

SHAREABLES

BRUSCHETTA

Chopped tomatoes, basil, red onions, feta, garlic on a toasted herb ciabatta bread— 8 Add Steak 3

SPINACH ARTICHOKE DIP

Spinach, cream cheese, parmesan, artichoke, tortilla chips—9

LOADED FRIES

Bleu cheese, bacon, parmesan, truffle oil, fries—9

OYSTERS ON THE HALF SHELL

Seasonal selection 1/2 dozen— 11 Dozen— 21

OYSTER ROCKEFELLER

Baked with spinach, chopped bacon and topped with cheese— 1/2 dozen —11 Dozen— 21

FRIED PICKLE SPEARS

Hand breaded pickle spears in a homemade panko breading served with a horseradish ranch sauce— 9

CALAMARI

Fried calamari, sweet chili sauce, ginger, cilantro, scallion and lime — 10

BACON WRAPPED SALMON

Skewers of salmon, peppered bacon, and horsey lemon dill sauce— 11

SHRIMP COCKTAIL

Chilled jumbo shrimp, cocktail sauce—10

NACHOS

Pico de gallo, scallions, jalapenos & Monterey jack cheese sauce. Side of sour cream and guacamole— 11 Choice of steak or pulled pork

FRIED GREEN BEANS

Breaded green beans fried to a golden delicious crunch, served with a special bistro sauce—9

ONION RINGS

A large portion of thinly-sliced sweet onion rings, breaded and fried to a golden brown, served with a side of ranch — 9

SALADS & SOUPS

House-made dressing options: (Balsamic Vinaigrette, Creamy Garlic, Poppy Seed, Bleu Cheese, Ranch, French)

COBB SALAD

Grilled chicken breast, avocado, egg, tomato, gorgonzola, bacon & mixed greens-11 Substitute Steak—2

STEAK SALAD

Ribeye steak, mixed greens, tomatoes, grilled mushrooms & onions—13

FRENCH ONION SOUP OR LOBSTER BISQUE

Cup 4 Bowl 6 Cup 5 Bowl 7

CAESAR SALAD

Chopped romaine in a Caesar dressing topped with parmesan cheese—10 Add Chicken 2

SALMON SALAD

Pan seared salmon on top of mixed greens, grapes, gouda and red onion—13

HOUSE SALAD

Mixed greens with red onions, tomatoes & croutons—4

SANDWICHES

Choice of French fries, sweet potato fries, cole slaw, or salad.

BBQ PULLED PORK

In-house slow roasted pulled pork with sweet BBQ sauce served on a fresh bun—10

GROUPER

Lettuce, tomato, red onion & remoulade sauce served on a fresh bun—12

Choice of blackened or fried.

RIBEYE STEAK

6oz ribeye , lettuce, tomato, caramelized onions, and horseradish aioli served on a fresh bun — 13

VEGETARIAN PORTOBELLO

Grilled Portobello mushroom served with a basil mayo spread, Swiss cheese, lettuce, tomato, roasted red peppers, and red onions on a fresh bun — 10

PHILLY CHEESE STEAK

Chopped ribeye, caramelized onions, and Swiss cheese served on a hoagie roll—10

PORK TENDERLOIN

Hand-cut pork loin freshly breaded and fried to a delicious golden brown, served with pickles and onion on a fresh bun — 10

MONTERERY CHICKEN

Grilled chicken breast, bacon, aged Swiss, crisp lettuce, tomato and our special honey mustard dressing served on a fresh bun — 10

REUBEN

Corned beef with aged Swiss cheese and sauerkraut on grilled marbled rye bread and served with creamy thousand island dressing — 10

THE BLACKSMITH BURGER

Fresh 1/2 pound patty, sliced ham, caramelized onions, lettuce, tomato, cheddar and BBQ sauce served on a hamburger roll — 12

BULID-A-BURGER

American, pepper jack, bleu cheese, gouda or Swiss cheese, lettuce and tomato —9

Add Bacon, avocado, mushrooms & onions, or fried egg for \$1.00 each

HORSESHOE

Melted Monterey jack cheese and shredded cheddar.

Choice of buffalo chicken, tenderloin, ground beef patty or pulled pork—11 No Side

ENTREES

Your choice of one — garlic ranch smashed potatoes, baked potato, smoked Gouda grits, white cheddar mac n' cheese or fries (loaded potato add \$2)

Your choice of vegetable - house salad, seasonal veggies, garlic green beans or asparagus

SALMON

Pan-seared salmon served with fresno crème — 22

BRONZED SCALLOPS

Pan-seared sea scallops served with fresno crème — 27

GROUPER

Blackened pan-seared grouper served with citrus remoulade — 19

BUTTERMILK FRIED CHICKEN BREAST

Buttermilk brined chicken breast breaded in a seasoned flour and served with a white creamy gravy — 17

PORK CHOP

Cider brined bone-in pork chop served with apple and onion glaze — 22

CHICKEN BREAST

Marinated grilled chicken breast with balsamic reduction — 17

BEEF TIPS

Premium beef tenderloin tips, mushrooms and onions cooked in a red wine demi — 17

PASTA

Served with house salad

LOBSTER MAC N' CHEESE

White cheddar mac n' cheese, lobster claw served with herb crustini —19

BLACKENED CHICKEN & BACON ALFREDO

Blackened chicken, bacon, mushrooms and tomatoes in a Cajun alfredo sauce topped with shaved parmesan — 18

PASTA PRIMAVERA (VEGATARIAN)

Penne pasta, seasonal veggies, in a white wine sauce — 16

Add Chicken 3 Add Shrimp 6

CHICKEN & SHRIMP PESTO

Chicken, shrimp, tomatoes, and spinach in a pesto cream sauce topped with shaved parmesan — 21

STEAKS

Your choice of one — garlic ranch smashed potatoes, baked potato, smoked Gouda grits, white cheddar mac n' cheese or fries (loaded potato add \$2)

Your choice of vegetable - house salad, seasonal veggies, garlic green beans or asparagus

Also, any of our selections of compound butters, Fresno chili or balsamic herb garlic

FILET MIGNON

6oz (Petite) —24 9oz(Queen) — 30

FLAT IRON WHISKEY STEAK

Wild blend of mushrooms, bourbon crème — 17

RIBEYE

12oz — 21

GROUND SIRLOIN STEAK

Grilled mushrooms/onions, demi-glance —15

Add Shrimp Scampi pan-seared in a butter, garlic and wine sauce to any steak or entrée —6

KIDS

(Includes fries and drink)

Cheeseburger, Grilled Cheese, Chicken Strips, Mac N' Cheese — 7

Ribeye Steak —10

DESSERT

Ask your server about our delicious assortment of Pie, Chocolate Cake, Cheesecake and House-Made Bread Pudding

Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, or poultry reduces the risk of food born illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for more information.