

## **Starters**

French Onion Soup

*Our own beef base and crouton with gratinee -*

\$7 Crock / \$6 Cup

Soup of the Day -

\$7-8 Crock / \$6-7 Cup

Shrimp Cocktail

*Large Gulf Shrimp, 5 count - \$9*

Appetizer Special - \$11

**Ask Your Server About Our Specials**

## **Lighter Fare**

Soup and Salad Bar - \$19

*(Salad Bar only \$12)*

\* All entrees include salad bar and baked potato with any choice of toppings listed below, or rice  
(Butter and Sour Cream, Bacon Bits + \$1, Chives + \$1)

The Smithy Burger 8oz - \$23

*Smothered with sauteed mushrooms, bacon and your choice of*

*American or Cheddar cheese*

*(Gorgonzola +\$4) (Grilled onions +\$2)*

Dijon Chicken Brochette - \$25

*Tenderloin chicken with Dijon Marinade and onions*

Grilled Whole Chicken Breast - \$27

*Prepared to your liking with*

*Barbeque, Cajun Spice or Teriyaki Seasoning*

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18% Gratuity will be added to the bill for parties of 8 or more.

## **Bill of Fare**

### **Champion Prime Choice Cut House Steaks**

Sirloin Au Jus, Chopped Sirloin, 10oz - \$25

Beef Kabob - \$32

*Onions, Peppers & Mushrooms*

Petit Filet Mignon, 6oz - \$35

Demi Striploin, 8oz - \$36

Boneless Ribeye, 18oz - \$40

New York Strip, 12oz - \$42

Filet Mignon, 10oz - \$43

Chicken & Striploin - \$44

Bone-In, Porterhouse, 20oz - \$47

#### **Cooked to your liking**

*Rare - Just kissed the grille*

*Medium Rare - Warm red center*

*Medium - Pink center*

*Medium Well - Cooked throughout*

*Well Done - It's dead alright*

### **Seafood**

Grilled Shrimp Scampi, 8 count - \$25

Fresh Crab Stuffed Filet of Sole - \$27

Fresh Salmon Filet, 8 to 10oz - \$31

Grilled Swordfish - \$34

Lobster Tail, 10 to 12oz - MP

### **Surf & Turf**

Scampi and Striploin - \$44

Lobster Tail & Striploin - MP

### **Pork & Poultry**

Glazed Ham Steak - \$22

Stuffed Chicken Breast with Cranberry Sauce - \$28

## **Sides**

- Vegetable of the Day - \$6
- Creamed Spinach - \$6
- Sweet Peas - \$6
- Sauteed Mushrooms - \$6
- Grilled Onions - \$4
- Béarnaise Sauce - \$4
- Gorgonzola Butter - \$4

## **Smithy Kids**

\* Served with chips (baked potato or rice pilaf +\$1),  
(Add Salad Bar - \$5)

- Chicken Nuggets - \$7
- Mac + Cheese - \$7
- Kid's Burger, 6oz - \$12
- BBQ Chicken Breast - \$12
- Petit Filet, 6oz - \$23

## **Desserts**

- New York Style Cheesecake - \$7  
*(Add Strawberry Preserves, Caramel or Raspberry Sauce \$1)*
- Dessert Special - \$8
- Our House Brownie Sundae - \$8
- Vanilla Ice Cream Sundae - \$8  
*(Chocolate Syrup, Raspberry Sauce +\$1, Strawberry Sauce +\$1)*
- Assortment of Specialty Coffees

## **FOOD ALLERGY NOTICE**

PLEASE BE ADVISED  
THAT FOOD PREPARED HERE MAY  
CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN,  
PEANUTS, TREE NUTS, FISH  
AND SHELLFISH.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs  
reduces the risk of foodborne illness.



# *The Smithy Restaurant*

## **Our Story**

Back in the year 1972, Frank and Joyce Pelligra relocated their young family from New York to Connecticut following their dream of opening a family steakhouse, ultimately leading them to a beautiful house in Monroe. This home was previously occupied by Mr. Stanley Joyce and his family, a man well remembered in the community for his many talents which ranged from cabinet making to automotive and even aircraft repair. The Pelligras found a temporary home in the building's second floor, while renovating the first into a cozy restaurant setting. From the photo memory wall to the Anvil, the restaurant was filled with local antiques that deepen The Smithy's warmth and charm to this day. When they opened to the people of Monroe in 1973, Joyce's recipes became a local staple as Frank, Sr. welcomed all of their new friends through the door.

In 1994, their son Frank would take over the reins with his longtime friend Steven Scinto. Together, for over 20 years, they continued The Smithy Tradition and preserved all of Mrs. Pelligra's recipes. When finally facing retirement, they wanted to make sure that The Smithy would thrive and sought tirelessly to find new owners that shared their and the community's passion for this restaurant's history.

In February 2020, Maureen and Ron Hanley became The Smithy's new owners and caretakers, but would shortly be faced with a great challenge. Committed to ensuring that the restaurant would survive amidst unprecedented circumstances, great care was taken in organizing and preserving decades of business. Smithy patrons, both new and old, never stopped showing their support by dining, laughing and sharing stories with new ownership. One such story details how the original owner of this house, Jerome Nichols, practiced as a blacksmith, which inspired our well-loved Smithy name.

Your friends at The Smithy welcome you to come in, take a step back into the timeless, inviting atmosphere and enjoy the same wonderful recipes which have been served up for 50 years.