

2023

The Smithville Cafe, Menu, Date unknown

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The Smithville Cafe Story

Let us take you back a few years, to 1861. There was a town on Long Island called Smithville. Now, the reason it was called Smithville was because the first settlers of that town were a family of farmers by the name of Smith! It was a busy town...travelers always passing through... but when some travelers decided to spend the night, they stayed at the cafe at the junction called the Sportsman's Inn. It's there they would find great food, down-home service, entertainment and a place to hang their hat. Well, the Smiths are still around, but the town is now known as North Bellmore...and the cafe at the junction—which still stands—was renamed the **Smithville Cafe** to pay tribute to that fine town of long ago.

The **Smithville Cafe** still has that great Continental cuisine and that down-home friendly service...the owners have expanded the building, but still kept its turn-of-the-century decor. They've also expanded to Oceanside, where the history of the **Smithville Cafe** can take a new course. Marilyn, Richard and Lester thank you for your patronage, and they wish to continue to serve you in either one of their two locations...the **Smithville Cafe** of North Bellmore, and the **Smithville Cafe** of Oceanside.... Enjoy!

May we suggest
LIBATIONS

Smithville Strawberry Colada or Pina Colada
 Selection of Fresh Fruit Frozen Daiquiris
 Red Ogliev's Bloody Mary



APPETIZERS

Fresh Fruit in Season	2.95	Stuffed Mushrooms with Crabmeat	4.95
Clams Casino	3.95	<i>Sauce Cardinale.</i>	
<i>Tender Clams baked in a sauce of Lemon, Butter, Bacon, Green Pepper, Pimento and Onion.</i>		Baked Clams	3.50
Shrimp Scampi	4.95	<i>Oreganato, Crumbs, Butter and Herbs.</i>	
Escargot Bourguignonne	4.50	Shrimp Cocktail	4.95
<i>Escargot out of the shell with sliced Mushrooms, Shallots, Burgundy, Garlic, Parsley and Herbs.</i>		Shrimp Tempura	4.95
		<i>Ale battered dipped shrimp with Sauce Orientale.</i>	

SOUPS

Crock of Fresh Onion Soup Gratinée 2.50
 Soup du Jour 1.50

PASTA

Fettucine Alfredo 3.95	Fettuccine Primavera 4.50
<i>Al dente noodles prepared in a delicate cream sauce, Butter & Parmesan Cheese.</i>	<i>Prepared with fresh garden vegetables.</i>
Linguine with White Clam Sauce 3.95	

SALADS

Caesar Salad for Two 4.95	Sliced Tomatoes & Onions 2.95
Spinach Salad for Two with Hot Bacon Dressing 4.95	

*Our chef takes pride in
 preparing our daily
 blackboard specials.
 Please inquire about them.*

Fine catering facilities available for private parties.

SMITHVILLE HOUSE SPECIALTIES

*Served with Salad, Potato, Vegetable,
or Sauteed Mushrooms*

POULTRY

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|---|-------|
| Chicken Cordon Bleu | 9.95 |
| <i>Breast of Chicken rolled with Swiss Cheese & Imported Ham in a Supreme Sauce.</i> | |
| Whole Broiled Chicken | 7.95 |
| Chicken Francaise | 9.95 |
| <i>Sauteed in egg batter with White Wine, Lemon & Butter.</i> | |
| Chicken Michele | 10.50 |
| <i>Breast of Chicken sauteed with Broccoli, Almonds & Muenster Cheese, topped with Sauce Bonne Femme.</i> | |
| Long Island Duckling | |
| Montmorency | 10.95 |
| <i>On a bed of Wild Rice, with a sauce of Mandarin Oranges and Bing Cherries.</i> | |

BEEF

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| Smithville Shell Steak | 13.95 |
| <i>An all-time favorite.</i> | |
| Steak & Shrimp | 14.95 |
| <i>Shell Steak topped with Shrimp, served Teriyaki style.</i> | |
| Filet Mignon | 14.95 |
| <i>The tenderest of steaks broiled to perfection, and garnished with Mushroom caps.</i> | |
| Surf & Turf | 16.95 |
| <i>A delightful duo of Filet Mignon & Lobster Tail.</i> | |

FRIDAY AND SATURDAY

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|----------------------------------|-------|
| Prime Ribs of Beef au Jus | 14.95 |
|----------------------------------|-------|

VEAL

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| Veal Schnitzel a la Milanese | 10.95 |
| <i>Tender Veal Cutlet, breaded & sauteed.</i> | |
| Veal Marsala | 11.95 |
| <i>Scaloppines sauteed with Mushrooms & Marsala Wine.</i> | |
| Veal Cordon Bleu | 12.95 |
| <i>Veal Cutlet filled with Imported Ham & Swiss Cheese, with a Sherry Mushroom Sauce.</i> | |
| Veal Francaise | 11.95 |
| <i>Decliate Veal Escalloppes dipped in egg batter, sauteed & finished in a Wine and Lemon Sauce.</i> | |
| Veal Piccata | 11.95 |
| <i>Tender Medallions of Veal sauteed with White Wine, Butter, Lemon & Capers.</i> | |

SEAFOOD

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|---|-------|
| Filet of Sole Almondine | 8.95 |
| <i>Sliced Almonds, Lemon and Butter.</i> | |
| Filet of Sole Florentine | 9.95 |
| <i>With Spinach, Shallots and Mushrooms.</i> | |
| Sole Farci | 11.95 |
| <i>Rolled Filet of Sole with Crabmeat & Herbs, and laced with Sauce Newberg.</i> | |
| Fresh Fish of the Day | 7.95 |
| <i>Your Server will be happy to tell you about today's catch.</i> | |
| Scallops Provencale | 10.95 |
| <i>Sauteed in Garlic Butter, Shallots, White Wine, Lemon & fresh Tomatoes.</i> | |
| Scallops Meuniere | 10.95 |
| <i>Sauteed in Butter, Lemon & White Wine on Toast Points.</i> | |
| Seafood Platter Scampi Style | 12.95 |
| <i>Assorted Fish, Shrimp, Scallops & Clams Casino.</i> | |
| Shrimp Michele | 11.95 |
| <i>Sauteed Shrimp served on Broccoli flowerettes, topped with selected Cheeses & Sauce Cardinale.</i> | |
| Jumbo Shrimp Caesar | 11.95 |
| <i>A delicious dish prepared with Prosciutto, sliced Mushrooms & Lemon.</i> | |
| Shrimp Tempura | 11.95 |
| <i>Ale battered dipped Shrimp with Sauce Orientale.</i> | |
| Jumbo Shrimp Scampi | 11.95 |
| <i>Prepared in a Butter, Garlic & Wine Sauce to perfection.</i> | |
| Broiled Lobster Tails | 16.50 |
| <i>Delicious tasting and served with drawn Butter.</i> | |



Extra plate charge \$2.50 per person.
Roquefort dressing 50 cents extra.