



Downtown Muskegon
415 W. Western Ave.
smashwinebar.com



hometownhospitalitygroup.com

APPETIZERS

Charcuterie Board \$20

rotating meats & cheeses, house-made cherry chutney, house-made rotating jam, candied nuts, dried fruit & crackers.

Spinach Artichoke Dip \$14

blend of spinach, artichokes & artisan cheeses served with pita chips & crostini.

Smoked Whitefish Dip \$16

creamy house made smoked whitefish dip topped with microgreens. served with crackers & crostini.

Sesame Ginger Ahi Tuna \$16

ahi tuna marinated in a ginger garlic sauce, encrusted with sesame seeds and lightly seared. served with sesame ginger glaze.

Soft Pretzels \$12

4 warm, soft baked pretzel sticks served with house made beer cheese dip.

SALADS

add protein

chicken \$6 · steak \$9 · shrimp \$9
seared ahi tuna \$8 · salmon \$8

House \$10

romaine, red onion, tomato, cucumber & house made croutons.

Caesar \$10

romaine, parmesan & house made croutons tossed in caesar dressing.

Michigan Apple \$11

spinach, dried cherries, apples, bleu cheese crumbles, & candied nuts served with cherry vinaigrette.

dressing choices

ranch · balsamic · french

house made dressings

bleu cheese · cherry vinaigrette
sesame ginger vinaigrette

FLATBREADS

Spinach Artichoke Flatbread \$11

naan bread topped with spinach, artichokes & artisan cheeses.

Margherita Flatbread \$11

naan bread topped with house made marinara, basil pesto, roma tomatoes, mozzarella & drizzled with a balsamic glaze.

Pulled Chicken & Apple Flatbread \$12

naan bread topped with chicken, prosciutto, smoked gouda, apples & Smash sauce.

Chicken Pesto Flatbread \$12

naan bread topped with chicken, mushrooms, peppers and topped with basil pesto sauce & artisan cheeses.

Steak & Smoked Gouda Flatbread \$13

naan bread topped with fresh cut steak, smoked gouda cheese, roasted peppers, onions & Smash sauce.

PASTAS

Linguine Alfredo

chicken \$20 · sirloin \$23 · shrimp \$23
your choice of protein over linguine tossed with alfredo sauce.

Cajun Linguine Alfredo

chicken \$21 · sirloin \$24 · shrimp \$24
your choice of protein seasoned with cajun spices over linguine tossed with mushrooms in a creamy cajun alfredo sauce.

Creamy Pesto Linguine

chicken \$20 · sirloin \$23 · shrimp \$23
your choice of protein over linguine tossed with house made creamy pesto sauce.

ENTREES

served with seasonal vegetable and your choice of:
au gratin potatoes with roasted cauliflower
cinnamon mashed sweet potatoes topped with candied nuts
roasted red skin mashed potatoes
add a side house salad +\$2
add a side caesar salad +\$2

Maple Cherry Salmon \$25

pan seared Atlantic salmon topped with maple cherry chutney.

Pork Chop \$28

baked in a brown sugar glaze.

8 oz. Top Sirloin \$28

pan seared and topped with garlic herb butter.

8 oz. Filet \$38

pan seared and topped with garlic herb butter.

DESSERTS

Crème Brûlée \$7

house made topped with seasonal fruit

Flourless Chocolate Torte \$7

New York Style Cheesecake \$8

house made topped with seasonal fruit compote, chocolate or caramel

Carrot Cake \$8 by The Cake Flour

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.