

Smitty's Grill

110 S Lake Ave 91101-2605 · +16267929999 · Updated: Jan 14, 2026

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STARTERS 7

Chef's Special Appetizer

Grilled Whole Artichoke **\$20.00**

Castroville, CA heirloom artichokes known for their flavor and meatiness. Remoulade & Drawn Butter

Iron Skillet Corn Bread **\$11.00**

Smitty's Crab Cakes **\$25.00**

Shrimp Cocktail **\$25.00**

Homemade Potato Chips **\$7.00**

Calamari & Shrimp **\$21.00**

SOUPS 2

Today's Soup **AVAILABLE OPTIONS**

Cup: \$9.00

Bowl: \$11.00

The Grill Steak Chili **AVAILABLE OPTIONS**

Cup: \$9.00

Bowl: \$11.00

SALADS 6

Smitty's Salad **\$17.00**

White Shrimp, Smoked Bacon, English Peas, Green Beans, Point Reyes Bleu Cheese, Corn Bread Croutons

Babe Farms Mixed Green Salad **\$13.00**

Cucumbers, Cranberries, Corn Bread Croutons

Grilled Salmon Salad **\$26.00**

Wild Arugula, Avocado, Red Onion, Tomato, Olives, Cucumber, Dijonnaise, Vinaigrette

D'Arrigo Farms Iceberg Wedge **\$14.00**

Smoked Bacon, Point Reyes Bleu Cheese, Tomatoes, Bleu Cheese Dressing

Asian Pear Salad **\$21.00**

Baby Greens, Point Reyes Bleu Cheese, Asian Pear, Corn Bread Croutons, Spicy Walnuts, Raspberry Vinaigrette

Caesar Salad*	AVAILABLE OPTIONS	
		\$16.00
	Add Chicken:	\$20.00
	Add Shrimp:	\$25.00

SMITTY'S CLASSICS 5

Homemade Chicken Pot Pie	\$25.00
Buttermilk Fried Chicken	\$30.00
Mary's Chicken, Cornbread Muffins, Honey Butter	
Chicken Piccata	\$29.00
Mary's Chicken, Sautéed Spinach and Shallots	
Chicken Pallaird	\$27.00
Herb Crusted Flattened Mary's Chicken Breast Served over Arugula and Spinach	
Smitty's Famous Meatloaf	\$25.00
Mashed Potatoes, Gravy, Tomato Relish	

STEAKS & RIBS, OMAHA, NEBRASKA 5

Chef's Cut of the Day*	
Roasted Prime Rib*	AAVAILABLE OPTIONS
à la carte	\$42.00
	Large: \$51.00
Rattlesnake BBQ Baby Back Ribs	AAVAILABLE OPTIONS
French Fries, Red & Green Slaw	1/2 Slab: \$31.00
	Full Slab: \$41.00
Filet Mignon*	AAVAILABLE OPTIONS
à la carte	Petite: \$47.00
	Regular: \$56.00
Ribeye Steak*	\$52.00
à la carte	

FRESH SEAFOOD 4

Fresh Fish of the Day*	
à la carte	
Seafood Cioppino	\$33.00
Traditional Seafood Stew, Grilled Bread	
Sand Dabs	\$32.00
Fresh Seasonal Vegetable	

Sautéed Idaho Rainbow Trout	\$34.00
Seasonal Vegetable, Lemon Sage Brown Butter	

PASTA & SANDWICHES 7

Ravioli of the Day	
Penne Arrabbiata	\$24.00
Wild Boar Sausage, Piquillo Pepper, Basil	
Linguine Primavera	\$22.00
Ricotta Cheese, Green and Yellow Squash, Sundried Tomatoes, Shimeji Mushrooms	
Maine Lobster Roll	\$27.00
Lemon Aioli, Brioche, French Fries	
Prime Rib French Dip	\$27.00
Horseradish, Au Jus, French Fries	
The Grill Cheeseburger*	\$24.00
Tillamook Cheddar, Brioche Bun, French Fries	
Cajun Fried Chicken Sandwich	\$24.00
Mary's Chicken, Spicy Aioli, White Cheddar, Avocado, Tomato, Dill Pickles, Red Onions, Brioche Bun, French Fries	

SIDES 11

Mashed Potatoes	\$10.00
Sautéed Mushrooms	\$12.00
Red & Green Slaw	\$9.00
Baked Potato	\$10.00
Creamed Spinach	\$11.00
Farmers Market Vegetable	\$12.00
Macaroni and Cheese with Ham	\$11.00
French Fried Potatoes	\$9.00
Sautéed Spinach and Shallots	\$11.00
Homemade Potato Chips	\$7.00
Beer Battered Onion Rings	\$12.00

HALF BOTTLES 6

Cabernet Franc, Crocker & Star 2014, St. Helena	\$84.00
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Cabernet Sauvignon, Duckhorn 2019, Napa Valley	\$65.00
Champagne, Piper-Heidsick	\$50.00
Champagne, Veuve Clicquot, Brut, "Yellow Label" NV, Reims	\$80.00
Chardonnay, Hudson 2013, Carneros	\$66.00
Pinot Noir, Goldeneye 2021, Anderson Valley	\$50.00

CHAMPAGNE & SPARKLING WINE 11

Ayala, Brut, "Blanc de Blanc" 2012, Champagne	\$180.00
Bollinger, Brut, Rosé, NV, Champagne	\$180.00
Champagne Piper-Heidsick	\$88.00
Chandon, Brut Rose, California	\$14.00
Jacquart, Brut, "Mosaique", Champagne	\$80.00
Jeio, Brut, N.V., Valdobbiadene Prosecco Superiore, Italy	\$15.00
Mignon-Gentil, Brut, NV, "Á Avize", Champagne Grand Cru	\$95.00
Philippe Glavier, Brut, NV, "La Grace d'Alphaël", Champagne Grand Cru	\$95.00
Tendil & Lombardi, Brut, NV, Champagne	\$72.00
Veuve Clicquot, Brut, "Yellow Label" NV, Reims, Champagne	\$165.00
Vincent Renoir, Brut, NV, Verzy, Champagne Grand Cru	\$114.00

SAUVIGNON BLANC 4

Eric Kent 2022, Sonoma County	\$50.00
Honig 2020, Napa Valley	\$50.00
Robert Hall 2022, "Artisan Collection", Paso Robles	\$52.00
Twomey 2022, Sonoma County	\$75.00

CHARDONNAY 12

Alma Fria "Campbell Ranch" 2015, Sonoma Coast	\$95.00
Analemma 2014, Columbia Gorge	\$78.00
Barnett Vineyards 2019, Carneros	\$70.00
Far Niente 2021, Napa Valley	\$160.00

Ferrari-Carano 2022, Sonoma County	\$65.00
Frogs Leap 2020, Napa Valley	\$75.00
Massican "Hyde Vineyard" 2017, Napa Valley	\$95.00
Newton 2017, Napa Valley	\$81.00
Niner "Jespersen Ranch" 2021 Edna Valley	\$55.00
Rombauer 2021, Carneros	\$85.00
Skyside 2018, North Coast	\$40.00
Sonoma-Cutrer "Russian River Ranches" 2021, Sonoma County	\$60.00

DOMESTIC WHITES & ROSÉ ³

Blend, Angeleno 2017, California	\$40.00
Ribolla Gialla Blend, Massican "Annia" 2017, Napa Valley	\$65.00
Viognier, Zaca Mesa 2016, Santa Ynez Valley	\$40.00

FRENCH WHITES & ROSÉ ⁵

Bourgogne, Domain Martin, Grand Vin de Bourgogne 2021	\$60.00
Chardonnay, Les Malandes, Cotes d'Auxerre 2019 Bourgogne	\$80.00
Chardonnay, Pascal Clement 2017, Bourgogne	\$85.00
Rose, Chateau de Berne "Inspiration" 2021, Côtes de Provence	\$50.00
Sancerre, Maison Foucher 2022	\$70.00

IMPORT WHITES ⁵

Albarino, Neboa 2021, Spain	\$55.00
Pinot Grigio, Terlato 2019, Friuli, Italy	\$50.00
Riesling, Jean Baptiste 2017, Rheinhessen, Germany	\$52.00
Riesling, Schloss Lieser "Ju Er" 2016, Mosel, Germany	\$87.00
Sauvignon Blanc, Kim Crawford 2021, New Zealand	\$40.00

PINOT NOIR ⁹

Alma Fria "Doña Margarita" 2014, Sonoma Coast	\$120.00
Arterberry Maresh 2022 Dundee Hills	\$85.00

Au Bon Climat 2021 Santa Barbara	\$56.00
Cline "Seven Ranchlands" 2020, Sonoma County	\$50.00
Goldeneye 2020, Anderson Valley	\$100.00
Lichen Estate "Moonglow" 2019, Anderson Valley	\$70.00
Macmurray Ranch 2021, Russian River	\$60.00
Rivers-Marie, Summa Vineyard 2017, Sonoma Coast	\$120.00
Seasmoke "Ten" 2019, Santa Rita Hills	\$200.00

MERTITAGE & RED BLENDS 3

Aleksander Reserve 2014, Paso Robles	\$130.00
Paraduxx 2020, Napa Valley	\$80.00
Prisoner Wine Co. "The Prisoner" 2019 Napa Valley	\$110.00

MERLOT 3

Beaulieu Vineyard "Bv" 2018, Napa Valley	\$60.00
Frog's Leap 2020, Napa Valley	\$85.00
Trefethen 2019, Napa Valley	\$90.00

CABERNET SAUVIGNON 15

Arrowood 2019, Knights Valley	\$90.00
Barnett Vineyards 2018, Spring Mountain District, Napa Valley	\$150.00
Bull by The Horns 2021, Paso Robles	\$64.00
Duckhorn 2020, Napa Valley	\$125.00
Eberle 2021, Paso Robles	\$75.00
EST. 75, 2019, Oakville	\$50.00
Frog's Leap 2019, Napa Valley	\$140.00
Honig 2018, Napa Valley	\$110.00
Newton 2018, Napa Valley	\$140.00
Paradigm 2017, Oakville	\$150.00
Post & Beam, by Far Niente 2021, Napa Valley	\$100.00

Riboli Family 2016, Rutherford	\$125.00
Rombauer 2019, Napa Valley	\$150.00
Roth 2021, Alexander Valley	\$60.00
Silver Oak 2018, Alexander Valley	\$175.00

RED VARIETALS 5

Malbec, La Posta 2019, Mendoza, Argentina	\$50.00
Syrah, San Simeon 2020, Paso Robles	\$65.00
Zinfandel, Allons Ensemble 2018, Dry Creek Valley	\$75.00
Zinfandel, Frog's Leap 2020, Napa Valley	\$100.00
Zinfandel, Robert Biale, "Party Line" 2019, North Coast	\$68.00

FRENCH REDS 6

Bourgogne, Cote Dor, Domaine Claudie Jobard 2020	\$80.00
Chateauneuf du Pape, Les Vins de Vienne "Les Oteliees" 2020	\$110.00
Gamay, Premieres Gouttes, Arnaud Combier 2020	\$50.00
Haut-Médoc, Château Ducru-Beaucaillou "Madame de Beaucaillou" 2018	\$70.00
Mas des Bressades, Costieres de Nimes 2017	\$90.00
Sauvignon Blanc, Domain Durand 2022 Sancerre	\$75.00

ITALIAN REDS 8

Barbaresco, Azienda Vitivinicola Rizzi, Pajore 2014	\$110.00
Barbaresco, Michele Chiarlo, Calamandrana 2016	\$90.00
Barolo, Fontanafredda, Serralunga d'Alba 2015	\$100.00
Barolo, Elvio Cogno, Cascina Nuova 2015	\$120.00
Brunello di Montalcino, San Felice "Campogiovanni" 2017	\$150.00
Chianti Classico Riserva, San Felice "Il Grigio San Felice" 2020	\$50.00
Lessona, Tenute Sella 2013	\$70.00
Piemonte, Francesco Boschis 2021	\$50.00

BEER 8

Seasonal Draft	\$9.00
Almanac Hazy IPA Draft	\$9.00
Anderson Valley Boont Amber Ale	\$7.00
Craftsman 1903 Lager Draft	\$9.00
Einstok, Icelandic White Ale	\$9.00
Erdinger, Non-Alcoholic	\$8.00
Stella Artrois	\$7.00
Stone IPA	\$8.00

COCKTAILS 7

Blackberry Lemon Drop

Vodka, Lemon Juice, BlackBerry, Sugar Rim

Itty Bitty Blue Martini

Gin, Blue Curacao, Lillet, Absinth, Lemon Juice

Frenchie

French Rose, Cointreau, Raspberry

Firing Squad

Tequila Blanco, Lime Juice, Grenadine, Bitters

The Devereaux

Bourbon, St Germain, Lemon Juice, Prosecco

Smashed in Pasadena

Scotch, Strawberry, Basil, Lemon Juice

Rye Me a River

Rye Whisky, St Germain, Lemon

BARREL AGED COCKTAILS 3

Old Fashioned

Four Roses Bourbon, Luxardo, Angostura Bitters

Negroni

Gordons Gin, Campari, Antica

Manhattan

Rittenhouse Rye, Antica, Angostura Bitters

DESSERTS 5

Crème Brûlée	\$12.00
Tangy Key Lime Pie	\$12.00
Hot Fudge Sundae	\$11.00
Double Dark Chocolate Mousse Cake	\$12.00
Scoop of Fosselman's Ice Cream or Sorbet	\$5.00