

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

**Appetizers**

**Truffled Onion Soup**

crouton, truffle, gruyère cheese  
\$12.95

**Classic Shrimp Cocktail**

poached jumbo shrimp, fresh horseradish  
smoke's cocktail sauce  
(\$1 supplementary charge for prix fixe)  
\$16.95

**Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce  
\$15.95

**Fried Oysters**

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

**Mousse of Foie Gras**

toast points, sauternes jelly  
(\$1 supplementary charge for prix fixe)  
\$16.95

**Grilled Brussels Sprouts**

piquillo pepper sauce (V) (GF)  
\$13.95

**Tomato & Mozzarella Salad**

Fresh basil, toasted crouton, extra virgin basil oil (V) (RVG)  
\$15.95

**Arugula Salad**

baby arugula, yellow corn, orange segments,  
shaved fennel, white balsamic citrus vinaigrette (VG)(GF)  
\$14.95

**Smoke's Chopped Salad**

romaine lettuce, feta cheese, tomato, cucumber,  
red wine vinaigrette (V) (GF)  
\$14.95

**Smoke's Caesar Salad**

romaine, croutons, white anchovies (RGF)  
\$14.95

**King Arthur Pizza**

san marzano tomato sauce, fresh mozzarella, basil oil (V)  
\$14.95

**Buffalo Chicken Wings**

blue cheese fondue, celery (GF)  
\$15.95

**Dessert with Prix-Fixe**

**Strawberry Shortcake Cannoli**

strawberries, vanilla ricotta cream  
\$7.95

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

(V) = Vegetarian, (O) = Organic Meat, (TN) = Contains Tree 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**

**Entrees**

**Fish Tacos**

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

**Lobster Bouillabaisse**

Alaskan cod, sea scallop,  
little neck clams, black mussels, garlic aioli, crouton  
(\$3 supplementary charge for prix fixe)  
\$32.95

**Sautéed Lemon Chicken**

organic breast of chicken, spinach, roasted  
garden carrots, yukon gold mashed potatoes (O)  
\$24.95

**Breaded Crispy Pork Chop**

pan seared, schnitzel-style center cut pork chop, arugula,  
yellow corn, shaved apples, lemon, mac 'n cheese (O)  
\$27.95

**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

**Grilled Salmon**

filet of atlantic salmon, mussels, wilted arugula,  
fingerling potatoes, shallots, dry vermouth, lemon-butter broth  
\$28.95

**Blackened Catfish**

Hoppin' Johns, cajun remoulade, hush puppies  
\$24.95

**Honey Dipped Fried Chicken**

tomato gravy, bacon-braised collard greens,  
house made cornbread (O)  
\$24.95

**10oz Bacon Cheeseburger**

freshly ground organic beef, apple wood smoked bacon,  
sharp cheddar, brioche bun, pickle, lettuce, tomato, fries (O)  
\$24.95

**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)  
\$24.95

**Lobster Ravioli**

hand rolled lobster & scallop ravioli, tomato vodka sauce, basil  
\$28.95

**Gluten Free Pasta**

butter beans, organic heirloom kale, sautéed zucchini, yellow  
squash, cherry tomatoes, garlic, basil, vegan pecan pesto,  
gluten free penne (V) (VG) (GF) (TN)  
\$25.95

**Desserts a la Carte**

**Chocolate Fudge Peanut Butter Pie**

peanut butter mascarpone, Valrhona chocolate fudge  
Oreo cookie crumbles (TN)  
\$7.95

**New York Cheese Cake**

Nutella chocolate fudge (TN)  
\$7.95

**Crème Brûlée**

Tahitian vanilla bean custard, cane sugar caramel  
\$7.95

**Strawberries & Cream**

creme chantilly  
\$11.95