



AT THE IRON HORSE HOTEL

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WELCOME TO SMYTH. NAMED IN HONOR OF THE BLACKSMITHS WHOSE CRAFT WAS LARGELY REPLACED BY MACHINES AT THE ONSET OF THE INDUSTRIAL REVOLUTION, SMYTH IS DESIGNED IN ATMOSPHERE AND MENU TO CAPTURE RUSTIC AMERICANA. AN EXPERIENCE IN TRUE WISCONSIN CUISINE AWAITS YOU.

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**SOUPS - 5**

- Wisconsin Beer Cheese
- Chef's Selection
- Daily Vegetable

**APPETIZERS**

- Blue & Blue .....8  
*Saltine-crusted Lake Erie bluegill fillets with watercress & Wisconsin Billy Blue Cheese tartar sauce*
- Beef Tartare .....9  
*Classic Wisconsin sirloin served with pumpernickel, quail egg, red onion & coarse salt*
- Roasted Portobello & Artichoke ..... 12  
*Marinated and roasted portobello mushroom stacked with savory artichoke & truffle aged-cheddar custard*
- Fresh Buffalo Mozzarella .....8  
*Stacked vine-ripe tomatoes, buffalo mozzarella & fresh basil leaves with toasted pine nuts & balsamic reduction*
- Foie Gras Du Jour ..... **market**

**SHARING APPETIZERS (1/2/4/6 portions)**

- West Coast Mussels..... 10/15/20/25  
*Ale-steamed & sauced with a ragout of white beans, Swiss chard & cured sausage in a tomato garlic broth*
- Wisconsin Cured Meat Board ..... 12/16/20/24
- Wisconsin Cheese Board ..... 12/16/20/24
- Oysters on the Half Shell ..... 8.5/14/18/24  
*Two east coast, two west coast oysters complemented with spiked cocktail sauce & a Rehorst gin & cucumber mignonette*
- Seafood Tower ..... 32/42/75/115  
*Today's catch of prawns, oysters, crabmeat & king crab served with spiked cocktail sauce & a Rehorst Gin & cucumber mignonette on a bed of lobster seaweed*

**SALADS**

- Mixed Garden Greens .....6  
*Petite field lettuces tossed with fresh tarragon, basil, chive & sweet rice wine vinaigrette, garnished with marinated grape tomatoes*
- Caesar Salad .....8.5  
*Chopped romaine tossed with classic Caesar dressing, topped with truffled parmesan ribbons & toasted brioche croutons, garnished with Moroccan white anchovies*
- Rock Shrimp & Avocado Salad ..... 12  
*Rock shrimp & avocado tossed in a creamy citrus dressing & raspberry vinaigrette drizzle*
- The Wedge .....6  
*A crisp wedge of iceberg lettuce, fresh tomato, onion, smoked Nueske's bacon, chopped egg & Wisconsin blue cheese dressing*

## PASTA

Market Pasta .....	16
<i>Farm-fresh roasted vegetables tossed with penne rigate, fresh herbs, sweet garlic &amp; white wine</i>	
<i>Available with zucchini ribbons instead of pasta</i>	

## FISH

Red Snapper .....	27
<i>Pan-seared with roasted red peppers &amp; steamed Manila clams, served with fingerling potatoes &amp; fresh asparagus</i>	
North Pacific King Salmon .....	26
<i>Sautéed &amp; topped with olive butter, served with fingerling potatoes &amp; sautéed asparagus</i>	
Sea Scallops .....	27
<i>Pan-seared golden, served with a Domaine de Canton grapefruit reduction over wilted spinach &amp; asparagus</i>	
Walleye .....	22
<i>Cornmeal-crust pan roasted Lake Superior walleye, served with fingerling potatoes, fresh spinach &amp; sweet roasted tomatoes</i>	

## ENTREES

Filet Mignon 6 oz / 10 oz .....	28/36
Rib Eye 14 oz .....	28
<i>All steaks grilled to chosen temperature &amp; served with whipped potatoes, asparagus &amp; herb roasted tomato.</i>	
<i>Available with bourbon bacon peppercorn sauce, classic béarnaise sauce or Oscar style (8) with crabmeat &amp; béarnaise sauce.</i>	
Pork Tenderloin .....	18
<i>Pan-roasted &amp; glazed with an apple cider reduction, served with layered sweet potato/white potato bourbon graton &amp; grilled apple</i>	
Venison Osso Buco .....	28
<i>Farm-raised venison shank braised tender, served in the classic style with roasted carrots &amp; saffron risotto</i>	
Buttermilk Pan-Fried Chicken .....	14/18/22/28
<i>Fresh frying hens, buttermilk marinated, flour dredged &amp; fried crispy, served with whipped potatoes &amp; green beans</i>	
Simply Grilled Chicken .....	16
<i>Marinated boneless breast of chicken grilled to perfection, served with Minnesota wild rice &amp; wilted spinach</i>	

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### EXECUTIVE CHEF THOMAS SCHULTZ

MILWAUKEE-NATIVE CHEF THOMAS SCHULTZ GREW UP BELIEVING THAT A FRESH TAKE ON OLD WORLD FARE PAIRED WITH GREAT WINE MAKE FOR INCREDIBLE CONVERSATION AND UNFORGETTABLE DINING EXPERIENCES. WITH A SPECIAL FLAIR FOR FISH AND GAME, CHEF SCHULTZ SHARES A PASSION FOR FOOD REFLECTIVE OF HIS MIDWESTERN ROOTS.

FOOD & BEVERAGE DIRECTOR LOUIE SPETRINI  
MAÎTRE D' TROY MOLEN

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*The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness.*