

DINNER 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

COMPLETES

completes include your choice of starter, main course and dessert

SELECTION OF STARTERS
Smith Bros. House Salad
Caesar Salad
Seasonal Soup

SELECTION OF MAINS:

Sirloin \$33

New York Striploin 10 oz. \$41

Prime Rib Platter \$43

Chicken Marsala \$33

Atlantic Salmon \$37

SELECTION OF DESSERTS
Dark Chocolate Stout Pudding
Mixed Berry Icebox Cheesecake
Greg's All Natural Ice Cream

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 \$7

Seasonal Vegetable for Two \$7

TOP SHELF STEAKS

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.

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

Sirloin 7 oz. \$25 | 10 oz. \$28

Filet Mignon 7 oz. \$35

Rib-Eye Steak 14 oz. \$38

New York Strip 10 oz. \$33 | 14 oz. \$38

Steak & Shrimp Combos
ADD Panko Panko Shrimp \$8
ADD Fire-Grilled Shrimp \$8

FANCY STEAKS

Seafood Sirloin 7 oz. \$34
topped with poached lobster, shrimp and mushrooms in brandy cream

Bacon-Wrapped Filet 7 oz. \$38
topped with balsamic-glazed mushrooms and sweet red onions

STEAK DONENESS GUIDE

Blue very red, cold center
Rare red, cool center

Medium Rare red, warm center
Medium pink, warm center

Medium Well slight pink, warm center
Well no pink, warm center

PRIME RIB PLATTER 12 oz. • While it Lasts • \$35

hand-carved Prime Rib au jus, warm from the oven yorkshire pudding, garlic and cream mashed potatoes

MAINS

Smith Bros. House or Caesar Salad
with 7 oz. sirloin \$25
with grilled chicken breast \$23
with grilled atlantic salmon \$23
with fire-grilled shrimp \$21

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

Chicken Marsala \$25
grilled chicken breast, mushroom and marsala wine sauce, garlic and cream mashed potatoes

Panko Panko Shrimp \$21
crispy panko breaded shrimp, bloody caesar cocktail sauce, hand-cut matchstick fries

Fresh Atlantic Salmon \$29
house made tartar sauce, garlic and cream mashed potatoes

Steak, Sausage and Ale Pot Pie \$19
spiked with Smith Bros. All Natural Premium Red, served with garlic and cream mashed potatoes

Teriyaki Pork Chop \$25
grilled, bone-in chop, garlic and cream mashed potatoes

ALL YOU CAN EAT MUSSELS AND FRIES \$25

PEI mussels steamed with Smith Bros. All Natural Premium Lager, shallots and parsley

BY THE HAND

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

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

Tavern Burger \$16
aged cheddar, lettuce, tomato, pickle, red onion
ADD double-smoked bacon, caramelized onions, roasted red peppers, sautéed mushrooms, avocado ea. \$1

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

