

**Jazz Dinner (Sun-Thr)  
3-Course Prix-Fixe \$42**

**Appetizers**

**Classic Onion Soup**

crouton, black truffle, gruyère cheese  
\$15.95

**The Wedge Salad**

organic iceberg wedge, cherry tomatoes, Roquefort blue cheese, crispy bacon lardons, toasted pumpkin seeds, chives, buttermilk ranch, aged balsamic reduction  
\$17.95

**Arugula Salad**

baby arugula, pomegranate, orange segments, shaved fennel, white balsamic citrus vinaigrette (VG) (GF)  
\$16.95

**Ham & Cheese Croquettes**

Serrano Ham, gruyere, béchamel, quince butter  
\$15.95

**Jumbo Shrimp Cocktail**

poached jumbo shrimp, fresh horseradish, smoke's cocktail sauce (GF)  
\$18.95

**Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce  
\$18.95

**Smoked Salmon Platter**

Scottish smoked salmon, salmon caviar, red onions, capers, crème fraîche, pumpernickel (RGF)  
\$18.95

**Louisiana Popcorn Shrimp**

fried rock shrimp, chipotle aioli, arrabiata sauce  
\$18.95

**Charcuterie**

black label Serrano ham, smoked speck, sweet capocollo, pickled vegetables, dijon mustard, petit toast (RGF)  
\$18.95

**Dessert with Prix-Fixe**

**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)  
\$8.95

**New York Cheese Cake**

Nutella chocolate swirl (N)  
\*(\$5 supplementary charge for prix fixe)  
\$8.95

**Crème Brûlée**

Tahitian vanilla bean custard, cane sugar caramel  
\*(\$5 supplementary charge for prix fixe)  
\$8.95

**Entrees**

**Cajun Lobster Bouillabaisse**

Alaskan cod, sea scallops, cajun crawfish, little neck clams, black mussels, garlic aioli, crouton  
\$32.95

**Black Truffle Ratatouille**

Japanese eggplant, garden zucchini, summer squash, tomatoes, red peppers, butter bean cassoulet, thyme, freshly shaved black truffle (V) (VG) (GF)  
\$32.95

**Seared Salmon**

filet of Atlantic salmon, roasted asparagus, tarragon béarnaise, fingerling potatoes, tomato confit (GF)  
\*(\$3 supplementary charge)  
\$34.95

**Smoke's Coq Au Vin**

red wine braised organic Bell & Evans chicken, Cajun Andouille sausage, caramelized pearl onions, rainbow carrots, chipotle mashed potatoes, white truffle oil  
\$30.95

**Surf & Turf**

8oz Creekstone Farm Filet Mignon, grilled jumbo shrimp, roasted asparagus, yukon gold mashed potatoes, tarragon béarnaise  
\*(\$10 supplementary charge)  
\$39.95

**New York Strip Steak**

aged 14oz organic Creekstone Farm black angus NY Strip steak, béarnaise, roasted garlic, truffled parmesan fries (GF) (O)  
\*(\$14 supplementary charge)  
\$44.95

**Breaded Crispy Pork Chop**

pan seared, schnitzel-style center cut pork chop, baby arugula, pomegranate, shaved apples, lemon, jalapeño mac 'n cheese (O)  
\$32.95

**Buttermilk Fried Chicken**

crispy fried organic Bell & Evans chicken, rosemary gravy, bacon braised collard greens, hush puppies (O)  
\$30.95

**Lobster Ravioli**

hand-rolled lobster and scallop ravioli, tomato vodka sauce, fresh basil  
\$32.95

**Fish Tacos**

soft flour tortillas, beer battered cod, cabbage, red onion, avocado, cilantro, salsa verde, tomato salsa, chipotle aioli  
\$32.95

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

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

**SMOKE GIFT CARDS  
AVAILABLE!**