

Restaurant Week
3-Course Prix-Fixe \$42
*additional music charge may apply

Bar Specials

(only available with restaurant week menu)

Aperol Spritz - \$10

Material Vodka Moscow Mule - \$10

Absolut Citron Cosmopolitan - \$10

Woodford Reserve Boulevardier - \$18

Bottle of Featured White Wine - \$45

Bottle of Featured Red Wine - \$45

Appetizers

Lobster Bisque

New England lobster bisque, Harveys Bristol Cream

The Wedge Salad

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

Arugula Salad

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

Ham & Cheese Croquettes

Serrano Ham, gruyere, béchamel, quince butter

Jumbo Shrimp Cocktail

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

Crispy Calamari

parsley, chipotle aioli, arrabiata sauce

Smoked Salmon Platter

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

Louisiana Popcorn Shrimp

fried rock shrimp, chipotle aioli, arrabiata sauce

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

Seared Salmon

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

Smoke's Coq Au Vin

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

Surf & Turf

8oz Creekstone Farm Filet Mignon, grilled jumbo shrimp, roasted asparagus, yukon gold mashed potatoes, tarragon béarnaise

*((\$10 supplementary charge)

Colorado Lamb

braised Colorado lamb shank, collard greens, sweet potato mash, caramelized pearl onions

*((\$6 supplementary charge)

Breaded Crispy Pork Chop

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

Black Truffle Ratatouille

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

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

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

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