



AT THE IRON HORSE HOTEL

---

WELCOME TO SMYTH. NAMED IN HONOR OF THE BLACKSMITHS WHOSE CRAFT WAS LARGELY REPLACED BY MACHINES AT THE ONSET OF THE INDUSTRIAL REVOLUTION, SMYTH IS DESIGNED IN ATMOSPHERE AND MENU TO CAPTURE RUSTIC AMERICANA. AN EXPERIENCE IN TRUE WISCONSIN CUISINE AWAITS YOU.

---

**SOUPS - 7**

**Wisconsin Beer Cheese  
Chef's Selection**

**APPETIZERS**

- Seared Diver Scallop (1 or 2)** ..... **10/15**  
*Pan seared diver scallop served with ginger aioli & drunken cucumbers*
- Beef Tartare**<sup>□</sup> ..... **9**  
*Classic Wisconsin sirloin served with pumpernickel, quail egg, red onion & coarse salt*
- Roasted Portobello & Artichoke** ..... **12**  
*Marinated and roasted portobello mushroom stacked with savory artichoke & truffle aged-cheddar custard*
- Confit of Rabbit**<sup>□</sup> ..... **12**  
*Smoked bacon wrapped rabbit loin served over a ragout of confit rabbit leg, shiitaki mushrooms, natural herb jus & stacked with truffle brioche*
- Foie Gras Du Jour** ..... **market**

**SHARING APPETIZERS (1/2/4/6 portions)**

- Ale Steamed West Coast Mussels**<sup>\*</sup> ..... **14/19/24/29**  
*Ale-steamed & sauced with a ragout of white beans, spinach & cured sausage in a tomato garlic broth*
- Wisconsin Cured Meat Board** ..... **12/16/20/24**
- Wisconsin Cheese Board** ..... **12/16/20/24**
- Oysters on the Half Shell**<sup>\*</sup> ..... **12/18/24/30**  
*Two east coast, two west coast oysters complemented with spiked cocktail sauce & a Rehorst gin & cucumber mignonette*

**SALADS**

- Mixed Garden Greens** ..... **6**  
*Petite field lettuces tossed with fresh tarragon, basil, chive & sweet rice wine vinaigrette, garnished with marinated grape tomatoes*
- Caesar Salad**<sup>\*</sup> ..... **8.5**  
*Chopped romaine tossed with classic Caesar dressing, topped with truffled parmesan ribbons & toasted brioche croutons, garnished with Moroccan white anchovies*
- Marinated Beets**<sup>□</sup> ..... **12**  
*Dijon vinaigrette marinated golden & red beets, accompanied by a whipped goat cheese mousse, candied hazelnuts & petite salad*
- The Wedge** ..... **6**  
*A crisp wedge of iceberg lettuce, fresh tomato, onion, smoked Nueske's bacon, chopped egg & Wisconsin blue cheese dressing*

<sup>□</sup> Denotes items containing nuts or nut oil

## PASTA

|   |           |
|---|-----------|
| <b>Market Pasta</b> .....   | <b>16</b> |
| <i>Farm-fresh roasted vegetables tossed with penne rigate, fresh herbs, sweet garlic &amp; white wine</i> |           |
| <i>Available with zucchini ribbons instead of pasta</i>   |           |

## FISH

|   |           |
|---|-----------|
| <b>Pan Roasted Swordfish</b> .....  | <b>28</b> |
| <i>Pan roasted pacific swordfish with caramelized fennel &amp; herb roasted Yukon Gold potatoes, stewed grape tomatoes &amp; anchovy thyme butter sauce</i>         |           |
| <b>North Atlantic Salmon</b> <sup>□</sup> .....   | <b>26</b> |
| <i>Sautéed &amp; topped with olive butter, served with Yukon gold potatoes &amp; sautéed asparagus</i>  |           |
| <b>Sea Scallops</b> .....   | <b>27</b> |
| <i>Pan-seared golden, served with a Domaine de Canton grapefruit reduction over wilted spinach &amp; asparagus</i>  |           |
| <b>Virginia Striped Sea Bass</b> .....  | <b>30</b> |
| <i>Pan roasted sea bass with smoked peppered bacon, served with stewed lentils, french beans &amp; sweet roasted tomato fondue, topped with olive basil compote</i> |           |

## ENTRÉES

|   |              |
|---|--------------|
| <b>Filet Mignon*</b> 6 oz / 10 oz ..... | <b>28/36</b> |
| <b>Rib Eye*</b> 10 oz .....             | <b>28</b>    |
| <b>Rib Eye*</b> 14 oz .....             | <b>36</b>    |

*All steaks grilled to chosen temperature & served with whipped potatoes, asparagus & herb roasted tomato.*  
*Available with bourbon bacon peppercorn sauce, classic béarnaise sauce or Oscar style (8) with crabmeat & béarnaise sauce.*

|   |                    |
|---|--------------------|
| <b>Candy Apple Pork Loin*</b> .....   | <b>30</b>          |
| <i>Marinated &amp; grilled pork loin served with a root vegetable graton, french beans &amp; sauced with a brandy apple reduction</i>             |                    |
| <b>Venison Osso Buco</b> .....  | <b>30</b>          |
| <i>Farm-raised venison shank braised tender, served in the classic style with roasted carrots &amp; saffron risotto</i>                           |                    |
| <b>Buttermilk Pan-Fried Chicken</b> <sup>□</sup> .....  | <b>14/18/22/28</b> |
| <i>Fresh frying hens, buttermilk marinated, flour dredged &amp; fried crispy, served with whipped potatoes &amp; green beans</i>                  |                    |
| <b>Herb Roasted Free Range Chicken</b> .....  | <b>28</b>          |
| <i>Marinated breast &amp; thigh, press-cooked &amp; roasted with herbs, served with brown butter polenta &amp; bacon roasted brussels sprouts</i> |                    |
| <b>Red Wine Braised Pot Roast</b> .....   | <b>30</b>          |
| <i>Slow braised pot roast with duck fat potatoes, french bean casserole &amp; buttermilk onion rings</i>  |                    |
| <b>Strauss Free Raised Veal Chop*</b> .....   | <b>44</b>          |
| <i>Marinated &amp; grilled veal chop, served over a bed of billy blue cheese risotto, french beans &amp; rosemary red wine reduction</i>          |                    |

<sup>□</sup> Denotes items containing nuts or nut oil

---

### EXECUTIVE CHEF THOMAS SCHULTZ

MILWAUKEE-NATIVE CHEF THOMAS SCHULTZ GREW UP BELIEVING THAT A FRESH TAKE ON OLD WORLD FARE PAIRED WITH GREAT WINE MAKE FOR INCREDIBLE CONVERSATION AND UNFORGETTABLE DINING EXPERIENCES. WITH A SPECIAL FLAIR FOR FISH AND GAME, CHEF SCHULTZ SHARES A PASSION FOR FOOD REFLECTIVE OF HIS MIDWESTERN ROOTS.

FOOD & BEVERAGE DIRECTOR - LOUIE SPETRINI  
RESTAURANT MANAGER - TROY MOLEN

---

*\* The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness.  
A gratuity of 20% will be added to parties of six or more.*