

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*
STEAK TARTARE 15.50
*Filet Mignon, Quail Egg, Chopped
 Red Onion, Capers, Toasted Baguette*
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

- ESCARGOT** 13.00
Butter, Garlic, Pernod & Toasted Baguette
STEAMED ARTICHOKE 13.00
With Lemon Aioli
STEAMED PEI MUSSELS 13.50
*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 SEARED SEA SCALLOPS 30.00
*Long Island Cheese Pumpkin Puree & Tri Color
 Cauliflower, Saba*
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*
CIOPPINO 28.00
Clams, Mussels, Cod, Shrimp in a Saffron-Tomato Broth
BUTTERNUT SQUASH LASAGNA 21.00
*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 22.00
*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
*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.*