

The Blacksmith's Steakhouse

~ Dinner - 4:00 to 10:00pm ~

SHAREABLES

FLATBREAD

Garlic Herb Oil, Cherry Tomatoes, Capers, Mozzarella - \$6.95

GREEK ARTICHOKE DIP

Spinach, Greek Cheese Spread, Artichoke, Pita Chips- \$7.95

LOADED HAND-CUT FRIES

Hand-Cut Fries, Bleu Cheese, Bacon, Parmesan, Truffle Oil- \$8.75

PORK BELLY

Braised Pork Belly, Smoked Gouda Grits, Pico De Gallo,

Basil- \$11.95

RAW OYSTERS

Seasonal selection ½ dozen- \$9.95 full dozen- \$17.95

CALAMARI

Fried Calamari, Sweet Chili Sauce, Ginger, Cilantro,

Scallion, Lime- \$8.95

BACON WRAPPED SALMON

Skewers of Salmon, Peppered Bacon, and Horsey Lemon-

Dill Sauce- \$9.95

SHRIMP COCKTAIL

Chilled Jumbo Shrimp, Cocktail Sauce- \$9.95

OYSTER ROCKEFELLER

SERVED FRIDAY AND SATURDAY ONLY

Seasonal selection ½ dozen- \$13.95 full dozen- \$20.95

SALADS & SOUPS

House-made Dressing Options: (Balsamic Vinaigrette, Creamy Garlic, Poppy Seed, Blue Cheese, Ranch, French)

COBB SALAD

Grilled Chicken Breast, Avocado, Egg, Tomato, Gorgonzola,

Cherry Bacon, Mixed Greens -\$12.95 Substitute Steak \$2

STEAK SALAD

Steak, Mixed Greens, Grilled Mushrooms & Onions, Tomatoes,

Cheddar Cheese- \$14.95

FRENCH ONION SOUP OR SOUP D' JOUR

\$3.95 cup, \$5.95 bowl

STRAWBERRY & SPINACH SALAD

Pickled Strawberries, Candied Pecans, Feta, Red Onion,

Tomatoes, Spinach- \$11.95

SALMON SALAD

Pan Seared Salmon, Kale, Radicchio, Grapes, Gouda,

Almonds, and Red Onion- \$13.95

STEAKS – USDA PRIME

(All of our Steaks are cut fresh daily)

Every steak dinner includes:

Your choice of Potato- Garlic Ranch Smashed Potatoes, Twice Baked Potato with Horseradish & Gorgonzola, Bake Potato, Sweet Potato Puree or Seasoned Hand-Cut Fries. Add Bacon, Gorgonzola & Scallions to any Potato \$2

Your Choice of Vegetable- House Salad, Seasonal Veggies, Garlic Green Beans, Creamed Corn or Asparagus

Also, any of our selection of Compound Butters (Gorgonzola Shallot, Fresno Chili, Balsamic Herb Garlic)

FILET MIGNON

6 oz (Petite)- \$26.95 9 oz (Queen)- \$36.95

6 OZ FILET & LOBSTER TAIL - \$42.95

NEW YORK STRIP 12 oz - \$25.95

Au Poivre (Cream, Butter, Peppercorns)- \$28.95

PORTERHOUSE 22oz- \$44.95

PRIME RIB ** (WEEKEND FEATURE- OFFERED ON FRIDAY AND SATURDAY ONLY)

10 Ounce \$21.95 16 Ounce \$36.95

Add Lobster Tail - \$19.95 Add Scallops - \$15.95 Add Shrimp Scampi - \$9.95

RIBEYE 10 oz - \$25.95 16 oz- \$38.95

TOP SIRLOIN 10 oz- \$20.95

FLAT IRON WHISKEY STEAK

Wild Blend of Mushrooms, Bourbon Crème - \$16.95

GROUND SIRLOIN STEAK

Grilled Mushroom/Onions, Demi-Glace - \$14.95

ENTREES

(All entrees include a House Salad)

SALMON

Pan-Seared Salmon, Fresno Crème, Wild Rice Blend- \$21.95

COD

Panko Encrusted Cod Filets, Hand-cut Fries,

Horseradish Crème - \$17.95

BRONZED SCALLOPS

Seas Scallops, Couscous, Pico de Gallo, Fresno Crème- \$26.95

GROUPER

Blackened Pan-Seared Grouper, Gouda Grits, Citrus

Remoulade - \$18.99

BISON

Bison Tenderloin, Ranch Garlic Smashed Potatoes,

Blackberry Demi-Glace- \$35.95

RIBS

Full Rack- \$21.95 Half Rack -\$16.95

Served with your choice of Potato

PORK

Smith & Forge Cider Brined Bone-In Pork Chop,

Caramelized Onions, Apples, Sweet Potato Puree- \$21.95

CHICKEN BREAST

Grilled Chicken Breast with Sun-dried Tomato and

Artichoke Greek Yogurt Spread, Wild Rice Blend,

and Balsamic Reduction- \$16.95

ENCRUSTED CHICKEN

Pecan-Encrusted Chicken Breast with Maple Dijon

Mustard Cream Sauce. Atop Smoked Gouda Grits - \$16.95

LOBSTER RAVIOLI

Lobster Claw, Ravioli, Alfredo, Gouda, Parmesan, and

Red Pepper- \$21.95 Substitute Gluten Free \$2 more

PASTA PRIMAVERA (VEGETARIAN)

Penne Pasta, Mixed Veggies, in a white wine

sauce -\$17.95 Add Chicken \$3 Add Shrimp \$6

KIDS (Includes fries and drink) - \$6.95 Hamburger, Grilled Cheese, Chicken Strips, or 4oz Sirloin

DESSERT- Ask your server about our delicious assortment of Pie, Cake, 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.