



Finest Steaks, Ribs, Chops and Fresh Seafood

WINES BY THE GLASS

Sparkling Wine

Gloria Ferrer *Brut NV*, Sonoma 8.50
Roederer Estate *Brut Rosé NV*, California 13
Perrier Jouet *Grand Brut*, NV Champagne (split) 20

Sauvignon Blanc

Rusack 2010, Santa Ynez Valley 8
Charles Krug 2010, Napa Valley 9.50
St. Suprey "Estate" 2009, Napa Valley 12

Chardonnay

Estancia *Pinnacles Ranches* 2009, Monterey 8
Joel Gott 2009, Monterey 9.50
Ferrari-Carano 2009, Sonoma County 13
Beringer *Private Reserve* 2008, Napa Valley 17

Other White and Rosé

Ch. Ste. Michelle *Indian Wells Riesling '10*, Col. Vly 8
Ponzi *Pinot Gris* 2010, Willamette Valley 9.50
Sophia Coppola *Rose* 2009, Monterey County 10
Zaca Mesa *Viongnier* 2009, Sta. Ynez Valley 12

Pinot Noir

San Simeon 2009, Monterey 10
Cambria *Julia's Vineyard* 2008, Sta Maria Valley 13
Vergari *Sangiacomo Vyd*, 2008 Sonoma Coast 15

Zinfandel

Zen of Zin 2008, California 8
Edmeades 2008, Mendocino 10
Peachy Canyon *Snow Vineyard* 2007, Paso Robles 12

Cabernet Sauvignon

Clos la Chance 2007, Central Coast 8
Smith & Hook 2009, Central Coast 14
Whitehall Lane 2007, Napa Valley 18.50

Merlot

Huntington 2007, California 8
H3 *Horse Heaven Hills* 2008, Columbia 12
Turnbull *Estate* 2006, Oakville, Napa Valley 15

Syrah

Chesebro *Cedar Lane* 2006, Arroyo Seco 9
Melville *Verna's* 2008, Santa Barbara Cty 12.50

Meritage & Other Red Wine

Fattoreia di Petroio *Chianti Classico '06*, Berardenga, Itl 9
Filus *"Reserve" Malbec* 2008, Mendoza, Argentina 10
Estancia *Meritage* 2007, Paso Robles 12.50
Yates *Cheval Cab. Franc '07*, Mt. Veeder, Napa 17.50
Zaca Mesa *"Z Cuvee" Syrah-Based Blend '07*, Sta. Ynez Vly 12

BEER

Craftsman 1903 Lager Draft 6
Amstel Light 5.50
Bass Ale 5.50
Bohemia 5.50
Bud Light 4
Coors Light 4
Corona 5.50
Firestone "DBA" 5.50
Heineken 5.50
Newcastle Brown Ale 5.50
Stella Artois 5.50
Widmer Hefeweizen 5
Erdinger Non-Alc Hef'n 5

Private Parties & Business Dinners
available in our Grill Room and Garden Patio.
Please call 626-792-9999

Smith Brothers Catering
for your Special Occasions
(626) 577-7784



APPETIZERS

Iron Skillet Corn Bread 6.95
Cheese Toast 4.95
Popcorn Shrimp Basket 10.95
Calamari & Shrimp 10.95
Baltimore Crab Cakes 11.95
Crunchy Ahi Tuna 12.95
Sesame-Chili Vinaigrette
Bean and Cheddar Dip 5.95
Shrimp Cocktail 13.95

SOUPS

Today's Soup 4.95 Cup 5.95 Bowl
The Grill Steak Chili 5.25 7.50

SALADS

Smitty's Salad 9.50
White Shrimp, Greens, Smoked Bacon,
English Peas, Green Beans, Bleu Cheese Crumbles
Honey-Lime Papaya Chicken Salad 14.95
Tomatoes, Cucumber, Green Beans, Honey-Lime Vinaigrette
Tiny Arugula & Goat Cheese 10.95
Spiced Walnuts, Black Peppercorn Vinaigrette
The Grill Mixed Green Salad 6.95
Dungeness Crab Louie Salad 15.95
Iceberg Wedge & Point Reyes Bleu Cheese 7.95
Smoked Bacon, Tomatoes, Point Reyes Bleu Cheese Dressing
Asian Pear Salad 10.50
Baby Greens, Asian Pear, Point Reyes Bleu Cheese,
Spicy Walnuts, Raspberry Vinaigrette
Caesar Salad 8.95
w/Chicken 11.95 w/Shrimp 13.95
The Grill Cobb Salad 12.95
Chilled Poached Salmon 15.95
Black Pepper Vinaigrette, Wild Arugula, Avocado, Red Onion,
Tomato, Olives & Dijonaise

SMITTY'S SPECIALS

Homemade Chicken Pot Pie 14.50
Chicken Piccata 16.75
Garlic & Herb Roasted Organic Chicken 18.95
Pot Roast with Root Vegetables 16.95
Calves Liver, Onions & Bacon 16.95
Fresh Ground Beef Steak 12.95
with Grilled Onions
Smitty's Famous Meatloaf 14.95
Pot Roast Stroganoff 15.95
Macaroni & Cheese with Ham 13.95

STEAKS, RIBS, CHOPS

Roasted Prime Rib (after 5pm)
Regular 25.95 Large 31.95
Rattlesnake BBQ Baby Back Ribs
1/2 Slab 16.95 Full Slab 26.95
Braised Boneless Short Ribs 29.95
Apricot Glazed Pork Chop 19.95
Spaghetti Squash, Parmesan Cheese
Filet Mignon 31.95
Petite Filet 26.95
New York Steak 29.95
Ribeye Steak 28.95

FRESH SEAFOOD

Fresh Fish of the Day MKT
Seafood Cioppino 20.95
Cornmeal Crusted Idaho Rainbow Trout 16.95
Pumpkin Seed and Sage Brown Butter
Sand Dabs 17.95
Herb Crusted Lake Superior Whitefish 19.95

SANDWICHES

Prime Rib French Dip 15.95
Horseradish, Au Jus, Sweet Potato Fries
The Grill CheeseBurger 11.95
Tillamook Cheddar
Smokehouse Burger 12.95
Applewood Smoked Bacon,
Grilled Onions, White Vermont Cheddar
& Rattlesnake Sauce
Filet Mignon Burger 13.95
Point Reyes Bleu Cheese
Organic Turkey Burger 14.95
Range-Grown Turkey from Diestel Ranch
Cheddar, Baby Spinach, Tomato, Chili Mayo
Carolina Style Pulled
Pork Sandwich 11.95
Smitty's Club 11.95
Turkey, Ham, Applewood Smoked Bacon

PANINI PRESS SANDWICHES

Albacore Tuna Melt 12.95
Grilled-Vegetable 11.95
Goat Cheese, Green Goddess Dressing

SIDES

Mashed Potatoes 4.95
French Fried Potatoes 4.50
Homemade Potato Chips 4.50
Fried Onion Strings 5.95

Half and Half 5.75
French Fried Potatoes
& Fried Onions

Fresh Seasonal
Vegetable 5.25
Sautéed Spinach & Shallot 5.25
Creamed Corn 5.25
Creamed Spinach 5.25
Sautéed Shiitake and Domestic
Mushrooms 5.75
Red & Green Slaw 3.75
Baked Potato (after 5pm) 4.50

DESSERTS

Crème Brûlée 7.95
Pear Almond Crisp a la Mode 7.95
Tangy Key Lime Pie 7.95
Double Dark Chocolate
Mousse Cake 7.95
Apple Walnut
Bread Pudding 6.95
Hot Fudge Sundae 6.95
Fosselman's Ice Cream 4.75

COCKTAILS

Smitty's bartenders handcraft all drinks to
order and then triple shake Martini's to
serve at the iciest temperature possible.

The Grill Martini
Ketel One, Hand-Stuffed Bleu Cheese Olives
"Dirty Grill" with a Splash of Olive Juice

Cosmopolitan
Belvedere Vodka, Fresh Lime Juice,
Cranberry Juice

Lemon Drop
Ketel One, Cointreau,
Fresh Lemon Juice

Herradura Margarita
Herradura Tequila, Fresh Lime Juice

The Classic Old Fashioned
Makers Mark Whiskey, Club Soda,
Bitters, Sugar, Orange

Bloody Mary
Smirnoff Vodka, Tomato Juice

Screwdriver
Stoli Vodka,
Fresh Squeezed Orange Juice