



APPETIZERS

SHRIMP COCKTAIL — Creole-inspired with tangy cocktail sauce	\$16
SMOKEY'S BROILED CRAB CAKES — With remoulade sauce	\$18
ASIAN TUNA TARTARE Citrus sweet chili soy marinade and sesame crackers	\$16
HOMEMADE BACON AND SCALLOPS Wisconsin maple syrup and black pepper glaze	\$19
ENGLISH ONION RINGS — With Parmesan ranch dipping sauce	\$13

SIMPLE CLASSIC

With Cheese (\$1 extra)

SMOKEY'S BURGER — American Wagyu beef with toasted bun, lettuce, tomato, pickle and french fries	\$18
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LIGHTER FARE

CHOICE OF DRESSING:

Creamy Garlic,
Balsamic Vinaigrette,
Ranch, French
Blue Cheese

SMOKEY'S MIXED GRILL SALAD (Add chicken \$8, salmon \$14, shrimp \$12) Cucumber, tomato, red onion, cheese and kalamata olives	\$16
WISCONSIN WEDGE SALAD — Nueske's bacon, tomato, and Dunbarton blue cheese on a crisp iceberg wedge	\$8
CAESAR SALAD (Add chicken \$8, salmon \$14, shrimp \$12) Artisan romaine and Sartori Parmesan cheese tossed in house Caesar dressing and topped with croutons	\$8
CLASSIC FRENCH ONION SOUP — Caramelized onions, rich beef broth with Marsala and fresh thyme, baked Gruyère cheese crust	\$8

PASTA

PASTAS INCLUDE:

Fresh Bread
Soup or House Salad

FETTUCINE D'LA MARE Sautéed shrimp, scallops and lobster with lobster cream sauce	\$39
BOLOGNESE RIGATONI Three meat, wild mushroom and cream sauce	\$27
CHICKEN AND ANDOUILLE SAUSAGE PENNE PASTA Tomatoes, peppers and smoked mozzarella cream sauce	\$27

COMPLEMENT YOUR DINNER WITH A FINE WINE FROM SMOKEY'S WINE CELLAR

Special children's menu available Extra plate charge: \$5

HOUSE SPECIALS, ENTREES AND SEAFOOD INCLUDE: fresh bread, soup or house salad and vegetable
AND CHOICE OF A SIDE: baked potato, french fries, cottage fries, creamed spinach or wild rice blend

HOUSE SPECIALS

SCOTTISH SALMON OSCAR	\$43
Sautéed crab and asparagus topped with béarnaise	
CLASSIC STEAK FRITES	\$43
12 oz. Prime New York strip with pommes frites and Maître d'Hôtel butter	
CRISPY ROASTED CHICKEN — Rosemary, garlic and lemon marinade	\$31
HERITAGE PORK — Chef's cut	Market Price

ENTREES

	8 OZ. FILET MIGNON — Most tender and finest cut of steaks	\$51
	14 OZ. RIBEYE STEAK — Marbled and rich flavor	\$48
	GRILLED LAMB — Served with demi-glace	\$40
	SLOW ROAST PRIME RIB — Friday & Saturday while it lasts, 10 oz. Larger cuts available	\$42
Fresh scallop \$5.00		
3 Shrimp \$9.00		
Oscar style \$11.00		
Béarnaise sauce \$3.00		
Sautéed wild mushrooms \$4.00		
Sautéed onions \$3.00		

SEAFOOD

GREAT LAKES WALLEYE — Pan fried, broiled or blackened	\$30
SCOTTISH SALMON FILLET — Blackened or WI maple glazed	\$34
HALIBUT — With lemon caper butter beurre blanc	\$40
SEARED JUMBO SCALLOPS — Blackened or garlic butter	\$40

CHEF'S HOMEMADE DESSERTS

CRÈME BRÛLÉE — French classic	\$7
CHEESECAKE — Chef's creation	\$8
BREAD PUDDING — With bourbon crème anglaise	\$7
SMOKEY'S OLD-FASHIONED CHOCOLATE CAKE	\$8
Dark chocolate layers of sponge cake and sour cream frosting	
SCHAUM BRÖTLE — Smokey's signature with seasonal fruit	\$7
DESSERT SAMPLER	\$14

Featuring Dixie's coffee; tea and milk available