

# DINNER

WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

## OYSTERS

We are committed to the sustainability of fish and shellfish stocks world wide. We constantly strive to source the freshest products from companies that are like minded. We take care to select only the finest oysters that are cultivated and harvested in certified and sustainable growing areas. Every oyster is hand shucked to order. Please ask your server about today's selections.

## APPETIZERS / SMALL PLATES

Bread is Life   French baguette, honey ricotta, soft butter, green chimichurri	11 <sup>95</sup>
Calamari   Thai sauce, carrots, cilantro, fresno peppers, scallions	18 <sup>95</sup>
Beef Cheek Nachos   Blaser's sharp cheddar, grilled jalapeño, house pickled red onion fresh cilantro, spicy cilantro crema	18 <sup>95</sup>
Steak Tartare*   certified black angus filet, cornichon, capers, chives, pickle relish aioli quail egg, crispy shallots, toasted brioche	26 <sup>95</sup>
Meatballs   beef & pork meatballs, house-made marinara, baguette crostini	19 <sup>95</sup>
Tuna Poke*   Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps	27 <sup>95</sup>
Shrimp Chimichurri   garlic, fresh herbs, toasted baguette	21 <sup>95</sup>
6Smith Chicken Wings   house blend dry rub, bleu-cheese sauce	19 <sup>95</sup>
Bacon and Bourbon   house cured & smoked bacon, bourbon infused cherries <b>GS</b>	21 <sup>95</sup>

## STARTERS / SIDES

House-made Guacamole & Corn Tortilla Chips   salsa roja, cilantro, jalapeno, . . . .	16 <sup>95</sup>
Add fresh Maine lobster	16
Char Grilled Fresh Sweet Corn   elote style <b>GS</b>	12 <sup>95</sup>
Roasted Mushrooms & Onions   crimini & oyster mushrooms, caramelized onions	12 <sup>95</sup>
Roasted Cauliflower   6Smith spice, red pepper aioli, parmesan <b>GS</b>	14 <sup>95</sup>
Mashed Yukon Gold Potatoes   beurre monte, scallions <b>GS</b>	13 <sup>95</sup>
Brussels Sprouts   flash fried, Asian vinaigrette, fresno peppers	13 <sup>95</sup>
Triple Dip French Fries   béarnaise, truffle aioli, curry ketchup	12 <sup>95</sup>
Baked & Loaded Idaho Potato   Blaser's cheddar fondue, Nueske's bacon, cheddar	13 <sup>95</sup>
Loaded Mac & Cheese   Blaser's sharp cheddar, Nueske's bacon, panko	13 <sup>95</sup>

## SALADS

La Flaquita Steak Salad   tenderloin tips, iceberg, sweet corn, black beans, queso fresco avocado mousse, pickled fresnos, tortilla crisps, chipotle-lime vinaigrette	34 <sup>95</sup>
Beet + Watermelon Salmon Salad   Atlantic salmon, fresh watermelon, roasted beets burrata, balsamic, arugula, frisee, pecans, pepitas, beet-strawberry yogurt dressing <b>GS</b>	35 <sup>95</sup>
Heirloom Tomato Salad   Calabro ricotta, pickled mango, basil, baby arugula olive oil, aged balsamic, basil oil <b>GS</b>	21 <sup>95</sup>

Wedge Salad   1/4 wedge of iceberg, heirloom tomato, egg, onion, bleu cheese crumbles Nueske's bacon, bleu cheese dressing <b>GS</b>	15 <sup>95</sup>
Small Caesar   romaine, parmesan tuile, baguette croutons	12 <sup>95</sup>
Side Greens Salad   pickled carrots-fennel, tomato, balsamic vinaigrette <b>GS</b>	11 <sup>95</sup>
New England Style Clam Chowder   cup of chowder with little neck clams, hickory smoked bacon, Idaho potatoes, onions, served with oyster crackers	9 <sup>95</sup>

## 6SMITH EXCLUSIVE CUTS

Exclusive cuts uniquely prepared to maximize flavor & texture

Filet Mignon, Certified Black Angus*   <b>GS</b> 8oz	54 <sup>95</sup>
Hanger Steak Chimichurri*   grilled tomato & scallion, toasted baguette <b>GS</b>	41 <sup>95</sup>
Marinated Flank Steak*   potato puree, roasted mushrooms, crispy onion	
Horseradish brie and parmesan cream	10oz 39 <sup>95</sup>
Tamarind-Braised Short Rib   pickled mango, ginger (limited quantity available)	39 <sup>95</sup>

## 100% USDA PRIME CERTIFIED BEEF

These steaks are all Prime, all of the time. Custom aged, hand-selected and custom trimmed

Prime Rib Eye*   <b>GS</b>	18oz 66 <sup>95</sup>
Prime New York Strip*   <b>GS</b>	14oz 64 <sup>95</sup>
Prime Filet Mignon*   bearnaise <b>GS</b>	12oz 72 <sup>95</sup>

### Add some bling

crab, asparagus, béarnaise	18	jumbo scallops	24
bacon jam & Blaser's cheddar fondue	10	1/2 lb. king crab	75
blue cheese & fried onions	6		

## SPECIALTY SEAFOOD

Day boat caught by responsible fishermen

Miso Marinated Seabass   asparagus and mixed greens, yuzu dressing	47 <sup>95</sup>
Pan Seared Organic Atlantic Salmon*   Yukon Gold potato puree, sweet corn and roasted red pepper succotash, paprika <b>GS</b>	39 <sup>95</sup>
Cast-Iron Seared Jumbo Scallops*   slow roasted tomatoes, potato gnocchi balsamic, beurre monte, Fresno peppers, fried basil	46 <sup>95</sup>
Curried Shrimp   coconut milk, Madras curry, peaches, scallions, snap peas pickled fresnos, cilantro, Jasmine rice <b>GS</b>	41 <sup>95</sup>

## WHITE MEATS

Brick Pressed Bell & Evans Chicken   roasted heirloom carrots and onions Fingerling potatoes, parmesan cheese <b>GS</b>	36 <sup>95</sup>
Apple Cider-Braised Pork Shank   cider glaze, caramelized onion, roasted garlic Yukon Gold potato puree (limited quantity available) <b>GS</b>	39 <sup>95</sup>

## A BURGER & SANDWICHES

Choose house-cut fries, coleslaw, side salad | Gluten free buns available upon request

A Fat Burger*   bacon and onion jam, Blaser's sharp cheddar fondue, Nueske's bacon, American cheese, LTO, brown butter brioche bun	22 <sup>95</sup>
Chilled Lobster Roll   brioche bun, celery, tarragon aioli, shredded lettuce	34 <sup>95</sup>
Chili Rubbed Chicken Sandwich   brioche bun, Mahon cheese, chipotle aioli, LTO, avocado	21 <sup>95</sup>

