

Restaurant Week \$42 Prix-Fixe

Monday - *Friday*

(Additional music charge applies on Friday night)
(à la carte available, must pay cover)

Appetizers

(Choose Any)

Classic Onion Soup

crouton, truffle, gruyère cheese

Classic Shrimp Cocktail

poached jumbo shrimp, fresh horseradish
smoke's cocktail sauce (GF)

Crispy Calamari & Popcorn Shrimp

parsley, chipotle aioli, arrabiata sauce

Fried Oysters

freshly shucked Blue Point oysters,
panko batter, mango habaño salsa

Mousse of Foie Gras

toast points, sauternes jelly

Smoked Salmon Platter

red onions, capers, salmon caviar,
crème fraîche, pumpernickel (RGF)

Grilled Brussels Sprouts

piquillo pepper sauce (V) (GF)

Arugula Salad

baby arugula, yellow corn,
orange segments, shaved fennel,
white balsamic citrus vinaigrette (VG) (GF)

Dessert

(*Indicates a supplementary charge)

Strawberry Shortcake Cannoli

strawberries, vanilla ricotta cream

Chocolate Fudge Peanut Butter Pie

peanut butter mascarpone,
Valrohna chocolate fudge
Oreo cookie crumbles (TN)

New York Cheese Cake

Nutella chocolate fudge (TN)
(\$2 supplementary charge)

Crème Brûlée

Tahitian vanilla bean custard,
cane sugar caramel
(\$2 supplementary charge)

Entrees

(Choose Any)

(*Indicates a supplementary charge)

Lobster Bouillabaisse

Alaskan cod, sea scallop, little neck clams,
black mussels, garlic aioli, crouton

Jumbo Sea Scallops

cauliflower purée, brussels sprout leaves,
apple wood smoked bacon, fig balsamic
(\$3 supplementary charge)

Seared Salmon

filet of atlantic salmon, mussels, wilted arugula, fingerling
potatoes, shallots, dry vermouth, lemon-butter broth

Lobster Ravioli

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

Braised Short Ribs

Balsamic-brown sugar braised short ribs,
caramelized cipollini onion, garlic mashed potatoes,
collard greens, sautéed baby carrots (O)
(\$3 supplementary charge)

Cedar Plank Steak

organic Creekstone Farm NY strip steak, roasted
shallots, onion rings, truffled parmesan fries (RGF) (O)
(\$3 supplementary charge)

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, yellow corn, shaved apples,
lemon, mac 'n cheese (O)

White Truffle Chicken

oven-roasted organic breast of chicken, white truffle,
porcini mushroom butter, spinach, roasted garden
carrots, yukon gold mashed potatoes (O) (GF)

Oven-Roasted Vegetable Quinoa Fritters

kale, sweet potato, pumpkin seed, organic quinoa,
brussels sprout hash, spicy honey, tomato corn salsa,
vegan chipotle aioli (V) (VG) (GF)

Fish Tacos

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

executive chef - consultant : Patricia Williams
chef de cuisine : Eddy Grullon

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

***MON – THURS NO COVER WHEN ORDERING PRIX-FIXE
FRIDAY NIGHT ALL GUESTS MUST PAY COVER CHARGE
Kitchen does not split orders or Prix-Fixe.**

A la carte prices apply to guests sharing the Prix-Fixe