

# 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** \$7

**Seasonal Vegetable for Two** \$7

## BURGERS AND SANDWICHES

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

### SMITH BROS. BRAND BURGERS

**Tavern Burger** \$14  
lettuce, tomato, pickle, red onion  
  
ADD aged cheddar, goat cheese, emmental, double-smoked bacon, caramelized onions, roasted red peppers, sautéed mushrooms, avocado ea. \$1

**Mushroom Emmental** \$16  
caramelized onions, barbecue baste

**Avocado Ranch** \$17  
goat cheese, roasted red peppers, caramelized onions, spicy ranch mayo

### STACKED SANDWICHES

**Prime Rib Dip** (while it lasts) \$19  
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** \$21  
toasted baguette, caramelized onions, sautéed mushrooms

## SALADS

**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

**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

## TACOS

**Seared Steak Tacos** \$14  
shredded lettuce, pico de gallo, cilantro, chipotle cream

**Chili-Rubbed Shrimp Tacos** \$14  
shredded lettuce, pico de gallo, cilantro, chipotle cream

## TOP SHELF STEAKS

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

## MAINS

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

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

**Fish and Chips** \$16  
crisp tempura "seasoned" with Smith Bros. All Natural Premium Lager, house made tartar sauce

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

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

**Chicken Marsala** \$25  
grilled chicken breast, mushroom and marsala wine sauce, 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