

# SMITH'S OF COHOES

Dine with History

## APPETIZERS

### FRIED GREEN TOMATOES

BREADED AND FRIED, CARAMELIZED ONION JAM, BACON AIOLI  
10

### SHRIMP COCKTAIL

COCKTAIL SAUCE 11

### STUFFED MUSHROOMS

LUMP CRAB MEAT, CREAM CHEESE SEASONED WITH SHERRY AND  
THYME, SWISS AND PANKO CRUST 14

### GOAT CHEESE COINS

FRIED GOAT CHEESE, CANDIED BEETS, APRICOT GLAZE 10

### FRIED CALAMARI

SWEET CHILI DIPPING SAUCE 9

### CRAB CAKES

CREOLE REMOULADE SAUCE 11

### LOUISIANA BBQ SHRIMP

BEER WORCESTSHIRE BUTTER BROTH 11

### PORTABELLA FRIES

CHIPOTLE RANCH 10

### CRISPY ARTICHOKE HEARTS

ITALIAN BREAD CRUMB COATED HEARTS, GARLIC PEPPERCORN  
SAUCE 12

### HUMMUS PLATE

2 DIFFERENT HUMMUS, RED PEPPER RELISH, PEPPERS, OLIVES,  
GRILLED PITA BREAD 12

## SALADS

### CLASSIC CAESAR

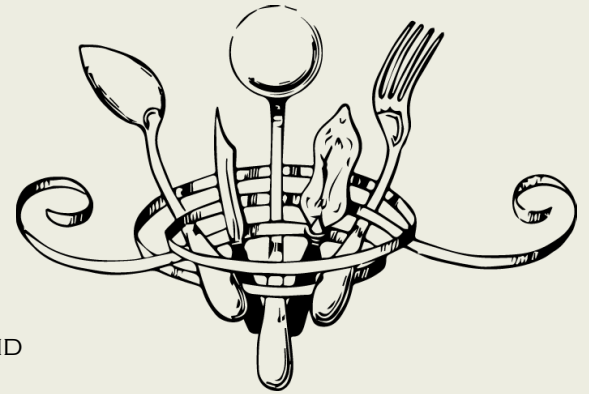
ROMAINE LETTUCE, TANGY CAESAR DRESSING, PARMESAN  
CHEESE, CROUTONS 7

### SPINACH SALAD

SPINACH, BACON, MUSHROOMS, HARD BOILED EGGS, CROUTONS  
7

### WEDGE SALAD

ICEBERG, BLUE CHEESE, TOMATOES, BACON, BLUE CHEESE  
DRESSING 6



### HOUSE SALAD

GREENS, TOMATOES,  
CARROTS, CUCUMBER,  
PEPPERS  
4

### DRESSINGS

ITALIAN, BLUE CHEESE,  
RANCH, HONEY DIJON,  
RASPBERRY VINAIGRETTE,  
CHAMPAGNE VINAIGRETTE

## SOUPS

### SOUP OF THE DAY

CUP 3 BOWL 5

### TOMATO CRAB BISQUE

LUMP CRAB MEAT, CREAMY  
TOMATO BASIL BISQUE  
CUP 4 BOWL 6

### FRENCH ONION

ONION SOUP, CROUTONS,  
SWISS, PROVOLONE, AND  
ROMANO  
CROCK 6

### SOUTH OF THE BORDER CHILI

TOMATO CHILI, BEANS,  
SHREDDED CHEDDAR  
CHEESE  
CROCK 6

# STEAK & CHOPS

All steaks are finished with house steak butter and served with the featured starch and vegetable of the day

## ***BIG MIKE'S PORK***

### ***PORTERHOUSE***

14OZ PORTERHOUSE PORK  
CHOP, NY STATE APPLES,  
APPLE BRANDY DEMI 21

## ***PRIME SIRLOIN***

12 OUNCES OF PRIME  
SIRLOIN STEAK WITH  
GARLIC BUTTER AND HOUSE  
CUT SEASONED FRIES  
23

## ***BEEF PORTERHOUSE***

18 OUNCE CENTER CUT  
PORTERHOUSE 28

## ***BONE IN RIBEYE STEAK***

16 OUNCE BONE IN RIBEYE  
30

## ***GRILLED FILET MIGNON***

8 OUNCE GRILLED FILET  
28

## ***GRILLED STEAK TIPS***

CHERRY PEPPERS AND  
SWEET ONIONS IN BEEF  
DEMI SAUCE 24

## ***STEAK COMPLIMENTS***

CHIPOTLE  
HOLLANDAISE 2  
IRISH WHISKEY PEPPER  
CREAM 3  
MUSHROOM PORT WINE  
DEMI 4  
BLEU CHEESE GARLIC  
CRUST 3  
CRAB CAKE 7  
BLACKENED SHRIMP 7

# ENTREES

ALL ENTREES ARE SERVED WITH SOUP OR HOUSE SALAD

## ***SAUTEED VEAL MEDALLIONS***

MUSHROOMS, TOMATOES, GARLIC, WHITE WINE, SERVED OVER LINGUINE 23

## ***MARSALA***

MUSHROOMS, MARSALA WINE SAUCE, SERVED OVER LINGUINE  
CHICKEN 18 VEAL 22

## ***LEMONE***

GARLIC, OREGANO, LEMON, CHICKEN STOCK, PARMESAN CHEESE, SERVED OVER LINGUINE  
CHICKEN 18 VEAL 22

## ***CHICKEN CORDON BLEU***

BREADED CHICKEN BREAST, HAM, SWISS, WHOLE GRAIN MUSTARD SAUCE, SERVED WITH THE  
FEATURED STARCH AND VEGETABLE 19

## ***BAKED HADDOCK***

DIJON MUSTARD CREAM, CRACKER CRUMB CRUST, SERVED WITH THE FEATURED STARCH AND  
VEGETABLE 22

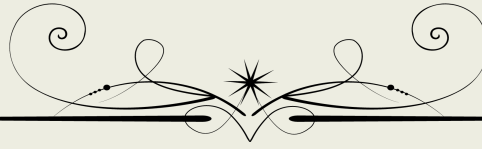
## ***STUFFED SALMON***

SALMON STUFFED WITH CRAB AND SHRIMP STUFFING TOPPED WITH CITRUS HOLLANDAISE, SERVED  
WITH THE FEATURED STARCH AND VEGETABLE 25

## ***SHRIMP AND PORK BELLY***

SAUTEED SHRIMP, CURED PORK BELLY, LEEK CREAM SAUCE, PAPPARDELLE PASTA 23

# FAMILY FAVORITES



Add soup of the day, bisque or house salad to any family favorite entree for 3

## **CALF'S LIVER**

SAUTEED LIVER, BACON, ONIONS, STARCH AND VEG 16

## **PIEROGIS AND KIELBASA**

POTATO PILLOWS, CARAMELIZED ONIONS, KIELBASA, SOUR CREAM 14

## **CHICKEN PARMIGIANA**

CHICKEN, MARINARA, MOZZARELLA CHEESE, PASTA 16

## **FISH AND CHIPS**

BEER BATTERED HADDOCK AND FRIES 18

## **SHEPHERD'S PIE**

GROUND BEEF, VEGETABLE BROWN SAUCE, MASHED POTATOES, CHEDDAR CHEESE 14

## **SLOW ROASTED TURKEY**

BREAD STUFFING, POTATOES, GRAVY, CRANBERRY SAUCE 15

## **VONGOLE PASTA**

CLAMS, RED OR WHITE CLAM SAUCE, PASTA 19