

**Smithville Inn**  
**AC Restaurant Week 2018**

**LUNCH- \$15.18**

1<sup>st</sup> Course

***Smithville Inn Salad***

*mixed field greens, sun dried cranberries, sliced pears, candied walnuts, shaved grana padana, house made balsamic vinaigrette*

***New England Corn Chowder***

***Garden Salad***

*cucumber, tomato, carrot, radish, iceberg*

***Tomato Bisque***

*pesto croutons*

***Fennel & Orange Salad***

*Fennel, mandarin oranges, red onion, almond slivers, and white balsamic basil dressing*

2<sup>nd</sup> Course

***Braised Lamb Shank***

*10-ounce port braised lamb shank, mashed potato, vegetable jus lie*

***Gulf Shrimp Burger***

*siracha cole slaw, pickles, brioche roll*

***Pecan Chicken Salad***

*baked chicken breast, encrusted in toffee pecans, mixed greens, cherry tomato, carrot, strawberries, dried cranberries, strawberry balsamic*

***Grilled Caesar Chicken Breast Sandwich***

*red onion, roasted red peppers, manchego cheese, Caesar dressing ciabatta roll*

3<sup>rd</sup> Course

***Strawberry Rhubarb Shortcake Biscuit***

*Cream, strawberry rhubarb compote, house made sweet biscuit*

***Triple Chocolate Cake***

***Warm Banana Bread Pudding***

*vanilla crème anglais*

**Smithville Inn**  
**AC Restaurant Week 2018**  
**DINNER- \$30.18**

1<sup>st</sup> Course

**Crab & Corn Fritters**

*lump crab, black bean salsa, lemon chipotle aioli*

**Brussel Sprout Salad**

*shaved brussels, sliced almonds, bacon, apple cider vinaigrette*

**Tuna Ceviche**

*center cut ahi tuna, citrus marinade, mango salsa, wonton crisp, lime crema*

**Pork and Broccoli Rabe Eggrolls**

*Italian pulled pork, broccoli rabe, sharp cheese sauce*

**Fennel & Orange Salad**

*Fennel, mandarin oranges, red onion, almond slivers, and white balsamic basil dressing*

2<sup>nd</sup> Course

**Pork Tenderloin**

*sautéed spinach, mashed turnips, apple demi*

**Trout Almondine**

*lightly seared golden brown with an almond lemon sauce  
, jasmine rice, green beans*

**Grilled Chicken Breast**

*boneless chicken breast, smoked mozzarella, sautéed spinach, butter parsley new  
potatoes, roasted tomato garlic cream*

**Veal Milanese**

*cherry tomatoes fresh mozzarella, baby arugula, balsamic reduction*

**Filet Tips**

*creamy gorgonzola, polenta, portabella mushroom, port demi*

**Shrimp Carbonara**

*Gulf shrimp, peas, prosciutto, garlic cream, tri color farfalle*

3<sup>rd</sup> Course

**Strawberry Rhubarb Shortcake Biscuit**

*Cream, strawberry rhubarb compote, house made sweet biscuit*

**Triple Chocolate Cake**

**Warm Banana Bread Pudding** *vanilla crème anglais*