

## Restaurant Week Prix-Fixe \$42

Sunday – Friday\*

(\*additional music charge applies on Friday night)

### Appetizers

#### **Classic Shrimp Cocktail**

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

#### **Smoked Salmon Platter**

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

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

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

#### **Ham & Cheese Croquettes**

black label Serrano ham, applewood smoked Virginia ham, gruyere, béchamel, quince butter

#### **The Wedge Salad**

organic iceberg wedge, cherry tomatoes, Roquefort bluecheese, crispy bacon slab, toasted pumpkin seeds, chives, buttermilk ranch, aged balsamic reduction

#### **Arugula Salad**

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

#### **Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce

#### **Louisiana Popcorn Shrimp**

fried rock shrimp, chipotle aioli, arrabiata sauce

### **Bottled Wine Specials**

(only available with restaurant week menu)

**Featured Red Wine - \$49**

**Featured White Wine - \$49**

### **Dessert with Prix-Fixe**

#### **Macarons & Eclairons**

ganache, buttercream (N)!

#### **Chocolate Fudge Brownie Bites**

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

#### **Black Truffle Ratatouille**

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

#### **Seared Salmon**

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

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

aged 14oz organic Creekstone Farm black angus NY Strip steak, béarnaise, roasted garlic, truffled parmesan fries (GF) (O)

\*(**\$15 supplementary charge**)

#### **\*\*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**)

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

pan seared, schnitzel-style center cut pork chop, baby arugula, pomegranate, shaved apples, lemon, jalapeño 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

chef de cuisine : Eddy Grullon

sous chef : Patricio Saavedra

**\*\* (subject to supplementary charge)**

(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.**