



Finest Steaks, Ribs and Fresh Seafood

WINES BY THE GLASS

Sparkling Wine

Perrier Jouët *Grand Brut*, N.V. Champagne (split) 17.50
Roederer Estate *Brut Rosé NV*, California 13
Gloria Ferrer *Brut NV*, Sonoma 8.50

Sauvignon Blanc

Rusack 2009, Santa Ynez Valley 8
Charles Krug 2009, Napa 9.50

Chardonnay

Ventana 2008, Monterey 8
Joel Gott 2008, Monterey 9.50
William Hill *Estate* 2007, Napa Valley 12.50
Beringer *Private Reserve* 2008, Napa Valley 17

Other White and Rosé

Katin *Viognier* 2008, Paso Robles 9.50
Ch.Ste.Michelle *Indian Wells Riesling '06*, Col.Vly 8
King Estate *Pinot Gris* 2008, Oregon 9.50
Ventana *Pinot Gris* 2009, Arroyo Seco 7

Pinot Noir

San Simeon 2008, Monterey 10
Cambria *Julia's Vineyard* 2007, Sta Maria Valley 13
Vergari *Sangiaco* 2006, Sonoma Coast 16.50

Zinfandel

Peachy Canyon *Snow Vineyard* 2006, Paso Robles 12
Cosentino *CigarZin* 2007, California 9.50

Cabernet Sauvignon

Clos la Chance 2006, Central Coast 8
Smith & Hook 2007, Central Coast 14
Whitehall Lane 2006, Napa Valley 18.50

Merlot

Huntington 2007, California 8
Burgess 2006, Napa Valley 12
Turnbull *Estate* 2006, Oakville, Napa Valley 15

Syrah

Bridlewood 2006, Central Coast 8
Melville *Verna's* 2008, Santa Barbara Cty 12.50

Meritage & Other Red Wine

Estancia *Meritage* 2006, Paso Robles 12.50
Westwood *Red4 Syrah*-Based Blend '06, Sonoma 9.50
Yates *Cheval Cab.Franc* '06, Mt.Veeder, Napa 17.50

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

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
Pot Roast Stroganoff 9.50
Baltimore Crab Cakes 11.95
Crunchy Ahi Tuna 12.95
Sesame-Chili Vinaigrette
Popcorn Shrimp Basket 10.95
Bean and Cheddar Dip 5.95
Cheese Bread 3.95
Shrimp Cocktail 13.95

SOUPS

Today's Soup Cup 4.95 Bowl 5.95
Chilled Gazpacho with Rock Shrimp 5.25 6.95

SALADS

Smitty's Salad 9.50
White Shrimp, Greens, Smoked Bacon,
English Peas, Green Beans, Bleu Cheese Crumbles
Strawberry Avocado Salad 9.50
Baby Greens, Avocado, Strawberry,
Bleu Cheese, Spicy Walnuts, Apple Cider Vinaigrette
Tiny Arugula & Goat Cheese 10.95
Candied Walnuts, Black Peppercorn Vinaigrette
The Grill Mixed Green Salad 6.75
Barbecue Ranch Chicken Salad 13.95
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 10.95 w/Shrimp 12.95
The Grill Cobb Salad 12.95
Chilled Poached Salmon 15.95
Balsamic Vinaigrette-Dressed Mixed Greens, Roasted Red Beets

SMITTY'S SPECIALS

Homemade Chicken Pot Pie 13.50
Country Fried Steak, Bourbon Gravy 17.95
Chicken Piccata 16.75
Garlic and Herb Roasted Chicken 16.95
Pot Roast with Root Vegetables 16.75
Calves Liver, Onions & Bacon 16.95
Fresh Ground Beef Steak 12.95
with Grilled Onions
Marion's Famous Meatloaf 13.95
Pot Roast Stroganoff 15.95
Macaroni & Cheese with Ham 13.95

STEAKS, CHOPS and RIBS

Roasted Prime Rib (after 5pm)
Regular 24.95 Large 30.95
Rattlesnake BBQ Baby Back Ribs
1/2 Slab 16.95 Full Slab 26.95
Grilled Pork Tenderloin 18.95
Filet Mignon 30.95
Petite Filet 25.95
New York Steak 28.95
Ribeye Steak 27.95

FRESH SEAFOOD

Fresh Fish of the Day MKT
Cornmeal Crusted Idaho Rainbow Trout 16.95
Pumpkin Seed and Sage Brown Butter
Sand Dabs 17.95
Wild Northern Pacific Halibut 26.95
Jumbo Dry Scallops 24.95
Mediterranean Tapenade, Jasmine Rice, Asparagus

A Smith Brothers Restaurant

SANDWICHES

The Grill CheeseBurger 10.95
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 11.50
Turkey, Ham, Applewood Smoked Bacon

PANINI PRESS SANDWICHES

Albacore Tuna Melt 12.95
Prime Rib Panini (Lunch Only) 14.95
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 & Garlic 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
Peach 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