

**Jazz Dinner**  
**3-Course Prix-Fixe \$44.95**

**Appetizers**

**Classic Onion Soup**

crouton, truffle, gruyère cheese  
\$10.95

**Mousse of Foie Gras**

toast points, sauternes jelly  
\$16.95

**Classic Shrimp Cocktail**

poached jumbo shrimp, fresh horseradish  
smoke's cocktail sauce  
\$17.95

**Fried Oysters**

cornmeal battered Blue Point oysters,  
mango habañero salsa  
\$18.95

**Smoked Salmon Platter**

red onions, capers, salmon caviar,  
crème fraîche, pumpernickel  
\$15.95

**Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce  
\$15.95

**Baked Vegetable Pasta**

roasted tomatoes, sautéed spinach, roasted garlic,  
fresh mozzarella, ricotta cheese,  
hand rolled pasta, extra virgin olive oil (V)  
\$14.95

**Arugula Salad**

baby arugula, pomegranate seeds, orange segments,  
shaved fennel, white balsamic citrus vinaigrette (VG)(GF)  
\$15.95

Menu is subject to change without notice based on market price and availability.

executive chef - consultant : Patricia Williams

chef de cuisine : Eddy Grullon

(V) = Vegetarian, (O) = Organic Meat, (HN) = Contains Hazelnuts  
(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

**Give the gift of music!**

**SMOKE Gift Cards and Artist CD's are  
available through your server.  
Check out the Smoke Sessions Records catalog!**

## Entrees

### **Lobster Bouillabaisse**

Alaskan cod, Maine Lobster, sea scallop,  
little neck clams, black mussels, Provencale saffron-seafood broth, garlic aioli, crouton  
(\$5 supplementary charge for prix fixe)  
\$37.95

### **Braised Short Ribs**

caramelized cipollini onion, roasted potatoes,  
sautéed baby carrots,  
(\$4 supplementary charge for prix fixe)  
\$36.95

### **Jumbo Sea Scallops**

cauliflower purée, brussels sprout leaves,  
applewood smoked bacon, fig balsamic  
\$34.95

### **Filet Mignon**

organic filet of beef, pinot noir shallots, peppercorn sauce,  
onion rings, truffled french fries (RGF) (O)  
(\$7 supplementary charge for prix fixe)  
\$38.95

### **Grilled Salmon**

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

### **Breaded Crispy Pork Chop**

pan seared, schnitzel-style center cut pork chop,  
baby arugula, pomegranate seeds, shaved apples, lemon,  
mac 'n cheese (O)  
\$26.95

### **Wild Mushroom Ravioli**

white truffles, hand made porcini mushroom pasta  
thyme cream sauce (V)  
\$28.95

### **Sautéed Lemon Chicken**

organic breast of chicken, spinach, roasted  
garden carrots, yukon gold mashed potatoes (O)  
\$26.95

### **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

### **Fish Tacos**

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

## Desserts

### **Almond Biscotti**

selection of fresh biscotti, espresso mascarpone  
\$7.95

### **Chocolate Covered Strawberries**

dark & white valrhona chocolate  
\$7.95

### **Sugarless Chocolate Mousse**

creme chantilly  
\$7.95