



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

Cheese 1

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

FETTUCCHINE 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

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

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