



SMUGGLER JACK'S

Restaurant Week Menu 2022



First Course

Smuggler's Garden Salad

baby greens, cucumber, red onions, carrots, grape tomatoes, balsamic vinaigrette

French Onion Soup

melted mozzarella & gruyere cheese with a garlic crostini

Soup of the Moment

chef's special soup of the day

Popcorn Shrimp

tossed w | Thai chili, sesame seeds, scallions, wasabi drizzle

Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan cheese

Seafood Chowder (add \$2)

shrimp, crab, clams, bacon, carrot, celery, onion & potato in an herb cream broth

Fried Calamari

Marinara | Fra diavolo | Buffalo | Thai chili

Second Course - \$35

Braised Boneless Short Ribs

gorgonzola & horseradish mashed potatoes, grilled asparagus, apple wood bacon-braising sauce with a touch of cream

Bayou Pasta

shrimp, chicken, andouille sausage, in a Cajun alfredo cream sauce over pappardelle pasta

Chicken Killarney

sautéed in lemon butter chardonnay, asparagus spears, and mozzarella

Berkshire French Cut Pork Chop

rosemary, caramelized apples, roasted red potatoes, grilled asparagus

Catch of the Day

Chef's evening special with two sides

Honey Chipotle Salmon

mango salsa, roasted red potatoes, grilled asparagus

Penne Rosa

pink sauce, chicken strips, sundried tomatoes, and broccoli florets

\$42

Maine Lobster Roll (Warm add \$3)

baby greens, toasted butter brioche bun

Lamb Chops

mashed potatoes, sauteed spinach, red wine demi- glaze, mint sauce

NY Strip Steak

12 oz, roasted red potatoes, sautéed broccoli, chimichurri sauce

Third Course

Warm Chocolate Brownie

With Hershey's chocolate & fresh whipped cream

NY Style Cheesecake

With a raspberry drizzle

Nutella Gelato

Lemon Sorbet

Ask Your Server About Our Beer, Wine & Specialty Cocktails



LUNCH | BRUNCH | DINNER | HAPPY HOUR | PRIVATE EVENTS