

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
Asparagus, Pea Leaves, Radish, Baby Carrots Snap Peas, Creamy Lemon Dressing
BABY ROMAINE SALAD 14.50
Haricot Vert, Cucumber, Goat's Cheese, Pita Chips Mint Dressing

APPETIZERS

- STEAK TARTARE*** 15.50
Filet Mignon, Quail Egg, Chopped Red Onion, Capers, Toasted Baguette
ESCARGOT 13.50
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 Black Garlic 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
GRILLED LEG OF LAMB* 27.00
Organic Baby Yams, Spring Onions Pea-Walnut-Mint Pesto
HEAD-ON SHRIMP 26.00
Lemon Orzo, Asparagus, Peas
SALMON* 28.00
Chipotle Roasted Baby Carrots, Sesame Seeds, Baby Watercress
MARKET CATCH MP
Spring Onions, Mushrooms, Sweet Pea Puree
ALL NATURAL CHICKEN 26.00
Sweet Peas, Baby Carrots, Pan Jus
YELLOWFIN TUNA* 30.00
Grilled Asparagus, Smoked Almond Romesco
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.*