

The Smithville Inn

Valentine
2020

Small Plates

Oyster Rockefeller

pernod, spinach, hollandaise 14

Edamame Dumpling

sage brown butter sauce 12

Tropical Shrimp Cocktail

mango, jicama, tropical cocktail
sauce 12

Crab Toast

avocado, onions, celery, lemon, a
touch of mayonnaise 14

Fried Tomato

panko crusted, roasted peppers,
gorgonzola, balsamic
reduction 11

Stuffed Mushroom

portobella, sweet italian sausage,
herbs, mozzarella cheese,
parmesan cheese 13

Soups

Seafood Bisque

cup 3 // bowl 5

Italian Wedding

cup 3 // bowl 5

New England Corn Chowder

corn, diced potatoes, carrots, celery, bacon, cream

cup 3 // bowl 5

Salad

Spring Mix

bleu cheese crumbles,
red onions, dried
apricots, apples, citrus
vinaigrette 12

Classic Wedge Salad

iceberg, tomatoes,
cucumbers, toasted farro,
crispy pancetta 11

Caesar Salad

romaine, croutons, caesar
dressing, parmesan
crisp 11

Brussel Sprout Salad

shaved brussel sprouts,
bacon, almonds, apple
cider vinaigrette 14

(with entrée, upgrade to any of the salads listed above for \$7)

Entrees

Mediterranean Swordfish

olives, sundried tomatoes,
white rice 29

NY Strip Sirloin Au Poivre

green peppercorn brandy sauce,
fingerling potatoes, asparagus 36

Seafood Bouillabaisse

lobster, scallops, clams, mussels,
shrimp, herbs,
saffron tomato broth, linguini,
semolina toast 32

Italian Pork Chop

spinach, roasted red peppers,
provolone, mashed potatoes,
fried artichoke hearts,
basil oil 30

Frenched Chicken

roasted tomatoes emulsion,
arugula pesto, roast baby carrots,
lyonnaise potatoes 25

Braised Short Rib Pasta

broccoli, mushrooms, truffle
butter, paccheri pasta, shaved
grana padana cheese 27

Lamb Chops

spinach, lyonnaise potatoes 40

Surf and Turf

6oz warm water lobster tail, 3
medallions filet mignon, garlic
mashed potatoes, asparagus 46

Porterhouse Veal

cabernet marrow, compound
butter, roast fingerlings,
cauliflower au gratin 42

Wasabi Crusted Ahi Tuna

sesame rice noodles, seaweed
salad, sriracha aioli 28

Golden Scallops

golden beet risotto, citrus red
wine reduction 36

Slow Roasted Prime Rib of Beef

traditional yorkshire pudding, horseradish sour cream,
baked Idaho, au jus 34

~ a plate sharing fee of \$5 applies to all shared entrees ~
gluten free options made to order
menu subject to change