

LUNCH MENU



APPETIZERS

Tableside Guacamole \$12
made fresh to order, with warm house made tortilla chips

Prime Rib Sliders \$14
hand-carved prime rib au jus, creamed horseradish

Firecracker Shrimp \$10
crispy panko shrimp tossed in sweet, spicy red curry sauce

Spinach and Artichoke Fondue \$12
house made tortilla chips, salsa, sour cream

Teriyaki Steak Pick Up Sticks \$10
teriyaki basted n.y. steak skewers

Shanghai Chicken Dumplings \$10
sesame ginger dipping sauce

PEI Mussels \$12
steamed with Smith Bros. All Natural Premium Lager, shallots, parsley



Smith Bros. steaks are wet-aged a minimum 28 days, served with your choice of one of our house-recipe steak sauces and fresh matchstick fries, garlic and cream mashed potatoes or sea salt rubbed russet baked potato.

SIDES

Seasonal Soup \$7

Smith Bros. House Salad \$8
double-smoked bacon, chopped egg, croutons, dijon vinaigrette

Caesar Salad \$8

Sizzling Mushroom Pan for Two \$6

Seasonal Vegetable for Two \$6

BURGERS AND SANDWICHES

with choice of matchstick fries, seasonal soup, Smith Bros. House or Caesar salad

SMITH BROS. BRAND BURGERS

Tavern Burger \$12
lettuce, tomato, pickle, red onion

ADD aged cheddar, goat cheese, emmenthal, double-smoked bacon, caramelized onions, roasted red peppers, sautéed mushrooms, avocado ea. \$1

Mushroom Emmenthal \$14
caramelized onions, barbecue baste

Avocado Ranch \$14
goat cheese, roasted red peppers, caramelized onions, spicy ranch mayo

STACKED SANDWICHES

Prime Rib Dip (while it lasts) \$19
carved-to-order, creamed horseradish, au jus

Chicken Avocado Stack \$16
roasted red peppers, caramelized onions, roma tomatoes, rosemary foccacia

Vegetarian Stack \$14
avocado, portabella mushrooms, roasted red peppers, caramelized onions, roma tomatoes, spicy mayo, rosemary foccacia

New York Steak Sandwich \$19
toasted baguette, caramelized onions, sautéed mushrooms

SALADS AND FLATBREADS

SALADS

Smith Bros. House or Caesar Salad

with 7 oz. sirloin \$24
with grilled chicken breast \$19
with grilled atlantic salmon \$21
with fire-grilled shrimp \$19

Chicken, Feta and Olives \$16
mixed greens, cucumbers, roma tomatoes, roasted red pepper, red onion, greek vinaigrette

East West Chicken \$16
mixed greens, avocado, pico de gallo, black beans, corn, roasted red peppers, monterey jack, sesame ginger vinaigrette, crispy wonton strips

Farmhouse Salad \$15
mixed greens, goat cheese, red beets, edamame, dried cranberry, toasted pumpkin and sunflower seeds, balsamic vinaigrette

FLATBREADS served with balsamic dressed arugula salad

Barbecue Chicken \$12
monterey jack, caramelized onions, cilantro

Portabella Mushrooms and Goat Cheese \$12
roasted red peppers, caramelized onions

TOP SHELF STEAKS

STEAK SAUCES: Peppercorn Cream • Mushroom Cabernet • Teriyaki • Crumbled Bacon & Bourbon

Sirloins 7 oz. \$24 | 10 oz. \$27

Filet Mignon 7 oz. \$34

Rib-Eye Steak 14 oz. \$37

New York Strips 10 oz. \$32 | 14 oz. \$37

Steak & Shrimp Combos

ADD Panko Panko Shrimp \$7
ADD Fire-Grilled Shrimp \$7

MAINS

Panko Panko Shrimp \$19
crispy panko breaded shrimp with bloody caesar cocktail sauce and hand-cut matchstick fries

Steak, Sausage and Ale Pot Pie \$18
spiked with Smith Bros. All Natural Premium Red, served with garlic and cream mashed potatoes

Fish and Chips \$15
crisp tempura "seasoned" with Smith Bros. All Natural Premium Lager, house made tartar sauce

Fresh Atlantic Salmon \$26
house made tartar sauce, garlic and cream mashed potatoes

Teriyaki Pork Chop \$24
grilled, bone-in chop, garlic and cream mashed potatoes

Chicken Marsala \$23
grilled chicken breast, mushroom and marsala wine sauce, garlic and cream mashed potatoes

All You Can Eat Mussels and Fries \$24
PEI mussels steamed with Smith Bros. All Natural Premium Lager, shallots and parsley