



Starters

French Onion Soup	\$ 6
Sautéed onions in a beefy sherry stock with provolone and parmesan cheese	
Seafood Stuffed Mushrooms	\$ 9
Mushroom caps stuffed with seasoned creamy surimi crab stuffing	
Shrimp Cocktail	\$ 9
Tiger shrimp with cocktail sauce and lemon	
Bruschetta	\$ 7
Toasted sourdough bread with tomatoes, onions, black olives, fresh herbs and provolone cheese	
Queso Cheese Sticks	\$ 5
Six queso cheese sticks breaded with crushed tri-colored tortillas served with ranch dip or salsa	
Petite Baked Brie	\$11
Served with crostini and fresh grapes (Serves 2-4)	
Spinach Artichoke Dip	\$10
Hot and bubbly creamy dip with homemade tortilla chips (Serves 2-4)	
Crabcakes	\$ 9
Authentic Hilton Head recipe with Phillips crabmeat and remoulade sauce	
Spring Rolls	\$ 9
Fresh vegetables and fruit rolled in rice paper and served with teriyaki glaze	

Pasta

All pasta dishes are served with soup, house salad, or Caesar salad.

Lasagna	Authentic Italian lasagna made with Italian sausage, four types of cheese layered with marinara and alfredo sauce Served with sautéed vegetables	\$16
Chicken Almond Alfredo	Sliced chicken breast with a rich Alfredo sauce served over linguine and garnished with scallions and almonds	\$16
Mediterranean Penne Pasta	Whole wheat penne sautéed in sun-dried tomato and garlic-infused olive oil, tossed with red and green bell peppers, red onions, an olive trio, and Parmesan cheese	
	Vegetarian	\$15
	With grilled chicken	\$16
	With shrimp	\$18
	With sea scallops	\$20

Chef's Favorites

Served with soup or salad only

Peppercorn Encrusted Pork Tenderloin	Half	\$13
Served with an oriental cabbage blend tossed with our famous teriyaki glaze	Full	\$19
Chicken Cordon Bleu		\$17
The famous French classic: chicken breast stuffed with ham and Swiss cheese; breaded, sautéed and served with a Mornay sauce		



All entrees served with a choice of two sides:
Soup du jour, house salad, Caesar salad,
Vegetable du jour, asiago potatoes, seasoned rice or linguini alfredo
Each additional side \$ 2.00

House Favorites

Filet Mignon		\$28
Eight-ounce center cut filet with merlot reduction		
Steak Diane		\$20
Medallions of beef tenderloin smothered with our famous diane sauce and served with fresh Portobello mushrooms		
Beef Tenderloin Au Poivre		\$26
Eight-ounce beef tenderloin rolled in cracked black pepper, pan-seared and finished with a cognac and cream sauce		
Sautéed Veal Piccata		\$21
Wisconsin milk-fed veal medallions in a rich piccata sauce		
Rack of Lamb		\$30
Mustard and herb-encrusted New Zealand rack of lamb served with a side of mint sauce		
Breast of Long Island Duck	Half	\$17
Grilled and sliced boneless duck breast draped with orange-port wine sauce		Full \$21
Teriyaki Chicken		\$16
A grilled chicken breast and sliced pineapple finished with a teriyaki glaze		
Barbecue Ribs	Half	\$15
A half or full rack of dry-rubbed ribs baked and finished off on the grill with Smith's Row's special barbecue sauce blend, garnished with cole slaw		Full \$20

Seafood Selections

Fresh North Atlantic Salmon	Half	\$13
Fresh salmon char-grilled with mango salsa		Full \$18
Shrimp Scampi		\$18
Six jumbo shrimp sautéed in a garlic butter sauce and finished with a hint of vermouth, parsley and lemon zest		
Ahi Tuna		\$26
Pan-seared finished with Wasabi citrus butter		
Crab-encrusted Walleye		\$26
Baked Walleye encrusted with crabmeat and spiced bread crumbs, topped with butter, lemon, and white wine; served with drawn butter		
Scallops Provencal		\$20
Sea scallops sautéed with garlic, scallions, parsley, butter and white wine		



Aged Steaks

Our steaks are aged a minimum of 21 days to assure you of the most naturally tender steak available. No chemicals are used to tenderize our beef. Seasoned to perfection

Boneless Ribeye **\$20**

Twelve ounce hand-cut Certified Angus Beef boneless ribeye

New York Strip **\$26**

Twelve ounce hand-cut Certified Angus Beef strip steak

Sautéed Mushrooms \$2.00

Sautéed Onions \$2.00

Bleu Cheese Topping \$3.00

Not responsible for steaks ordered medium-well or well done. Medium-well and well done filets will be butterflied.

Add to any entrée

Blackened scallops \$12

Shrimp skewers \$ 8

Crabcakes \$ 9

Add to any salad

Feta Cheese Crumbles \$2

Bleu Cheese Crumbles \$2

Shredded Colby Jack \$1

Shredded Parmesan \$1

All of our food is prepared from scratch.

Please allow time for quality preparation.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

We are not responsible for an individual's allergic reaction to our food.

If you are unsure of the risk, consult your physician.

Lighter Fare

Sides and dinner rolls not included in calorie count

Grilled Portobello & Vegetable Sandwich – 154 calories Low Salt **\$12**

Grilled Portobello, summer squash, onion and zucchini on a multi-grain thin bun. Served with lettuce and tomato choice of one side

Fresh Grilled Salmon – 211 calories Low Salt – Gluten Free **Half \$13**

417 calories Low Salt – Gluten Free **Full \$18**

Fresh grilled salmon grilled to perfection. Lightly seasoned, served with a lemon wedge. choice of two sides

Dijon Pork Tenderloin – 285 calories Low Salt – Gluten Free **\$18**

Five ounce pork tenderloin with tangy Dijon sauce choice of two sides

Cilantro Lime Beef - calories Low Salt – Gluten Free **\$17**

Five ounce beef tenderloin grilled with lime and cilantro choice of two sides

Bruschetta Chicken – 201 calories Low Salt – Gluten Free **\$16**

Six ounce chicken breast with a fresh tomato basil salsa choice of two sides

Fresh Honey Almond Salmon – 357 calories Low Salt – Gluten Free **Half \$13**

573 calories Low Salt – Gluten Free **Full \$18**

Fresh North Atlantic salmon baked with honey and almonds, served on a bed of spinach tossed in a citrus sauce; garnished with cut strawberries

Shrimp Lettuce Wrap – 328 calories Gluten Free **\$14**

Bay shrimp with a fresh avocado and mango relish topped with cilantro and lime. Served with lightly seasoned rice.

Sides

Steamed Vegetables – 52 calories

Roasted Red Potatoes – 261 calories

Wild Rice – 165 calories

Fruit Cup – 36 calories



Sandwiches

*Substitute French fries for \$1.50
Add a House or Caesar salad for \$3.00*

Certified Angus Beef Patty	\$ 8
One-Half Pound of Certified Angus Beef with choice of cheese. Choice of side: homemade chips or fruit Additional toppings \$ 0.50 each: grilled onions, sautéed mushrooms, bacon or jalapenos	
Chicken Club	\$ 9
Marinated grilled chicken breast topped with crispy bacon and Swiss cheese, lettuce, tomato and mayonnaise Choice of side: homemade chips or fruit.	
California Cheesesteak	\$ 9
Buttery sliced sirloin of beef with sautéed onions, bell peppers, and pepper-jack cheese on a hoagie bun. Choice of side: homemade chips or fruit.	
Chicken Quesadilla	\$ 9
Flour tortilla shell filled with diced chicken, red onion, peppers and shredded cheddar cheese. Grilled and served with a side of salsa and sour cream.	
Chicken Strips	\$ 8
Three chicken strips served with barbeque or honey mustard Choice of side: homemade chips or fruit	

Salads

Cobb Salad	\$ 9
Diced grilled chicken, bacon, tomatoes, hard-boiled egg, bleu cheese, all served on a bed of mixed greens.	
Caesar Salad	
Hearts of romaine tossed with parmesan cheese and lightly dressed with our Caesar dressing.	\$ 4
Chicken	\$ 9
Shrimp	\$12
Salmon	\$13
Chickanaberry Salad	\$ 9
Sliced grilled chicken, spiced pecans, dried blueberries, tomatoes, bleu cheese crumbles, red onions, and cucumbers on a bed of mixed greens.	
Fresh Honey and Almond Baked Salmon Salad	Half \$13
Fresh North Atlantic salmon baked with honey and almonds, served on a bed of spinach tossed in a citrus sauce; garnished with cut strawberries.	Full \$18

Weekly Drink Specials

Margarita Monday

Cosmo Tuesday

Wine Down Wednesday

Martini Thursday

Brew Friday

Mad Drink Saturday