



# THE SMITH

RESTAURANT & BAR

WE SUPPORT  
LOCAL, NATURAL,  
SUSTAINABLE &  
ORGANIC PRACTICES  
WHENEVER  
POSSIBLE

## NEW YEAR'S EVE CELEBRATION 85

### STARTERS *choice of one*

**CHIPS + DIP**  
caramelized onion + blue cheese fondue,  
house potato chips

**LITTLE GEM CAESAR\***  
crispy parmesan frico

**CRISPY CALAMARI**  
feta, oregano, sesame, zucchini, olives,  
lemon aioli

**KALE + QUINOA SALAD**  
sun dried cranberries, ricotta salata,  
toasted almonds, dijon vinaigrette

**RICOTTA GNOCCHI** truffle cream

**WEDGE SALAD**  
baby iceberg, black pepper bacon,  
honeycrisp apples, celery, red onion,  
blue cheese vinaigrette

**SPICY SALMON TARTARE\***  
crispy rice, avocado, sriracha, nori

**BURRATA**  
marinated roasted tomatoes, toasted  
almond pesto, parmesan garlic bread

### MAIN COURSES *choice of one*

**BRICK PRESSED CHICKEN**  
roasted fingerling potatoes, baby  
carrots, shallots, sage, balsamic  
brown butter

**RIGATONI ALLA VODKA**  
tomato, stracciatella cheese, crème  
fraîche, sesame

**GRILLED SHRIMP**  
scallion fried rice, pineapple,  
cashews, thai basil, coconut  
ginger curry

**ROASTED SALMON\***  
apple cider braised cabbage,  
butternut squash, celery root,  
fennel, dijon, horseradish

**SHORT RIB MEATBALLS**  
garlic whipped potatoes,  
mushroom ragu

**VEGETABLE BIBIMBAP\***  
sushi rice, shiitake mushrooms,  
edamame, spinach, house-made  
kimchee, sunny up egg

**POT OF MUSSELS**  
chardonnay broth, dijon,  
tarragon, fries

**BRAISED SHORT RIB  
MAFALDINE**  
10 hour short rib ragu, burst  
tomatoes, mascarpone, parmesan

**CRISPY CHICKEN PAILLARD**  
garlic whipped potatoes, lemon  
caper sauce

**FRENCH DIP\***  
slow roasted steak, caramelized  
onions, gruyère, dijonnaise,  
baguette, au jus, fries

**THE SMITH BURGER\***  
cheddar, bacon shallot jam,  
crispy onions, house pickles,  
TSB sauce, brioche bun, fries

**NY STRIP\* (+10)**  
baby spinach, fries, green  
peppercorn

**FILET MIGNON\* (+16)**  
baby spinach, fries, melted  
blue cheese

### DESSERTS *choice of one*

**STICKY TOFFEE PUDDING**  
medjool dates, vanilla ice cream

**CRÈME BRÛLÉE TART**  
passion fruit sorbet, yuzu cream,  
candied citrus

**S'MORES PIE**  
chocolate ganache, toasted marshmallow,  
browned butter graham cracker

## LATE SEATINGS

9:45pm - 10:15pm

## ADD-ON OPTIONAL OPEN BAR 60

*entire group must join in on the fun!*

*\*These items are cooked to order. Eating raw or undercooked fish,  
shellfish, eggs or meat increases the risk of foodborne illnesses.  
Please alert your server of any food allergies, as not all ingredients  
are listed on the menu.*

### RAW BAR

#### OYSTERS

**COTUIT BAY\*** Cape Cod, MA **4**

**PINK MOON\*** PEI, CAN **4**

**FISHERS ISLAND\*** **4**  
Block Island Sound, NY

**OYSTER OF THE DAY\*** **4**

**OYSTER SAMPLER\*** two of each **31**

#### PLATTERS

**THE DELUXE\*** **45**  
eight oysters, four chilled shrimp

**THE ROYALE\*** **72**  
eight oysters, six chilled shrimp,  
spicy salmon tartare

**THE GRAND\*** **128**  
sixteen oysters, twelve chilled shrimp,  
spicy salmon tartare

**SHRIMP COCKTAIL 19**  
cocktail sauce, citrus remoulade  
*chilled shrimp per piece 4*