



## 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	25

## 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 and  
soup or house salad

FETTUCCINE D'LA MARE Sautéed shrimp, scallops and lobster with lobster cream sauce	41
PORK SCHNITZEL Thin, breaded and pan fried with Dijon mushroom sauce	28
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 MARSALA — Pan seared with Marsala mushroom sauce	34
SMOKED BABY BACK BARBECUE RIBS	Full slab 51 Half slab 34

## ENTREES

Fresh scallop 7  
 3 Shrimp 12  
 Oscar style 11  
 Béarnaise sauce 3  
 Sautéed wild mushrooms 4  
 Sautéed onions 3

8 OZ. FILET MIGNON — Most tender and finest cut of steaks	56
12 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
SMOKEY'S SALMON — Pan seared, blackened or maple glazed	38
BRANZINO À LA PROVENÇAL — With tomato, red pepper, garlic and olive	44
SEARED JUMBO SCALLOPS — Served with garlic butter	46

## CHEF'S HOMEMADE DESSERTS

CRÈME BRÛLÉE — French classic	9
CHEESECAKE — Chef's creation	8
SEASONAL PIE À LA MODE — Aqualand Bakery seasonal creation	9
VANILLA ICE CREAM SUNDAE — Chocolate or butterscotch	7
SCHAUM BRÖTLE — Smokey's signature with seasonal fruit	9
DESSERT TRIO — Crème brûlée, vanilla ice cream and berry crisp	14

Featuring Dixie's coffee; tea and milk available