

**Jazz Dinner (Sun-Thr)  
3-Course Prix-Fixe \$38**

**Appetizers**

**Classic Onion Soup**

crouton, black truffle, gruyère cheese  
\$13.95

**Charcuterie**

black label Serrano ham, smoked speck,  
sweet capocollo, pickled vegetables,  
dijon mustard, petit toast (RGF)  
(\$2 supplementary charge for prix fixe)  
\$17.95

**Oven Roasted Beef Marrow**

parsley gremolata, red onion marmalade,  
Texas toast  
\$15.95

**Classic Shrimp Cocktail**

poached jumbo shrimp, fresh horseradish,  
smoke's cocktail sauce (GF)  
(\$2 supplementary charge for prix fixe)  
\$17.95

**Crispy Calamari & Popcorn Shrimp**

parsley, chipotle aioli, arrabiata sauce  
\$15.95

**Smoked Salmon Platter**

Scottish smoked salmon, salmon caviar,  
red onions, capers, crème fraîche, pumpnickel (RGF)  
\$15.95

**Fried Oysters**

freshly shucked Blue Point oysters,  
mango habaño salsa  
(\$3 supplementary charge for prix fixe)  
\$18.95

**Arugula Salad**

baby arugula, red flame grapes,  
orange segments, shaved fennel,  
white balsamic citrus vinaigrette (VG) (GF)  
\$15.95

**Dessert with Prix-Fixe**

**Strawberry Shortcake Cannoli**

strawberries, vanilla ricotta cream  
\$7.95

**Chocolate Fudge Peanut Butter Pie**

peanut butter mascarpone, Valrhona chocolate fudge,  
Oreo cookie crumbles (N)  
(\$5 supplementary charge for prix fixe)  
\$7.95

**New York Cheese Cake**

Nutella chocolate swirl (N)  
(\$5 supplementary charge for prix fixe)  
\$7.95

**Crème Brûlée**

Tahitian vanilla bean custard, cane sugar caramel  
(\$5 supplementary charge for prix fixe)  
\$7.95

**Entrees**

**Lobster Bouillabaisse**

Alaskan cod, sea scallops, little neck clams,  
black mussels, garlic aioli, crouton  
\$32.95

**Seared Salmon**

filet of Atlantic salmon, mussels,  
wilted arugula, fingerling potatoes, shallots,  
dry vermouth, lemon-butter broth  
\$29.95

**Tomahawk Veal Chop**

grilled bone-in veal chop, roasted garlic,  
rosemary butter, haricot verts, potato gratin (RGF)  
(\$4 supplementary charge for prix fixe)  
\$34.95

**Black Truffle Ratatouille**

Japanese eggplant, garden zucchini, summer squash,  
tomatoes, red peppers, butter bean cassoulet, thyme,  
freshly shaved black truffle (V) (VG) (GF)  
\$29.95

**Braised Short Ribs**

balsamic-brown sugar braised short ribs,  
caramelized cipollini onion, garlic mashed potatoes,  
collard greens, sautéed baby carrots (O)  
(\$8 supplementary charge for prix fixe)  
\$37.95

**Cedar Plank Steak**

grilled organic Creekstone Farm NY strip steak, roasted  
shallots, onion rings, truffled parmesan fries (RGF) (O)  
(\$8 supplementary charge for prix fixe)  
\$39.95

**Breaded Crispy Pork Chop**

pan seared, schnitzel-style center cut pork chop,  
baby arugula, red flame grapes, shaved apples,  
lemon, mac 'n cheese (O)  
\$28.95

**Buttermilk Fried Chicken**

crispy fried organic Bell & Evans chicken,  
rosemary gravy, bacon braised collard greens,  
hush puppies (O)  
\$28.95

**Lobster Ravioli**

hand-rolled lobster and scallop ravioli,  
tomato vodka sauce, fresh basil  
\$28.95

**Fish Tacos**

soft flour tortillas, beer battered cod,  
cabbage, red onion, avocado, cilantro,  
salsa verde, tomato salsa, chipotle aioli  
\$28.95

executive chef - consultant : Patricia Williams  
chef de cuisine : Eddy Grullon  
sous chef : Patricio Saavedra

(V) = Vegetarian, (O) = Organic Meat, (N) = Contains Nuts  
(VG) = Vegan; (RVG) = Vegan Option Available  
(GF) = Gluten Free; (RGF) = Gluten Free Option Available

**Kitchen does not split orders or Prix-Fixe.**  
A la carte prices apply to guests sharing the Prix-Fixe