce 14.95

**BLACKENED CATFISH PO' BOY** remoulade sauce 11.95

### TACOS

**BRISKET** 3.25 each

**PULLED PORK** 2.75 each

**BLACKENED SHRIMP** 4.95 each

### SALADS

**BRISKET SALAD** mixed greens, feta cheese, tomatoes, raspberry vinaigrette in a spinach tortilla bowl 13.95

**BLACKENED SHRIMP SALAD** spinach, romaine, mushroom, tri-colored cherry tomatoes, white wine scampi sauce in a tomato tortilla bowl 14.95

**PULLED PORK SALAD** mixed greens, goat cheese, candied walnuts, tri-colored peppers, house vinaigrette in a garlic-herb tortilla bowl 12.95

**GARDEN SALAD** mixed fresh seasonal vegetables, kale, creamy poppy-seed dressing 10.95

### RIBS

finished with housemade bbq butter and served with your choice of two sides. mac-n-cheese add \$2

**ST. LOUIS RIBS** half slab 15.95 / full slab 23.95

**RIB TIPS** half 13.95 / full 17.95

### PLATES

served with your choice of two sides. mac-n-cheese add \$2

**RYLON'S SKINNY CATFISH** thin-sliced catfish fillet, cornmeal breaded, fried, creamy garlic horseradish sauce 14.95

**SLICED BRISKET** half 12.95 / full 16.95

**CHOPPED BRISKET** half 12.95 / full 16.95

**PULLED PORK** half 10.95 / full 14.95

**PORK CHOP** hand-cut smoked pork chop, garlic & herbs sautéed herbed-onions 16.95

**TURKEY LEG** leg & thigh 11.95

**FRIED SHRIMP** homemade lemon zest cocktail sauce half pound 16.95 / full pound 23.95

**BLACKENED SHRIMP** herbed butter blackening sauce half pound 16.95 / full pound 23.95

**CRAB CAKES** jumbo lump crab, lemon butter caper sauce, pineapple chutney one cake 11.95 / two cakes 19.95

**GRILLED CHICKEN BREAST** side of seasonal vegetables 12.95

**LOBSTER MAC & CHEESE** 18.95

**BEER-CAN GARLIC CHICKEN** cooked on the pit half chicken 12.95 / whole chicken 19.95

*Add a rib sampler to any plate for \$6*

### COMBOS

(smoked meats = pulled pork, chopped brisket, sliced brisket, link)

**THE RYLON** st. louis ribs, two smoked meats, two sides 24.95

**SMOKED MEATS** two smoked meats 15.95

**SHRIMP & RIBS:** blackened or fried shrimp, half rack st. louis ribs 26.95

**SHRIMP & MEAT:** blackened or fried shrimp, one smoked meat 21.95

**RANCH & RIVER:** st louis ribs and skinny catfish 21.95

### SIDES

**CRUSTED MAC & CHEESE** 4.95

**HERBED FRIES** 3.95

**POTATO SALAD** 2.95

**COLESLAW** 2.95

**LOBSTER MAC & CHEESE** 9.95

**SEASONAL VEGETABLES** 4.95

**GRILLED GARLIC ASPARAGUS** 6.95

**RUM BAKED BEANS** with smoked brisket broth drippings 3.95

### CHICAGO CRAFT SODAS

3.25 per bottle

**BLACK CHERRY** | **ROOT BEER** | **ORANGE CREAM**

**CREAM SODA** | **GINGER ALE**

*PEPSI PRODUCTS ALSO AVAILABLE*