

DINNER

SOUPS

- SOUP DU JOUR** 9.50
FRENCH ONION SOUP 13.50
Rich Meat Broth, Sweet Onions, Toasted Baguette & Gruyere Cheese

SALADS

- MR SMITH'S SALAD** 11.50
Chopped Iceberg Lettuce, Tomato, Cucumber Olive Oil & Red Wine Vinegar
- ROQUEFORT-WALNUT SALAD** 14.00
Boston Lettuce, Endive, Roquefort Cheese Toasted Walnuts, A Sherry Walnut Vinaigrette
- ARUGULA SALAD** 14.00
Roasted Halsey Farm Apples, Crispy Fried Goat Cheese, Red Currant Vinaigrette
- ROWDY CHOPPED SALAD** 14.00
Tuscan Kale, Roasted Squash, Shaved Brussels Sprouts, Pomegranate Seeds, Cucumber, Chick Peas Pumpkin Seeds, Honey Cider Vinaigrette
- PEAR & ENDIVE SALAD** 14.50
Honey Roasted Pears, Red & White Endive Shaved Radish, Feta Cheese, Sherry Vinaigrette

APPETIZERS

- STEAK TARTARE** 15.50
Filet Mignon, Quail Egg, Chopped Red Onion, Capers, Toasted Baguette
- ESCARGOT** 13.00
Butter, Garlic, Pernod & Toasted Baguette
- STEAMED ARTICHOKE** 13.00
With Lemon Aioli
- STEAMED PEI MUSSELS** 14.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic & A Touch of Cream
- CLAMS CASINO** 14.00
Local Littleneck Clams, Bacon, Red Peppers Garlic, Shallots & Butter

STEAK FRITES*

Source Verified NY Strip Steak with Roasted Marrow Bone, Shallot Butter & Hand-cut French Fries

32.00

ENTREES

- GRILLED STEAK SALAD** *..... 28.00
Grilled Hanger Steak, Baby Spinach, Mushrooms Roasted Red Onions, Poached Egg With a Balsamic Vinaigrette
- BRAISED BEEF SHORT RIB** 27.00
Wide Noodles, Pearl Onions
- PAN ROASTED LI DUCK BREAST** 25.00
Warm French Lentil-Vegetable Salad, Dried Cranberry Vinaigrette
- SALMON*** 28.00
Stewed White Beans, Escarole & Tomato
- MARKET CATCH** MP
Mushroom Risotto
- ALL NATURAL CHICKEN** 25.00
Roasted Brussels Sprouts, Bacon, Fingerling Sweet Potatoes, Pan Jus
- GRILLED SWORDFISH** 27.00
Winter Squash Agrodolce, Cauliflower Puree
- BUTTERNUT SQUASH LASAGNA** 22.00
Creamed Spinach, Sundried Tomato Vinaigrette Crispy Leeks

CLASSICS

- FISH AND CHIPS**..... 23.00
Cod Fillet in Guinness Stout Batter with House-made Tartar Sauce & Hand-Cut French Fries
- MOULES FRITES** 23.00
Prince Edward Island Mussels Steamed in White Wine Shallots, Garlic, Touch of Cream & Hand-Cut French Fries
- MEATLOAF** 22.00
Mashed Potatoes, Gravy, Baby Carrots, Pearl Onions

ROWDY BURGER*

Niman Ranch Certified Black Angus, All Natural
16.50

TURKEY BURGER

16.50

THE IMPOSSIBLE BURGER

5 oz Vegetarian Impossible Meat Burger
19.00

American, Swiss, Cheddar Or Blue Cheese Lettuce, Tomato, Onion or Fried Onion Served with Hand-Cut French Fries & A Pickle Add Bacon 1.50

ROWDY FISH BURGER

Toasted Brioche Roll, Sriracha Aioli, Kimchi Slaw Served with Gaufrette Potatoes
19.00

We use produce and seafood from local farmers and fishermen when possible.

We will add an 18% gratuity to parties of 8 or more.

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions.*