



## *The* S M O K E H O U S E *in the Evening*

### ~ STARTERS ~

#### ZUPPA DI GIORNO ~ 8

#### SEA OF CORTEZ SHRIMP

wild caught Mexican white shrimp, house sauce, poblano goat cheese grits, pesto crostini 14

#### TRUFFLED KETTLE CHIPS

fine herbs, white truffle oil ~ 6

#### CALAMARI FRITTI

...a trio of sauces

sweet & tangy ~ tomato diablo ~ pineapple jalapeño 13

#### FORMAGGIO PONTE

three cheeses from chef's cutting board, warm garlic confit brie, Sadie Rose baguette, fresh fruits 18

### ~ SALADS ~

#### GRILLED HEARTS OF ROMAINE

falone croutons, roasted romas, Parmigiano~reggiano, house Caesar 12/6

#### WINE COUNTRY

organic greens, candied walnuts, dried cranberries, feta,

Tahitian vanilla balsamic vinaigrette 13/6

~ Create an entrée salad with free-range chicken breast, hanger steak, salmon, or shrimp ~ 6  
fat-free balsamic vinaigrette dressing available

### ~ WOOD-FIRED PIZZAS ~

*Our Chardonnay dough is handmade each morning, and oven fired with reclaimed grape vines*

#### MARGHERITA

romas, house sauce, mozzarella fresca, fresh basil ~ 15

#### PIZZA DI GIORNO

...ingredients depend on chef's mood,

your server will know what kind of mood the chef's in tonight...

### ~ SPECIALTIES ~

#### EASTERN SEA SCALLOPS

linguine, Chardonnay cream, torn basil, sundried tomato ragout ~ 19

#### SHRIMP DIABLO

penne, spicy Carmelina tomatoes, shaved garlic, organic arugula ~ 18

#### SHELTON FARMS' ROAST CHICKEN

free-range breast, wilted spinach, artichoke hearts, Yukon mash, Chardonnay pan sauce ~ 19

#### ESPRESSO MAHI MAHI

line-caught fillet, Yukon mash, espresso-poblano buerre blanc ~ 20

#### STEAK GRIGLIA

marinated all natural Angus butcher's steak, Cabernet demi glace ~ 20

#### BACON WRAPPED MEATLOAF

all natural ground chuck, spicy roasted garlic bbq sauce, raspberry vinegar pickled onions ~ 18

#### MARINATED LAMB SIRLOIN

poblano goat cheese grits, orange demi glace, cilantro mint pesto ~ 20

#### CEDAR PLANKED SALMON

apricot-glazed organic fillet, poblano goat cheese grits, Graciela reduction ~ 20

### ~ CHILDREN'S ~

PIZZA ~ tomato sauce and mozzarella ~ 9 or CHICKEN FINGERS and potato crisps ~ 10 or BUTTERED PASTA ~ buttered spaghetti with cheese bread ~ 8

*Exclusively provided for our guests under 12 years of age; includes a small beverage and children's dessert.*

EXECUTIVE CHEF CLAY L BLAKE ~ RESTAURANT MANAGER LYNN BARNES

*For parties of eight guests or more an 18% gratuity will automatically be added to your bill. Entrée items split in the kitchen will be assessed an additional \$4 charge.*