

# The Smithville Inn

New Years Eve  
2018

## Small Plates

### **Fried Calamari**

flash fried, cajun remoulade,  
lemon aioli 11

### **Fried Tomato**

panko crusted, roasted peppers,  
gorgonzola, balsamic  
reduction 9

### **Seafood Ceviche**

scallops, shrimp, crab, lime,  
cilantro, jalapeno, corn tortilla  
chips 14

### **Shrimp & Crab Cocktail**

cajun remoulade, cocktail  
sauce 12

### **Pulled Pork and Broccoli**

#### **Rabe Eggroll**

pulled pork, broccoli rabe,  
parmesan cheese 11

### **Corn & Crab Fritters**

lump crab, roasted corn, lemon  
aioli, black bean salsa 10

### **Antipasti**

chef's assortment of cheese,  
crostini, truffle honey, fig jam,  
roasted peppers, speck, nduja,  
grissini 16

## Soups & Salads

### **New England Corn Chowder**

corn, diced potatoes, carrots,  
celery, bacon, cream  
cup 3 // bowl 5

### **Tomato Bisque**

cup3//bowl 5

### **Smithville Inn House Salad**

mixed field greens, sun dried  
cranberries, pears, candied  
walnuts, shaved parmesan,  
balsamic vinaigrette 9

### **Caesar Salad**

romaine, croutons, caesar  
dressing, parmesan crisp 9

### **Burratta Caprese**

mozzarella, heirloom cherry  
tomatoes, basil, age balsamic  
14

### **Brussel Sprout Salad**

shaved brussel sprouts, bacon,  
almonds, apple cider  
vinaigrette 9

(with entrée, upgrade to any of the salads listed above for \$7)

## Entrees

### **Frenched Chicken**

apple brine, apple demi, roasted brussel sprouts, sweet potato mashed 25

### **New York Strip Au Poivre**

mashed yukons, asparagus, brandy cream 32

### **Seafood Bouillabaisse**

lobster, scallops, clams, mussels, shrimp, herbs, saffron tomato broth, linguini, semolina toast 30

### **Rainbow Trout Imperial**

black pearl rice, spinach, lemon butter 32

### **Chicken Vino Verdura**

pan seared paillards of chicken, vegetables, linguine, white wine garlic sauce 25

### **Braised Short Rib Pasta**

broccoli, mushrooms, truffle butter, paccheri pasta, shaved grana padana cheese 26

### **Surf and Turf**

6oz warm water lobster tail, 3 medallions filet mignon, twice baked potato, sautéed spinach 46

### **Italian Stuffed Pork Chop**

spinach, roasted red peppers, provolone, mashed potatoes, fried artichoke hearts, basil oil 28

### **Pan Seared Halibut**

blood orange glaze, mashed yukons, roasted purple cauliflower 34

### **Porterhouse Veal**

maderi mushroom sauce, mashed potatoes, haricot vert 42

### **Rack of Lamb**

flame grilled, sautéed swiss chard, lyonnaise potatoes 38

### **Wasabi Crusted Ahi Tuna**

sesame rice noodles, seaweed salad, sriracha aioli 26

### **Butter Nut Squash Raviolis**

sage brown butter sauce, toasted pumpkin seeds, grana padana 24

### **Slow Roasted Prime Rib of Beef**

traditional yorkshire pudding, horseradish sour cream, baked idaho, au jus 31

~ a plate sharing fee of \$5 applies to all shared entrees ~  
gluten free options made to order