

# GREAT BEGINNINGS

## The "WORLD'S GREATEST" Garlic Cheese Bread

Half order 4      Full order 7  
(Also available without garlic)

### JUMBO SHRIMP COCKTAIL 14

Chilled large shrimp. Served with our house-made cocktail sauce and lemon.

### FRIED CALAMARI 12

Fresh lightly-battered calamari rings fried to a golden crisp. Served with spicy chipotle and marinara sauce.

### CRAB-STUFFED MUSHROOMS 14

Stuffed with crab meat, baked, and topped with béarnaise sauce.

### GRILLED ARTICHOKE 11

Char-grilled California-grown seasoned artichoke served with aioli sauce.

### SMOKE HOUSE DRUMETTES 11

Your choice of barbecue, spicy buffalo, or mango habanero sauce.

### BACON-WRAPPED SCALLOPS 18

Served with roasted red pepper sauce.

### FRIED PICKLES 10

Served with ranch dressing.

### SPINACH & ARTICHOKE DIP 10

Served with tortilla chips. (Bacon)

## SOUPS

AWARD-WINNING CLAM CHOWDER      SOUP DU JOUR (Mon-Thurs)      FRENCH ONION (Fri-Sun)  
Cup 6      Bowl 8

## SIGNATURE SALADS

### DINNER SALAD 11

Mixed greens, cucumbers, carrots, tomatoes, onions, cheese, and croutons. Choice of dressing.

### THE WEDGE 13

Chilled iceberg wedge topped with crumbled bleu cheese, smoked bacon bits, tomatoes, red onions, and bleu cheese dressing.

### CAESAR SALAD 13

Crisp romaine lettuce, fresh parmesan cheese, and croutons tossed with our house-made caesar dressing.  
Add: grilled chicken 7 - blackened salmon 8 - jumbo shrimp 9

### BLACKENED SALMON GREEK SALAD 22

Blackened salmon, crisp mixed greens, tomatoes, kalamata olives, cucumbers, red onions, roasted red peppers, and feta cheese with house vinaigrette.

### BETSY'S CALIFORNIA SALAD 20

Grilled chicken breast, pears, bleu cheese crumbles, caramelized California walnuts and fresh baby greens tossed with an organic balsamic vinaigrette.

### SIRLOIN STEAK AND ARUGULA SALAD 21

Char-grilled tri-tip steak served over fresh arugula, tossed with bleu cheese crumbles and balsamic vinaigrette.

### SMOKE HOUSE TRIO SALAD 23

A sampler of the Sirloin Steak Arugula Salad, Betsy's California Salad, and Shrimp Caesar Salad.

A \$5.00 fee will be added for splitting entrees.

One check per reservation, up to three credit cards may be used.

# STEAKS & MORE

Freshly cut daily in our own butcher shop.

Served with one Classic Side Dish and fresh sautéed vegetables unless otherwise specified.

Add: a cup of soup, a side salad, or an extra Classic Side Dish to any Entrée for 6. (Side Caesar Salad 8)

Smother your steak with mushrooms and onions 9

Customize your meal by adding a Lobster Tail, Crab Legs, or Shrimp Scampi Mkt. Price

## SMOKE HOUSE PRIME RIB

A Smoke House specialty since 1946! Slow-roasted, served with au jus and horseradish.

Regular Cut 30      Smoke House Cut 36

## FILET MIGNON 36

“The King of Steaks” -the most tender and lean.

## PORTERHOUSE STEAK 36

A delicious jumbo T-Bone with tender Filet Mignon and savory New York strip.

## BONE-IN NEW YORK STEAK 33

Full-bodied and full of flavor, served with your choice of four-peppercorn sauce or Jack Daniels demi-glaze.

## RIB EYE STEAK 33

Well-marbled for just the right flavor, lightly-seasoned and charbroiled.

## CHATEAUBRIAND 75

The best part of the tenderloin, carved at your table. (Serves two guests)

## TOURNEDOS OF BEEF 33

Tenderloin medallions sautéed in red wine served over breaded tomatoes, topped with large mushroom caps and cheese-stuffed sweet peppers.

## RACK OF LAMB 45

Roasted to perfection and served with mint jelly.

## ALL NATURAL GRASS-FED TOP SIRLOIN STEAK 28

Grass-fed sirloin steak well-flavored and moderately tender.

## PORK CHOP 23

Sautéed double-cut and served with apple stuffing.

## CHOPPED SIRLOIN STEAK 19

Chopped tenderloin, char-grilled and topped with sautéed onions and mushrooms.  
(Add bleu cheese crumbles for only 2)

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Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.

# SMOKE HOUSE FAMOUS BBQ

Served with barbecued beans and corn on the cob.

Add: a cup of soup, a side salad, or an extra Classic Side Dish to any Entrée for 6. (Side Caesar Salad 8)

## BARBECUED BABY BACK RIBS

Hickory-Mesquite smoked, and glazed with our house-made barbecue sauce, then grilled to perfection.

Full Rack 30                      Half Rack 24

## TRI-TIP STEAK 24

Smoked and sliced, topped with our house-made barbecue sauce.

## BARBECUED CHICKEN 21

Char-grilled, half-chicken glazed with our house-made barbecue sauce.

CHOOSE TWO OF THE ABOVE 25    CHOOSE ALL THREE OF THE ABOVE 30

# SANDWICHES & MORE

Choice of fries, fruit, fresh sautéed vegetables, or coleslaw unless otherwise specified.

## THE SMOKE HOUSE PRIME RIB SANDWICH 23

Served open-faced on sourdough bread topped with crispy onions. Served with a side of creamy horseradish.

## NEW YORK STEAK SANDWICH 23

Served open-faced on our Famous Garlic Bread!

## SMOKE HOUSE CHEESEBURGER 16

Charbroiled ground filet topped with American cheese and served on a brioche bun.

Lettuce, tomato, onion and pickle served on the side.

## CHICKEN POT PIE 19

Tender chunks of chicken breast and vegetables in a creamy gravy topped with a flaky pie crust. (no side dish)

## STEAMED VEGETABLE PLATE 17

Seasonal fresh vegetables steamed and served with a béarnaise sauce.

# PASTA

No Classic Side Dish served with the following entrées.

## ORGANIC CAJUN CHICKEN FETTUCCHINE 25

Cajun-spiced organic chicken, roasted garlic, sundried tomatoes, pine nuts, and scallions tossed with fettuccine and a creamy sauce.

## PASTA PRIMAVERA 20

Fresh seasonal vegetables sautéed in olive oil and garlic. Served over pasta with marinara sauce.

## STEAK SINATRA 25

Tender cuts of filet sautéed with bell peppers, shallots, garlic, mushrooms, tomatoes, and red wine. Served over linguini.

## BEEF STROGANOFF 25

Tender cuts of filet sautéed with red wine, mushrooms, onions, and cream. Served over buttery egg noodles.

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# POULTRY

Served with one Classic Side Dish and sautéed fresh vegetables.

Add: a cup of soup, a side salad, or an extra Classic Side Dish to any Entrée for 6. (Side Caesar Salad 8)

## LEMON-PEPPER CHICKEN 25

Grilled organic chicken breast seasoned with lemon and pepper, topped with avocado.

## CHICKEN PICCATA 25

Boneless organic chicken breast sautéed with white wine, mushrooms, capers, and lemon.

## CHICKEN BUENA VISTA 25

Boneless organic chicken breast sautéed with mushrooms, artichoke hearts, lemon, and wine.

# FRESH SEAFOOD

Served with one Classic Side Dish and fresh sautéed vegetables unless otherwise specified.

## ALASKAN HALIBUT FISH AND CHIPS 22

Northern halibut filets battered and deep fried. Served with fries and creamy coleslaw.

## SHRIMP SCAMPI 24

Jumbo shrimp sautéed and served Italian creamy style.

## STUFFED SALMON EN~PLANK 27

Atlantic salmon stuffed with crab meat and spinach. Served over sautéed vegetables on a plank and topped with béarnaise sauce. (no side dish)

## SALMON "YOUR WAY" 25

Poached, grilled, blackened, or charbroiled.

## SEAFOOD BROCHETTE 26

Salmon, shrimp, and scallops, skewered and charbroiled. Served over rice pilaf and fresh sautéed vegetables.

## AUSTRALIAN LOBSTER TAIL 45

Petite Australian lobster tail served with drawn butter and lemon.  
(Twin Australian Lobster Tails 75)

# CLASSIC SIDE DISHES

Order an extra classic side dish for \$6

Baked Potato	Sweet Potato (butter and brown sugar)	Stuffed Potato (bacon, cheese, and butter)	Cheesy Potatoes
Mashed Potatoes	Rice Pilaf	Sautéed Spinach	Creamed Spinach (Bacon)
Steak Fries	Sliced Tomatoes	Sautéed Mushrooms	Corn on the Cob
Fresh Sautéed Vegetables	Fresh Fruit	BBQ Beans	Coleslaw
Shoestring Fries	Sweet Potato Fries	Sautéed Onions	

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