



DINNER

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THE RAW BAR

Oysters delivered fresh daily, ask your server for today's varieties:
mignonette, SMITH hot sauce, horseradish, lemon **MP**

TARTARE

CANADIAN PRIME BEEF

baguette crostini and seasonal garnish
[3 or 6 oz] **16, 28**

SALMON

Sesame, ginger, jalapeño mayo, warm pita
[3 or 6 oz] **12, 22**

Small Plates

Arctic Char: cured Manitoba Arctic Char, caviar,
smoked chili aioli, baba ghanoush, pita **16**

Meatballs: spiced veal and pork, roasted tomato, ciabatta, grana padano **15**

Pork belly: kimchi Arancini, Gochujang aioli, cilantro, hoisin **15**

Bone marrow: smoked veal bones, Romesco sauce, parsley salad **16**

Cauliflower fritters: lime yogurt, SMITH hot sauce **12**

Manitoba rabbit ravioli: fresh pasta, sauce soubise, dill **17**

Polenta fritter: asparagus, confit tomato, avocado purée, pea shoots **13**

BOARDS

Charcuterie: [3 varieties or 5] **22, 33**

Canadian cheese: [3 varieties or 5] **24, 35**

SMITH sausages: house made [S or L] **26, 45**

[please notify your server of any allergies or dietary restrictions]



DINNER

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Soup / Salad

Today's soup: prepared thoughtfully with the freshest ingredients 8

Caesar salad: romaine, grana padana, creamy garlic anchovy dressing, baked croutons 14 / half 8

Summer salad: locally farmed tomatoes and cucumber, hearts of romaine, Italian parsley, sherry vinaigrette, feta cheese 14 / half 8

Iceberg salad: grape tomato, bacon, blue cheese, avocado, 1000 island dressing 14 / half 8

SMITH Craft

[all entrées are served à la carte]

Pan fried bearcat pickerel: lemon butter sauce, caper, dill 28

Catch of the day: MP

Buttermilk fried half chicken: ranch, SMITH seasoning salt 27

Berkshire pork chop: char-grilled, katsu glazed, spicy apple mostarda 26

Lamb rack: persillade, roasted onion jus 61 / half 33

NY steak: 10oz garlic confit, SMITH seasoning salt 36

Flank steak: 9oz, chimichurri, fingerling potato chips 31

Filet Mignon: 7oz beef tenderloin, jus, horseradish 44

Beast of the day: MP

Parisian gnocchi: wild mushroom, arugula, cured egg yolk 24

Quinoa tabouleh: tomato, cucumber, crispy chick pea, charred romaine hearts, mint & parsley, feta cheese, lemon dressing 23

Summer succotash: roast cauliflower, harissa, pecan dukkah, feta cheese 22

The SMITH Burger

8oz Canadian beef patty: maple bacon, special sauce, lettuce, cheese, tomato, pickles and onions on a sesame seed bun, SMITH fries and house pickles 27

Sides

Mashed potatoes: buttery Yukon gold with chives 11

Cremini mushrooms: garlic & butter 10

SMITH fries: truffle oil, Asiago and thyme 11

Grilled Corn: fine herbs, chipotle mayo, crumbled feta 11

Beets: crème fraîche, pistachio, dill 10

Brussel sprouts: salsa verde, grana padana 12

Mac-n-cheese: old Cheddar, macaroni, bacon & blue cheese crumble 10

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