

## Jazz Dinner (Sunday – Thursday) 3-Course Prix-Fixe

### Appetizers

**Truffled Onion Soup** \$12.95  
crouton, truffle, gruyère cheese

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

**Crispy Calamari** 15.95  
parsley, chipotle aioli, arrabiata sauce

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

**Mousse of Foie Gras** \$16.95  
toast points, sauternes jelly (\$1 supplementary charge for prix fixe)

**Grilled Brussels Sprouts** \$13.95  
piquillo pepper sauce (V) (GF)

**Popcorn Shrimp** \$16.95  
beer battered Maine rock shrimp, chipotle aioli, arrabiata sauce

**Arugula Salad** \$14.95  
baby arugula, pomegranate, orange segments,  
shaved fennel, white balsamic citrus vinaigrette (VG)(GF)

**Smoke's Chopped Salad** \$14.95  
romaine lettuce, feta cheese, tomato, cucumber, red wine vinaigrette (V) (GF)

**Smoke's Caesar Salad** \$14.95  
romaine, croutons, white anchovies (RGF)

**King Arthur Pizza** \$14.95  
san marzano tomato sauce, fresh mozzarella, basil oil (V)

**Buffalo Chicken Wings** \$15.95  
blue cheese fondue, celery (GF)

### Entrees

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

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

**Sautéed Lemon Chicken** \$24.95  
organic breast of chicken, spinach, roasted  
garden carrots, yukon gold mashed potatoes (O) (GF)

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

**Cedar Plank Steak** \$39.95  
organic Creekstone Farm NY strip steak,  
roasted shallots, onion rings, truffled parmesan fries (RGF) (O)  
(\$8 supplementary charge for prix fixe)

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

**Blackened Catfish** \$24.95  
Hoppin' Johns, cajun remoulade, hush puppies

**Honey Dipped Fried Chicken** \$24.95  
tomato gravy, bacon-braised collard greens, house made cornbread (O)

**10oz Bacon Cheeseburger** \$24.95  
freshly ground organic beef, apple wood smoked bacon,  
extra sharp cheddar, brioche bun, dill pickle, lettuce, tomato, fries (O)

**Oven Roasted Vegetable Quinoa Fritters** \$24.95  
kale, sweet potato, pumpkin seed, organic quinoa, brussels sprout hash,  
spicy honey, tomato corn salsa, vegan chipotle aioli (V) (VG) GF

**Lobster Ravioli** \$28.95  
hand-rolled lobster & scallop ravioli, tomato vodka sauce, fresh basil

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

Kitchen does not split orders or Prix-Fixe.  
A la carte prices apply to guests sharing the Prix-Fixe

## Sunday Jazz Brunch 11:00am – 4:00pm

### Brunch Menu

**House Made Raisin Nut Granola** \$10.95  
greek yogurt, fresh fruit, wild clover honey (TN)

**Smoked Salmon Platter** \$15.95  
smoked salmon, bagel, cream cheese, red onion,  
capers, organic baby arugula salad

**Chicken & Waffles** \$16.95  
buttermilk fried chicken, waffles, honey butter

**Breakfast Pizza** \$16.95  
King Arthur pizza, 3 sunny side eggs, bacon,  
san marzano tomato sauce, fresh mozzarella

**Pan Scrambled Egg Platter** \$14.95  
three eggs, chives, crème fraîche, tater tots, organic baby arugula salad

**Smoked Salmon Scrambled Eggs** \$16.95  
smoked salmon, cream cheese, chives,  
tater tots, organic baby arugula salad

**Eggs Benedict** \$15.95  
poached eggs, english muffin, canadian bacon,  
hollandaise, tater tots, organic baby arugula salad

**3 Egg Garden Omelette** \$16.95  
fine herb, zucchini, peppers, red onion, parsley,  
basil, tater tots, organic baby arugula salad

**3 Egg Bacon Omelette** \$16.95  
bacon, cheddar cheese, diced tomato,  
tater tots, organic baby arugula salad

**Grilled Chicken Chopped Salad** \$16.95  
Grilled organic chicken breast, cucumber, tomato, red onion, feta cheese

**Grilled Chicken Caesar Salad** \$17.95  
Grilled organic chicken breast, hearts of romaine, parmesan tuiles,  
croutons, white anchovies

**Belgian Waffles** \$15.95  
bacon, pecans, strawberries, maple syrup, cream

**10oz Bacon Cheeseburger** \$20.95  
freshly ground organic beef, apple wood smoked bacon,  
extra sharp cheddar, brioche bun, dill pickle, lettuce, tomato, fries  
add fried egg \$2.50

**Breaded Crispy Pork Chop** \$21.95  
pan seared, schnitzel-style center cut pork chop, baby arugula,  
roasted corn, grape tomatoes, lemon, mac 'n cheese (O)

**Oven Roasted Vegetable Quinoa Fritters** \$24.95  
kale, sweet potato, pumpkin seed, organic quinoa, brussels sprout hash,  
spicy honey, tomato corn salsa, vegan chipotle aioli (V) (VG) GF

### Brunch Cocktails

please see our cocktail list for our selection of brunch cocktails

### Dessert with Prix Fixe

**Fresh Baked Cannoli** \$7.95  
strawberries, vanilla ricotta cream

### Desserts a la Carte

**Chocolate Fudge Peanut Butter Pie** \$7.95  
peanut butter mascarpone, Valrhona chocolate fudge,  
Oreo cookie crumbles (TN)

**New York Cheese Cake** \$7.95  
Nutella chocolate fudge (TN)

**Crème Brûlée** \$7.95  
Tahitian vanilla bean custard, cane sugar caramel

**Strawberries & Cream** \$11.95  
creme chantilly

(V) = Vegetarian, (O) = Organic Meat; (VG) = Vegan;  
(RVG) = Vegan Option Available (GF) = Gluten Free;  
(RGF) = Gluten Free Option Available (TN) = Contains Tree Nuts

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