



SMUGGLER JACK'S

Restaurant Week Menu 2021



First Course

Smuggler's Garden Salad

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

Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan cheese

French Onion Soup

melted mozzarella & gruyere cheese with a garlic crostini

Seafood Chowder (add \$2)

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

Soup of the Moment

chef's special soup of the day

Fried Calamari

Marinara | Fra diavolo | Buffalo | Thai chili

Popcorn Shrimp

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

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

Sauteed in lemon butter chardonnay, asparagus spears, and mozzarella

Berkshire French Cut Pork Chop

caramelized apples, smoked bacon, sweet potato mash, grilled asparagus

Catch of the Day

Chef's evening special with two sides

Honey Chipotle Salmon

mango salsa, roasted red potatoes, grilled asparagus

\$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, mashed potatoes, sautéed broccoli, chimichurri sauce

Third Course

Warm Chocolate Brownie

With Hershey's chocolate & fresh whipped cream

Nutella Gelato

NY Style Cheesecake

With a raspberry drizzle

Lemon Sorbet

Ask Your Server About Our Beer, Wine & Specialty Cocktails



LUNCH | BRUNCH | DINNER | HAPPY HOUR | PRIVATE EVENTS