Smithtown Bistro & Pub

November 1-8 Long Island RestaurantWeek

LUNCH $24

SOUPS/APPETIZERS

Baked French Onion Soup Butternut-Apple Soup Lobster Bisque Classic Caesar Salad Crisp romaine, creamy Caesar dressing, shaved Parmesan and garlic croutons

Mozzarella Squares

Crispy German Potato Pancakes golden potato pancakes served with sour cream, fresh chives and cinnamon applesauce

Greek Salad Romaine lettuce, cucumbers, tomatoes, red onion, calamata olives, grape leaves lemon herb dressing

Honey Roasted Carrots caramelized carrots with whipped feta and a drizzle of honey

Entrees

Chicken Bacon Ranch Wrap chopped romaine lettuce, grilled chicken, chopped bacon, ranch dressing on a wrap

Triple Decker BLT Bacon, lettuce and tomato, mayo on 7 grain toasted bread

Smith Bull Burger- 8 oz angus burger topped with sweet habenaria bacon fried onions and cheddar cheese on a brioche roll Eggplant Burrata mixed greens, roasted peppers, fig jam, balsamic glaze on a ciabetta

Caprese Sandwich fresh mozzarella, tomato, basil, balsamic glaze on a ciabatta

Meatball Flatbread red sauce on a flatbread with meatballs and mozzarella

Penne Primavera Seasonal Vegetables, garlic and oil

Chicken Pink Penne Sauteed chicken creamy pink sauce, spinach, mozzarella

Bolognese Gnocchi Fresh house made ricotta gnocchi in our rich Bolognese sauce

Consuming raw or under cooked meats, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform wait staff of any allergies. Menu subject to change. Taxes, beverages, alcohol, and gratuity are not included No Substitutions, Take-Out or Sharing, Prices subject to change. Thank you! From Sunday to Sunday

Smithtown Bistro & Pub

November 1-8 Long Island Restaurant Week

Dinner $48

SOUPS/APPETIZERS

Baked French Onion Soup Butternut Apple Soup Lobster Bisque

Classic Caesar Salad Crisp romaine, creamy Caesar dressing, shaved Parmesan and garlic croutons

Crispy German Potato Pancakes golden potato pancakes served with sour cream, fresh chives and cinnamon applesauce

Roasted Carrots Caramelized honey carrots topped with whipped feta and a honey drizzle

Greek Salad Romaine lettuce, cucumbers, red onion, feta, calamata olives, grape leaves, lemon herb dressing

Burrata & Roasted Tomato Creamy burrata and roasted tomatoes, fresh basil, EVOO and grilled crostini

Jumbo Shrimp Cocktail Chilled shrimp served with cocktail sauce and fresh lemon + $4

Buffalo Crispy Gnocchi Served with toast points

ENTREES

Classic Chicken Parmesan breaded chicken cutlet topped with house marinara melted mozzarella and parmesan served with spaghetti

Chicken Marsala Sautéed chicken in a mushroom Marsala sauce

Sunday Style Braised Beef Slowly braised boneless short ribs in red wine, tomato and herbs served over creamy parmesan polenta

Parmesan Herb Pork Schnitzel Thin, golden breaded pork cutlet with a lemon butter sauce served with caramelized carrots and mashed potatoes

Eggplant or Chicken Caprese Fried eggplant or chicken with fresh mozzarella, tomato, red onion salad and balsamic glaze

Sauerbraten Spiced and marinated served with red cabbage, caramelized carrots and mashed potatoes

Filet of Sole Francaise egg battered fish in a lemon butter sauce

Mushroom Spaetzle German egg noodles tossed with roasted mushrooms, garlic cream fresh herbs and Parmesan

Pan Seared Salmon with sesame ginger sauce

8 oz choice Filet Mignon topped with crispy onions, brown gravy mashed potatoes and mixed vegetables +$10

Surf & Turf Braised Short Ribs and grilled shrimp served with caramelized carrots and mashed potatoes +$15

DESSERTS

Home Made Apple Strudel , Pumpkin Crème Brulee, Classic Crème Brulee, Flourless Chocolate Cake

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