



APPETIZERS

CLASSIC SHRIMP COCKTAIL — With tangy cocktail sauce	\$18
SMOKEY'S BROILED CRAB CAKES — With remoulade sauce	\$19
BACON-WRAPPED SCALLOPS — With Wisconsin maple syrup and black pepper glaze	\$21
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	\$21
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LIGHTER FARE

CHOICE OF DRESSING:

Creamy Garlic,
Balsamic Vinaigrette,
Ranch, French
Blue Cheese

SMOKEY'S MIXED GRILL SALAD (Add chicken \$9, salmon \$16, shrimp \$15) 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	\$13
CAESAR SALAD (Add chicken \$9, salmon \$16, shrimp \$15) Artisan romaine and Sartori Parmesan cheese tossed in house Caesar dressing and topped with croutons	\$12
CLASSIC FRENCH ONION SOUP — Caramelized onions, rich beef broth with Marsala and fresh thyme, baked Gruyère cheese crust	\$10

PASTA

PASTAS INCLUDE:

Fresh Bread
Soup or House Salad

FETTUCINE D'LA MARE Sautéed shrimp, scallops and lobster with lobster cream sauce	\$41
VEAL PICCATA Angel hair pasta with lemon caper sauce	\$37
CHICKEN AND ANDOUILLE SAUSAGE PENNE PASTA Tomatoes, peppers and smoked mozzarella cream sauce	\$29

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 and soup or house salad
AND CHOICE OF A SIDE: baked potato, cottage fries, creamed spinach or seasonal vegetable

HOUSE SPECIALS

CRAB-CRUSTED SALMON OSCAR — With grilled asparagus and Béarnaise sauce	\$45
CLASSIC STEAK FRITES — 12 oz. Prime New York strip with pommes frites and Maître d'Hôtel butter	\$51
CHICKEN MILANESE — Lightly breaded chicken cutlet	\$34
SMOKED BABY BACK BARBECUE RIBS	Full slab \$51 Half slab \$34

ENTREES

Fresh scallop \$7.00
3 Shrimp \$12.00
Oscar style \$11.00
Béarnaise sauce \$3.00
Sautéed wild mushrooms \$4.00
Sautéed onions \$3.00

8 OZ. FILET MIGNON — Most tender and finest cut of steaks	\$53
14 OZ. RIBEYE STEAK — Marbled and rich flavor	\$51
GRILLED LAMB CHOP — With Dijon mustard, garlic, lemon zest and parsley	\$50
SLOW ROAST PRIME RIB — Friday & Saturday while it lasts, 10 oz. Larger cuts available	\$50

SEAFOOD

GREAT LAKES WALLEYE — Pan fried, broiled or blackened	\$36
WISCONSIN SALMON — Pan seared, blackened or maple glazed	\$38
BLACKENED HALIBUT — With pineapple salsa	\$45
SEARED JUMBO SCALLOPS — Served with garlic butter	\$46

CHEF'S HOMEMADE DESSERTS

CRÈME BRÛLÉE — French Classic	\$9
CHEESECAKE — Chef's creation	\$8
BREAD PUDDING — With bourbon crème anglaise	\$8
VANILLA ICE CREAM SUNDAE — Chocolate or butterscotch	\$7
SCHAUM BRÖTLE — Smokey's signature with seasonal fruit	\$9
DESSERT SAMPLER	\$16

Featuring Dixie's coffee; tea and milk available