

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