



SALADS

THE WEDGE SALAD

Crisp iceberg lettuce with blue cheese crumble dressing, applewood smoked bacon, chopped purple onion & fresh diced Roma tomatoes.

\$7

CLASSIC CAESAR SALAD

Tender Romaine Lettuce tossed with Caesar Dressing, Housebaked croutons & Shaved Parmesan

\$7

FIELD GREENS SALAD

Mixed Baby Field Greens with Balsamic Dressing, Roma Tomato, Pine Nuts, Gorgonzola Cheese & Red Onion

\$6

SMALL PLATES

BRUSCHETTA

Marinated Roma Tomatoes, Toasted Pine Nuts, Fresh Basil & a Balsamic Drizzle topped with Parmesan Regianno Cheese, Mediterranean Olive Tapenade, select Fresh Herbs, Garlic & topped with Shaved Locatelli cheese

\$9

CARIBBEAN FISH TACOS

Hawaiian Mahi Mahi grilled with Caribbean Spices, Fresh Lime Juice, Homemade Guacamole, Tomato Salsa, Crisp Lettuce & Sour Cream on Mexican Village Flour Tortillas & served with Red Cabbage Jicama Slaw

\$12

MACARONI BLEU

Baked Velvety Macaroni with Aged Smoked Cheddar, Bleu Cheese, Herbs & topped with Panko Bread Crumbs

\$8

WALNUT SAGE PESTO TORTELLINI

Warm Cheese Filled Tortellini, Walnut Sage Basil Pesto, Fire Roasted Peppers, Oil Cured Olives, Toasted Pine Nuts & Garlic

\$9

BRANDIED ONION SOUP

Topped with a French Crostini & Baked Gruyere Swiss Cheese

\$8

SMACKWATER GRILLE SPECIALTY SOUPS

Please ask your server for today's selections

\$6

ENTREES

CHICKEN MARSALA

Porcini Mushroom Ravioli, Grilled Chicken Breast atop Mashed Potatoes with a Mushroom Marsala Sauce & Sauteed Asparagus

\$19

CHICKEN VESUVIO

Baked 1/2 Chicken served with Fresh Peas & Potato Wedges in a White Wine Garlic Oregano Sauce

\$18

ASIAN CHICKEN LETTUCE WRAPS

Chopped Chicken Breast, Fresh Ginger, Peanuts & Chinese Rice Noodles in a Asian Marinade, served with Crispy Iceberg Lettuce Wraps

\$12

CEDAR PLANKED WHITEFISH

Michigan Whitefish, Horseradish Piped Potatoes, Warm Carrot slaw & Broccolini

\$17

MAPLE GLAZED GRILLED SALMON

Grilled Norwegian Salmon served atop Buttered Risotto with Select Summer Vegetables

\$19

LOBSTER PROVENCAL

Sautéed Plum Tomato in a rich Saffron Crème Herb Sauce, served over Browned Long Grain Rice & a Garlic Herb Crostini

\$18 (\$15 w/ Chicken)

FETTUCCINI ALFREDO

Imported fettuccine pasta sautéed with cream, butter and Parmesan cheese.

\$12 ~ Add Roasted Chicken \$15 ~ Add Shrimp or Salmon \$17

PUTANESCA MEATBALLS

Smackwater Grille Signature Meat Balls Served atop Herbed Pappardelle Pasta in a Rich Putanesca Sauce

\$15

ST. LOUIS BBQ RIBS

Full Rack Braised in Shiner Bock Beer then Slow Cooked & brushed with our Signature BBQ Sauce, served with Sweet Corn & Potato Fries

\$16

DELMONICO STEAK

Grilled Select Delmonico lightly seasoned, served with Crispy Pan Sauteed Rosemary New Potatos & Tender Broccolini

\$21

GRILLED NEW YORK STRIP

Drizzled with a Balsamic Glaze and served with Rosemary Dutch Potatoes & Grilled Asparagus

\$19

FILET MIGNON

Grilled to perfection & finished with a Blue Cheese Brule' & our House Merlot Reduction, served with Horseradish Smashed Potatos, Glazed Mushrooms & Asparagus Tips

\$25