



110 South Lake Avenue • Pasadena, CA 91101  
Phone (626) 792 - 9999

Email This Menu At: [www.YourRC.com](http://www.YourRC.com)  
Menu Items And Prices Subject To Change Without Notice

Finest Steaks, Ribs and Fresh Seafood

**WINES BY THE GLASS**

**Sparkling Wine**

Perrier Jouté *Grand Brut*, N.V. Champagne (split) 17.50  
Roederer Estate *Brut Rosé* NV, California 13  
Gloria Ferrer *Brut* NV, Sonoma 8.50

**Sauvignon Blanc**

Rusack 2009, Santa Ynez Valley 8  
Charles Krug 2009, Napa 9.50

**Chardonnay**

Ventana 2008, Monterey 8  
Joel Gott 2008, Monterey 9.50  
William Hill *Estate* 2007, Napa Valley 12.50  
Beringer *Private Reserve* 2008, Napa Valley 17

**Other White and Rosé**

Katin *Viognier* 2008, Paso Robles 9.50  
Ch. Ste. Michelle *Indian Wells Riesling* '06, Col. Vly 8  
King Estate *Pinot Gris* 2008, Oregon 9.50

**Pinot Noir**

San Simeon 2008, Monterey 10  
Cambria *Julia's Vineyard* 2007, Sta Maria Valley 13  
Vergari *Sangiaco* Vyd, 2006 Sonoma Coast 16.50

**Zinfandel**

Peachy Canyon *Snow Vineyard* 2006, Paso Robles 12  
Cosentino *CigarZin* 2007, California 9.50

**Cabernet Sauvignon**

Clos la Chance 2006, Central Coast 8  
Smith & Hook 2007, Central Coast 14  
Whitehall Lane 2006, Napa Valley 18.50

**Merlot**

Huntington 2007, California 8  
Burgess 2006, Napa Valley 12  
Turnbull *Estate* 2006, Oakville, Napa Valley 15

**Syrah**

Bridlewood 2006, Central Coast 8  
Melville *Verna's* 2008, Santa Barbara Cty 12.50

**Meritage & Other Red Wine**

Estancia *Meritage* 2006, Paso Robles 12.50  
Westwood *Red4 Syrah*-Based Blend '06, Sonoma 9.50  
Yates *Cheval Cab. Franc* '06, Mt. Veeder, Napa 17.50

**BEER**

Craftsman *1903 Lager* Draft 6  
Amstel Light 5.50  
Bass Ale 5.50  
Bohemia 5.50  
Bud Light 4  
Coors Light 4  
Corona 5.50  
Heineken 5.50  
Newcastle Brown Ale 5.50  
Stella Artois 5.50  
Widmer Hefeweizen 5  
Erdinger Non-Alc Hef'n 5

Private Parties & Business Dinners  
available in our Grill Room and Garden Patio.  
Please call 626-792-9999

Smith Brothers Catering  
for your Special Occasions  
(626) 577-7784



**APPETIZERS**

Iron Skillet Corn Bread 6.95  
Pot Roast Stroganoff 9.50  
Baltimore Crab Cakes 11.95  
Crunchy Ahi Tuna 12.95  
Sesame-Chili Vinaigrette  
Popcorn Shrimp Basket 10.95  
Bean and Cheddar Dip 5.95  
Cheese Bread 3.95  
Shrimp Cocktail 13.95

**SOUPS**

Today's Soup	Cup 4.95	Bowl 5.95
The Grill Steak Chili	5.25	7.50

**SALADS**

Smitty's Salad 9.50  
White Shrimp, Greens, Smoked Bacon,  
English Peas, Green Beans, Bleu Cheese Crumbles  
Tiny Arugula & Goat Cheese 10.95  
Spiced Walnuts, Black Peppercorn Vinaigrette  
The Grill Mixed Green Salad 6.75  
Barbecue Ranch Chicken Salad 13.95  
Dungeness Crab Louie Salad 15.95  
Iceberg Wedge & Point Reyes Bleu Cheese 7.95  
Smoked Bacon, Tomatoes, Point Reyes Bleu Cheese Dressing  
Asian Pear Salad 10.50  
Baby Greens, Asian Pear, Point Reyes Bleu Cheese,  
Spicy Walnuts, Rasperry Vinaigrette  
Caesar Salad 8.95  
w/Chicken 11.95 w/Shrimp 13.95  
The Grill Cobb Salad 12.95  
Chilled Poached Salmon 15.95  
Balsamic Vinaigrette-Dressed Mixed Greens, Roasted Red Beets

**SMITTY'S SPECIALS**

Homemade Chicken Pot Pie 13.50  
Chicken Piccata 16.75  
Garlic and Herb Roasted Chicken 17.95  
Pot Roast with Root Vegetables 16.75  
Calves Liver, Onions & Bacon 16.95  
Fresh Ground Beef Steak 12.95  
with Grilled Onions  
Marion's Famous Meatloaf 13.95  
Pot Roast Stroganoff 15.95  
Macaroni & Cheese with Ham 13.95

**STEAKS and RIBS**

Roasted Prime Rib (after 5pm)  
Regular 25.95 Large 31.95  
Rattlesnake BBQ Baby Back Ribs  
1/2 Slab 16.95 Full Slab 26.95  
Short Rib Osso Bucco Style 29.95  
Grilled Pork Tenderloin 18.95  
Filet Mignon 31.95  
Petite Filet 26.95  
New York Steak 29.95  
Ribeye Steak 28.95

**FRESH SEAFOOD**

Fresh Fish of the Day MKT  
Cornmeal Crusted Idaho Rainbow Trout 16.95  
Pumpkin Seed and Sage Brown Butter  
Sand Dabs 17.95  
Herb Crusted Lake Superior Whitefish 26.95  
Jumbo Dry Scallops 25.95  
Mediterranean Tapenade, Jasmine Rice, Asparagus

A Smith Brothers Restaurant

**SANDWICHES**

The Grill CheeseBurger 11.95  
Tillamook Cheddar  
Smokehouse Burger 12.95  
Applewood Smoked Bacon,  
Grilled Onions, White Vermont Cheddar  
& Rattlesnake Sauce  
Filet Mignon Burger 13.95  
Point Reyes Bleu Cheese  
Organic Turkey Burger 14.95  
Range-Grown Turkey from Diestel Ranch  
Cheddar, Baby Spinach, Tomato, Chili Mayo  
Carolina Style Pulled  
Pork Sandwich 11.95  
Smitty's Club 11.95  
Turkey, Ham, Applewood Smoked Bacon

**PANINI PRESS SANDWICHES**

Albacore Tuna Melt 12.95  
Prime Rib Panini (Lunch Only) 14.95  
Grilled-Vegetable 11.95  
Goat Cheese, Green Goddess Dressing

**SIDES**

Mashed Potatoes 4.95  
French Fried Potatoes 4.50  
Homemade Potato Chips 4.50  
Fried Onion Strings 5.95

Half and Half 5.75  
French Fried Potatoes  
& Fried Onions

Fresh Seasonal  
Vegetable 5.25  
Sautéed Spinach & Shallot 5.25  
Creamed Corn 5.25  
Creamed Spinach 5.25  
Sautéed Shiitake and Domestic  
Mushrooms 5.75  
Red & Green Slaw 3.75  
Baked Potato (after 5pm) 4.50

**DESSERTS**

Crème Brûlée 7.95  
Pear Crisp a la Mode 7.95  
Tangy Key Lime Pie 7.95  
Double Dark Chocolate  
Mousse Cake 7.95  
Apple Walnut  
Bread Pudding 6.95  
Hot Fudge Sundae 6.95  
Fosselman's Ice Cream 4.75

**COCKTAILS**

Smitty's bartenders handcraft all drinks to  
order and then triple shake Martini's to  
serve at the iciest temperature possible.

The Grill Martini  
Ketel One, Hand-Staffed Bleu Cheese Olives  
"Dirty Grill" with a Splash of Olive Juice  
Cosmopolitan  
Belvedere Vodka, Fresh Lime Juice,  
Cranberry Juice  
Lemon Drop  
Ketel One, Cointreau,  
Fresh Lemon Juice  
Herradura Margarita  
Herradura Tequila, Fresh Lime Juice  
The Classic Old Fashioned  
Makers Mark Whiskey, Club Soda,  
Bitters, Sugar, Orange  
Bloody Mary  
Smirnoff Vodka, Tomato Juice  
Screwdriver  
Stoli Vodka,  
Fresh Squeezed Orange Juice