

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

Appetizers

Classic Onion Soup

crouton, black truffle, gruyère cheese
\$13.95

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

Fried Oysters

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

Mousse of Foie Gras

toast points, sauternes jelly
(\$3 supplementary charge for prix fixe)
\$18.95

Smoked Salmon Platter

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

Grilled Brussels Sprouts

piquillo pepper sauce (V) (GF)
\$14.95

Arugula Salad

baby arugula, pomegranate seeds,
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 fudge (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 scallop, little neck clams,
black mussels, garlic aioli, crouton
(\$3 supplementary charge for prix fixe)
\$32.95

Seared Salmon

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

Lobster Ravioli

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

Blackened Striped Bass

pan seared filet of wild striped bass, lemon zest, parsley,
haricot verts, fingerling potatoes (RGF)
\$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

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, pomegranate seeds, shaved apples,
lemon, mac 'n cheese (O)
\$28.95

White Truffle Chicken

oven-roasted organic breast of chicken, white truffle
porcini mushroom butter, spinach, roasted garden
carrots, yukon gold mashed potatoes (O) (GF)
(\$2 supplementary charge for prix fixe)
\$30.95

Gluten Free Garden Pasta

butter beans, organic heirloom kale, sautéed zucchini,
yellow squash, cherry tomatoes, garlic, basil, vegan
pecan pesto, gluten free penne (V) (VG) (GF) (N)
\$26.95

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

(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