



CHEF JESUS' SEASONAL SPECIALS

Shrimp Ceviche Cilantro citrus marinade tossed with avocado, cucumber, red onion, jalapeños & apple. Served with housemade tortilla chips. \$18

Chicken Wings Your choice of traditional wing sauce or Chili Gochujang sauce. \$18

Milanese Napolitana Beef tenderloin lightly breaded with ham, fontina & gruyere cheese blend, marinara & chimchurri. Served with french fries. \$36

Smith's Landing Paella Shrimp, chicken, chorizo, onions, garlic, saffron rice, grilled corn, peas & bell peppers. Topped with saffron aioli. \$33

Salmon Caprice Stuffed with mozzarella & pesto. Served on a risotto primavera with a citrus beurre blanc & a sundried tomato & olive relish. Finished with balsamic glaze. \$36

MENU

APPETIZERS & SHAREABLES

***Seasonal Oysters** Dressed in Asian mignonette - soy, Aji-Mirin, rice vinegar, garlic & green onions. \$22

Panko Prawns Deep-fried golden brown with house-made tartar & cocktail sauce. \$19

Crab Tower Avocado, fire-roasted corn, poblano peppers, red pepper, onions, cherry tomatoes, avocado cilantro vinaigrette & wonton chips. \$20

Tenderloin Tips Diablo Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini. \$23

***Ahi Tuna Tartare** sushi-grade ahi | avocado | green onions | soy sauce | chili sambal | shallots | jalapeno | touch of mayo | drizzled with soy glaze & olive oil | topped with seaweed & sesame seeds | wonton chips \$19

Crab & Shrimp Lumpia Wrapped in a wonton with peppers, onion, garlic, avocado, Sambal sauce, Dijon & a touch of mayo. Deep-fried, drizzled with orange glaze. \$22

Fried Calamari Crispy breaded calamari steak strips with cocktail sauce & buttermilk ranch. \$18

SOUP & STARTER SALADS

Add Grilled or Cajun Chicken Breast \$7 Jumbo Shrimp \$12 Grilled Salmon \$18

Clam Chowder New England-style chowder with clams, potatoes & bacon. \$12

***Caesar Salad** Romaine, house-made Caesar dressing, parmesan cheese & croutons. \$12

Wedge of Iceberg Salad Tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing. \$14

ENTRÉE SALADS

Prawn Cobb Salad Spring mix, smoked tomato vinaigrette, grilled prawns, bacon, corn, avocado, egg, cherry tomatoes, bleu cheese crumbles. \$25

GF Crab Louie Iceberg lettuce, avocado, cherry tomatoes, hard-boiled egg, asparagus, cucumber & Louie dressing. \$29

Surf & Turf Caesar Salad Whole romaine leaves tossed in our house-made Caesar dressing. Served with beef tenderloin & grilled shrimp skewers, cherry tomatoes, garlic crostini & drizzled with citrus beurre blanc & veal demi-glaze. \$28

PASTA

V Four Cheese Ravioli Ricotta, Parmesan, Romano & Asiago cheeses. Tomato, garlic, basil & white wine sauce with a hint of marinara and garnished with fresh Parmesan. \$22

— Add Jumbo Shrimp - \$12

Fettuccine Ala Monte Carlo Salmon, sea bass, cod & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley. \$37

V GF Risotto Primavera A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese. \$19

Clams Linguine Manila clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream & tossed with linguine pasta. Served with seasoned crostini. \$28

Brazilian Seafood Pasta Clams, mussels, prawns & a fresh seafood medley sautéed with peppers, onion, tomatoes, cilantro & garlic. Tossed with linguine in a coconut cream Piri Piri sauce. \$38

Grilled Chicken Fettuccine White wine, garlic, Parmesan cheese cream sauce, parsley & Parmesan. \$28

GF - Gluten Free | V - Vegetarian | SL9-10-26

Please note, an automatic 20% gratuity will be added to the final bill for groups of 6 or larger. 100% of the auto gratuity goes to your server.

FROM THE SEA

GF Fish Tacos ala Plancha Corn tortillas filled with Alaskan cod, lime vinaigrette coleslaw, & ranch dressing. Topped with pico de gallo & served with a side of avocado. \$22

Mussels Mariniere Frites Cooked in garlic, shallots, white wine, green onions, butter, lemon juice & chorizo. Served with a lemon, chili & saffron aioli & french fries. \$33

GF Pan-Seared Halibut Mango salsa, creamy crab risotto & seasonal vegetables. \$42

GF Pan-Seared Scallops With a creamy crab corn risotto & a drizzle of crab beurre fondue. \$47

GF Lobster Tail 10-12 oz. served with Beurre Monte, Asiago Au Gratin potatoes & asparagus. \$79

SIGNATURE DISHES

Chicken Saltimbocca Thin-sliced chicken breast with house-made herb butter & prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese. Served with mashed potatoes & seasonal vegetables. \$29

***Filet Mignon** Grilled & served with house demi sauce, Asiago Au Gratin potatoes, & seasonal vegetables. \$52

GF *Surf & Turf A petite Filet Mignon with house demi sauce & a 10-12 oz. lobster tail. Served with Asiago Au Gratin potatoes, asparagus & beurre monte. \$89

GF *Tomahawk Chop 32-ounce rib-eye steak served with a chimichurri sauce, Asiago Au Gratin potatoes & seasonal vegetables. \$125

Korean Style Beef Short Rib Slow-braised in a Korean BBQ sauce, garnished with sesame seeds & green onions. Served with mashed potatoes & seasonal vegetables. \$37

SANDWICHES

Served with French Fries

Shrimp "Po'Boy" Sandwich Cajun seasoning, havarti cheese, avocado, shredded lettuce, tomatoes, sambal aioli & house-made tartar on a lightly toasted hoagie roll. \$20

***SL Burger** 1000 Island dressing & served with the usual suspects \$18
— add cheese or bacon \$2 ea.
— sub Beyond Burger \$2

GF Shrimp Tacos Spicy grilled jumbo shrimp in warm corn tortillas with ranch slaw, sliced avocado & pico de gallo. Served with a side of salsa & fresh lime for extra zip. \$23

GF *Simply Grilled Salmon Grilled salmon topped with citrus beurre blanc sauce. Served with mashed potatoes & seasonal vegetables. \$39

Chilean Sea Bass Served with a citrus beurre blanc sauce and crab risotto \$52

Cioppino Dungeness crab, clams, mussels, prawns, salmon & Alaskan cod in a white wine, tomato & basil stew. \$52

Wild Cod Fish & Chips French fries, house-made tartar sauce & lemon. \$26

***Parmesan Crusted Pork Chop** A double-cut, bone-in pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash fried and oven-roasted. Served in a pool of roasted garlic Asiago cream sauce with Asiago Au Gratin potatoes & seasonal vegetables. \$37

Baby Back Beer Ribs Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce. Served with french fries & green tomatillo chow chow. \$32

***Rib-Eye Steak** 21-day aged rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze. Served with mashed potatoes & seasonal vegetables. \$49

***Grilled Lamb Chops** New Zealand lamb in a rosemary & garlic marinade finished with a hoisin bbq sauce. Served with mashed potatoes & tempura asparagus. \$42

Avocado Chicken Burger Spiced chicken breast grilled & topped with a house-smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise. \$20

Fried Oyster Sandwich Tomato, lettuce, remoulade sauce on a hoagie roll. \$25

Please know that not every ingredient is listed with our menu items. Due to shared cooking & prep areas in our full-service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we may better assist you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.