

THE
STANDARD
AT THE SMITH HOUSE

STARTERS

FRIED GREEN TOMATOES | 18 GF

*Lump Crab Meat with Caper Aioli,
& Creole Mustard Remoulade*

LOBSTER DIP | 20

*Claw, Knuckle & Leg meat,
Smoked Gouda, Cheddar & Fennel w\ Baguette*

SNOW AGED A5 WAGYU 2 oz. | 50 GF

Pickled Oyster Mushrooms & Rosemary Tallow Butter

CHARCUTERIE BOARD | 24

*Local Cheese & Meat Assortment,
Cornichons & House-Made Pepper Jam*

CALAMARI | 18

Beer Battered with Cherry Pepper Remoulade

FILET MIGNON TARTARE | 20

*Shallots, Parsley & Lemon Aioli,
House made Crostini*

SOUP & SALADS

LUMP CRAB BISQUE | 14

Crème Fresh & Chives

CAESAR SALAD | 15

Grana Padano & House-Made Croutons

BABY ICEBERG | 16 GF

*Bleu Cheese, Bacon,
& Cherry Tomatoes*

SPINACH WALNUT SALAD | 16 GF

*Baby Spinach, Candied Walnuts, Goat
Cheese, Mandarins & Citrus Vinaigrette*

SMITH HOUSE SALAD | 15 GF

*Mixed Greens, Heirloom Carrot, Watermelon
Radish, Cherry Tomato, with Mustard Seed
Vinaigrette*

THE STANDARD SIGNATURES

THE STANDARD FILET* |

Filet Mignon with The Standard Sauce, Truffle Hash Cake & Tobacco Onions

6oz | 66 8oz | 80

NEW ZEALAND RACK OF LAMB* | 52 GF

Smoked Peach Preserves & Creamed Corn with Benton's Bacon

BONE-IN PORK CHOP* | 45 GF

Citrus Marinated with Mango Chutney, Roasted Petite Potatoes & Grilled Asparagus

CHILEAN SEA BASS | 50 GF

Seasonal Roasted Vegetables, Lemon Beurre Blanc

PATAGONIAN SALMON* | 45 GF

Mango & Shrimp Ceviche, Grit Cakes, Honey Chipotle Glaze

LOW COUNTRY SHRIMP & GRITS | 38

Creamed Corn with Cherry Peppers & Benton's Bacon

14oz NEW YORK STRIP* | 75

White Truffle Potato Wedges, Black Truffle Butter

16oz RIBEYE* | 86

Twice Baked Potato, Cowboy Butter

ADD ONS

OSCAR STYLE* Lump Crab Meat, Hollandaise & Asparagus | 19 GF

LOBSTER TAIL* Served with Clarified Butter | 40 GF

GULF SHRIMP* | 21 GF

SAUCES | 4

*Red Wine Veal Bordelaise – Creamy Horseradish – Chimichurri – Black Truffle Butter
Cowboy Butter – Standard Sauce*

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EXOTIC MENU

STARTERS

QUAIL | 20
*Grilled Quail with Focaccia Bread
Oil + Herbs*

NASHVILLE HOT RABBIT | 20
*Fried Rabbit Tenderloin with Focaccia Bread
Slaw + Signature House Hot Sauce*

THE STANDARD CREOLE TURTLE SOUP | 15
Turtle Meat with Vegetables, Herbs & Veal Stock

ENTREES

CAMEL* | 75
8oz Camel Filet with Asparagus, Roasted Corn with Bacon, Red Peppers, and Chimichurri

OSTRICH* | 75 GF
*8oz Ostrich Filet with Red Potato, Brussels Sprout Hash
Cherry Balsamic Glaze*

KANGAROO* | 75
*7oz Kangaroo Filet with Mashed Potatoes, Asparagus
Mushroom Demi Glaze*

NEW ZEALAND ELK* | 75 GF
*Two-Bone Elk Rack with Roasted Potatoes & Green Beans
Honey Chipotle Glaze*

RATTLESNAKE PASTA* | 45 GF
*Rattlesnake sausage with Peppers and Onions on Cavatappi Pasta
Creole Sauce*

SOUTH AFRICAN LOBSTER RAVIOLI | 60
*South African Lobster Tail, 2 Grilled Shrimp, Lump Crab Meat
Choice of Wild Mushroom Ravioli, or 3 cheese Ravioli
With Lemon Buerre Blanc*

ALA CARTE SIDES

SAUTEED ASPARAGUS | 13 GF

BACON-BRAISED GREEN BEANS | 13 GF
with Benton's Bacon & Balsamic

LOADED MASHED POTATOES | 14 GF
Cheddar, Bacon, & Chives

TWICE BAKED POTATO | 15
Bacon, Cheddar, Chives & Sour Cream

SAUTEED MUSHROOMS | 12 GF

CREAMED CORN | 14
with Benton's Bacon & Chives

BRUSSEL SPROUTS | 15
with Bacon & Balsamic

MACARONI & CHEESE | 16
Cavatappi with Cheddar and Gouda

Split plate charge \$8.00 20% Gratuity will be added to parties of five or more. Gratuity is not mandatory and will be removed upon customer request

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**