

## Restaurant Week \$42 Prix-Fixe

Monday – Friday #

(#Additional music charge applies on Friday night)

### Appetizers

#### **Tomato & Mozzarella Salad**

heirloom tomatoes, fresh mozzarella, basil, aged balsamic reduction, basil oil (V) (GF)

#### **Arugula Salad**

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

#### **Classic Shrimp Cocktail**

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

#### **Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce

#### **Smoked Salmon Platter**

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

#### **Louisiana Popcorn Shrimp**

fried Maine rock shrimp, chipotle aioli, arrabiata sauce

#### **Charcuterie**

black label Serrano ham, smoked speck, sweet capocollo, pickled vegetables, dijon mustard, petit toast (RGF)

### Dessert with Prix-Fixe

#### **Macarons & Eclairons**

ganache, buttercream (N)!

#### **Chocolate Fudge Brownie**

Valrhona chocolate, raspberries

### Desserts

#### **Chocolate Fudge Peanut Butter Pie**

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

#### **New York Cheese Cake**

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

#### **Crème Brûlée**

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

### Entrees

#### **Cajun Lobster Bouillabaisse**

Alaskan cod, sea scallops, cajun crawfish, little neck clams, black mussels, garlic aioli, crouton

#### **Blackened Cod Fish**

blackened filet of wild cod, fried goat cheese polenta, green papaya slaw

#### **Seared Salmon**

filet of Atlantic salmon, roasted asparagus, tarragon béarnaise, fingerling potatoes, tomato confit (GF)

#### **Black Truffle Ratatouille**

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

#### **Smoke's Barbecue Ribs**

BBQ baby back ribs, bacon braised collard greens, warm smashed potato salad, jalapeño, mustard vinaigrette  
(\$6 supplementary charge for prix fixe)

#### **New York Strip Steak**

aged 14oz organic Creekstone Farm black angus NY strip steak, bone marrow butter, roasted garlic, truffled parmesan fries (GF) (O)  
(\$10 supplementary charge for prix-fixe)

#### **Breaded Crispy Pork Chop**

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

#### **Buttermilk Fried Chicken**

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

#### **Lobster Ravioli**

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

#### **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

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

**MON – THURS NO MUSIC CHARGE WHEN ORDERING PRIX-FIXE  
# FRIDAY NIGHT ALL GUESTS MUST PAY MUSIC CHARGE**

**Kitchen does not split orders or Prix-Fixe.**

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