

Smithville Inn Dinner Offerings



Soups

French Onion \$8...onions, herbs, beef broth, three cheeses

Smithville Inn Corn Chowder, Cup \$5, Bowl \$7

Soup of the Day, Cup \$5, Bowl \$7

Salads

Inn House Salad \$13

mixed field greens, sun dried cranberries,
sliced pears, candied walnuts, grana padana
cheese, balsamic vinaigrette. GF

Caesar Salad \$12

romaine, croutons, Caesar dressing,
parmesan crisp.

Brussel Sprout Salad \$12

shredded brussel sprouts, toasted almonds, sundried cherries,
crispy bacon, apple cider vinaigrette

Appetizers

Shrimp Cocktail \$14 ... four jumbo shrimp, cocktail sauce GF

House made Poke of the day \$14 ... sushi grade fresh fish, seaweed salad, wonton
crisps, sriracha aioli, diced mango, fresh jalapeno, avocado (GF available with no wontons)

Chef Phil's Cheese Steak Eggrolls \$12 ... fried crispy, sriracha ketchup

Antipasto Platter \$18 ... truffle salami, sopressata, speck, aged provolone, Danish blue,
grissini, crostini, pepper salad

Classics and Entrees

(served with small garden salad)

Smithville Chicken Pot Pye \$22...

chicken, dumplings, vegetables, veloute sauce, flakey crust

NY Strip Steak \$36 - 12 oz. ... flame

grilled, herb butter, pommes frites, garlic aioli

Wasabi Tuna \$28... sushi grade, wasabi

panko, sesame rice noodles, seaweed salad, sriracha aioli

Pork Chop Fromage \$32 ... bone in,

aged provolone, spinach, roasted red peppers, roasted fingerlings

Seafood Bouillabaisse \$35... saffron

vegetable broth, linguini, scallops, mussels, clams, shrimp, lobster

Crab Cakes \$30.... pan seared, tropical salsa,

jalapeno coleslaw, jasmine rice

Braised Short Rib & Pasta \$27... slow

braised short rib, broccoli, mushrooms, penne

Chicken Milanese \$25 boneless

chicken breast sautéed with seasoned bread crumbs, cherry tomatoes, arugula, fresh mozzarella cheese, balsamic dressing, tomato jam

Pork Shank \$28... dijon and apple cider

braised pork shank atop braised red cabbage, mashed yukons

Shrimp Carbonara \$32... peas, crispy

pancetta, alfredo, atop gnocchi

Flounder Oreganata \$32...oregano panko

crust, 2 grilled shrimp, spinach, amatriciana sauce

Filet Medallion Chasseur \$30...pan

seared with mushroom and dijon demi glaze, asparagus tips, over mashed yukons

Portobello Stack \$22 ... roasted peppers,

spinach, fresh mozzarella, quinoa

Grilled Salmon \$28.... grilled vegetable

farro, lobster butter

Thank you for dining with us

