



# Smuggler Jack's Prix Fixe Dinner 2024



\$39 | \$40.37 Prix Fixe Dinner

## Fall Salad

Baby greens, gorgonzola cheese, dried cranberries, candied walnuts, champagne vinaigrette

## Mozzarella & Tomato Caprese

Fresh mozzarella, beefsteak tomato, balsamic glaze, over baby greens

## Popcorn Shrimp

Tossed in Thai Chili, sesame seeds, scallions, cucumber wasabi

## Seafood Chowder (+2 | 2.07)

Shrimp, crab, clams, bacon, carrots, celery, onion, & potato, in an herb cream sauce

## STARTERS

\$46 | \$47.61 Prix Fixe Dinner

## Wedge Salad

Iceberg, cherry tomatoes, red onions, gorgonzola, bacon, blue cheese dressing

## Soup of the Moment

Chef's special soup of the evening

## French Onion Soup

Melted mozzarella & gruyere cheese, garlic crostini

## Fried Calamari

Marinara | Thai Chili | Fra Diavolo

**All our Turfs can Surf!**

**Add: Lobster Tail, Crab Cakes, Jumbo Shrimp**

## ENTREES

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50 | 2.59

## Maine Lobster Roll (Warm +3 | 3.11)

Baby greens, toasted buttered brioche roll, fries

## Chicken Rollatini

Pan seared, prosciutto, mozzarella cheese, burgundy wild mushroom demi glaze, mashed potatoes, julienne vegetables

## Linguini Clams | Linguini Mussels

MARINARA | FRA DIAVOLO | GARLIC WHITE WINE

## Bayou Pasta

Pappardelle pasta, cajun alfredo sauce, grilled chicken, bell peppers, & shrimp

## Jumbo Shrimp Scampi

Garlic lemon butter wine, cherry tomato, linguini

## 12oz Angus NY Strip Steak

Garlic herb butter, mashed potatoes, sautéed broccoli

## Herb Crusted Atlantic Salmon

Pesto cream sauce, mixed vegetable risotto

## Catch of the Day

Chef's evening special with two sides

## 12oz Berkshire Frenched Cut Pork Chop

Bone in, sauteed apples & onions, roasted red potatoes, bourbon maple glaze

## New Zealand Lamb Chops

Mashed potatoes, sautéed broccoli, merlot demi glaze, mint sauce

## 8oz Center Cut Filet Mignon (+12 | 12.42)

Crispy onion straws, garlic mashed potatoes, sauteed broccoli, cognac peppercorn sauce

## Braised Boneless Short Ribs

Mashed potatoes, grilled asparagus, burgundy wild mushroom demi glaze

## 8oz Brazilian Lobster Tail (+10 | 10.35)

Corn on the cobb, french fries, drawn butter (Crab Meat Stuffed +12 | 12.42)

**Large Sides : +7 | 7.25** Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli Mashed Potato  
+9 | 9.32 Julienne Vegetables | Sweet Potato Fries | Truffle Fries

## DESSERT

**Warm Chocolate Brownie (ala mode +3 | 3.13)**

**Warm Pecan Pie (ala mode +3 | 3.13)**

**Warm Apple Pie (ala mode +3 | 3.13)**



**NY Style Cheesecake**

**Nutella Gelato**

**Chef's Home-Made Warm Bread Pudding**

ALL ITEMS AVAILABLE FOR TAKEOUT | APPLICABLE FOR PARTIES UP TO 12 PEOPLE | PLEASE NO SPLITTING ENTREES