

Captain John's Smokehouse

"Where you always get your own deer back GUARANTEED"

All products made and smoked right here at Captain John's

810-287-7736

Jerky Flavors (have your deer made into our awesome jerky 5 lbs min. @ \$5.00 lb)

Sweet BBQ – A lightly sweet BBQ delight

Hickory Black Pepper – For the black pepper lover

Mesquite – A full flavored jerky with a little bite at the end

Original – A taste certain to satisfy all

Teriyaki – Slightly sweet

Steak – Flavorful salty jerky

Hunter Stick Flavors Try our hunters sticks they are sure to please your hungry crowd 10 lb min. batches.

\$3.00 lb

Captain's Choice

Pepperoni

Teriyaki

Hot & Spicy

\$3.50 lb

Maple Brown Sugar

Honey BBQ

Plain with Cheese

Jalapeno & Cheese

Summer Sausage An old time favorite done with your venison is a sure treat 10 lb min. batches.

All \$3.00 lb

Plain

Plain with Cheese

Honey BBQ

Plain with Jalapeno & Cheese

Fresh Sausage Try our fresh sausage recipes made with 6 lbs of your venison and 6 lbs of our fresh ground pork and seasoning equals a 13 lb batch @ \$3.00 a lb. This product comes to you vacuum sealed and frozen.

Italian w/Green Peppers and Onions

Brats

Western Breakfast

Polish

Brats w/Cheese

Here at Captain John's we strive to bring you the highest quality products at a great price.

Please understand, we do everybody's deer separately. This takes a little bit longer but we believe it is worth the wait.

1. Captain cut Whole deer processed into jerky and sausage \$50.00 plus price per lb.
2. Whole deer ground and packed into 1 lb packages \$50.00
3. Standard cut double wrapped \$70.00/all vacuum sealed \$85.00

Deer will be accepted whole and cleaned out... We will also accept boned out meat. **We will NOT accept skinned or headless deer!**

!!! During the smoking process meat will lose weight... Up to 45% depending on the recipe!!!