

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

STARTERS / SIDES

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

SALADS

La Flaquita Steak Salad tenderloin tips, iceberg, sweet corn, black beans, queso fresco avocado mousse, pickled fresnos, tortilla crisps, chipotle-lime vinaigrette	34 ⁹⁵
Roasted Vegetable Salmon Salad Atlantic salmon, roasted butternut squash, goat cheese roasted beets, balsamic, arugula, frisee, candied pecans, pepitas maple vinaigrette GS	35 ⁹⁵
Heirloom Tomato Salad Calabro ricotta, pickled mango, basil, baby arugula olive oil, aged balsamic, basil oil GS	21 ⁹⁵

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

6SMITH EXCLUSIVE CUTS

Exclusive cuts uniquely prepared to maximize flavor & texture

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

100% USDA PRIME CERTIFIED BEEF

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

Prime Rib Eye* GS	18oz 66 ⁹⁵
Prime New York Strip* GS	14oz 64 ⁹⁵
Prime Filet Mignon* bearnaise GS	12oz 72 ⁹⁵

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 ⁹⁵
Pan Seared Organic Atlantic Salmon* Yukon Gold potato puree, sweet corn and roasted red pepper succotash, paprika GS	39 ⁹⁵
Cast-Iron Seared Jumbo Scallops* slow roasted tomatoes, potato gnocchi balsamic, beurre monte, Fresno peppers, fried basil	46 ⁹⁵
Curried Shrimp coconut milk, Madras curry, peaches, scallions, snap peas pickled fresnos, cilantro, Jasmine rice GS	41 ⁹⁵

WHITE MEATS

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

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 ⁹⁵
Chilled Lobster Roll brioche bun, celery, tarragon aioli, shredded lettuce	34 ⁹⁵
Chili Rubbed Chicken Sandwich brioche bun, Mahon cheese, chipotle aioli, LTO, avocado	21 ⁹⁵

