



# Smuggler Jack's Prix-Fixe Lunch Menu

\$21

## Course 1:

### **Smuggler's Garden Salad**

baby greens, cucumber, carrots, red onion, grape tomato, balsamic vinaigrette

### **Caesar Salad**

romaine lettuce, garlic herb croutons, shaved parmesan cheese

### **French Onion Soup**

melted mozzarella and gruyere cheese with a garlic crostini

### **Soup of the Day**

please ask your server about our delicious house made soup

### **Seafood Chowder**

shrimp, crabmeat, clams, bacon, vegetables, potatoes, herb cream broth

## Course 2:

### **Penne Rose**

shrimp & strips of chicken breast, sautéed broccoli, sun dried tomatoes, basil, creamy vodka sauce

### **Chicken Valdostano**

asparagus, prosciutto, melted mozzarella, saffron rice, lemon white wine herbed garlic sauce

### **Braised Boneless Short-Ribs**

gorgonzola & scallion mashed potato, asparagus, horseradish-applewood bacon braising sauce

### **Fish Tacos**

beer battered cod, black bean and corn salsa, sriracha mayo, baby greens

### **Steak Tid Bit's**

melted provolone cheese, toasted garlic baguette, au jus

### **Linguine PEI Mussels or Clams**

marinara / fra diavolo / white wine garlic

steamed mussels or clams, linguine pasta, choice of sauce

### **Catch of the Day**

ask your server about today's special

### **Pan Seared Atlantic Salmon**

saffron rice, julienne vegetables, fresh dill cream sauce



### **Charbroiled NY Strip Steak (add \$5)**

10 oz, garlic mashed potatoes, sautéed broccoli, crispy fried onions, red wine demi-glace

### **Montauk Cod (add \$4)**

herb crusted, roasted fingerling potatoes, grilled asparagus, Irish whiskey cream sauce

### **Lamb Chops (add \$7)**

½ rack, mashed potatoes, sautéed broccoli spears, red wine demi-glace, mint sauce

## Course 3:

### **Chef's Homemade Bread Pudding**

with fresh whipped cream

### **Warm Chocolate Brownie**

w/ Hershey's chocolate & fresh whipped cream

### **NY Style Cheesecake**

with a raspberry drizzle

### **Häagen-Dazs Ice Cream**

chocolate or vanilla

**NO SUBSTITUTIONS // APPLICABLE TO PARTIES OF 14 OR LESS**

**SATURDAY & SUNDAY BRUNCH – PRIVATE PARTIES – GIFT CERTIFICATES**

LUNCH SERVED: TUESDAY – FRIDAY 11AM – 4 PM

THANK YOU FOR DINING WITH US!



Now taking reservations for  
our Outdoor Heated Igloos!



# SMUGGLER JACK'S



## Winter Restaurant Week Menu - \$29.95

### Sunday, January 26<sup>th</sup> - Sunday, February 2<sup>nd</sup>

### 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 / sweet  
thai chili sauce

**Prince Edward Island Mussels**  
marinara / fra diavolo / white wine garlic

### Second Course

**Penne Rose**  
shrimp & strips of chicken breast, sautéed broccoli, sun-  
dried tomatoes, basil, creamy vodka sauce

**Frutti di Mare**  
clams, mussels, shrimp & calamari over linguine  
marinara / white wine garlic / fra diavolo

**Braised Boneless Short Ribs**  
gorgonzola & scallion mashed potatoes, grilled asparagus, horseradish-  
applewood bacon-braising sauce with a touch of cream

**Chicken Valdostano**  
asparagus, prosciutto, melted mozzarella, saffron rice,  
lemon white wine herbed garlic sauce

**Braised Pork Osso Bucco**  
mashed potatoes, grilled asparagus, natural pan gravy, lemon zest garnish

**Catch of the Day**  
chef's evening special with two sides

**Maryland Crab Cakes**  
pan seared, saffron rice, julienne vegetables, fennel & apple slaw, remoulade

**Pan Seared Atlantic Salmon**  
fresh dill cream sauce, saffron rice, julienne vegetables

**Charbroiled NY Strip Steak**  
12 oz, mashed potatoes, sautéed broccoli, red wine demi-glace, crispy fried onions



**Chilled Maine Lobster Roll (add \$5)**  
baby greens, toasted butter brioche bun

**Lamb Chops (add \$10)**  
mashed potatoes, sautéed broccoli spears, red wine demi-glace, mint sauce

**Center Cut Filet Mignon (add \$10)**  
8 oz, mashed potatoes, grilled asparagus

### Third Course

**Ala Mode**  
Häagen-Dazs Ice Cream  
(add \$2)

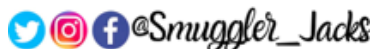
**Chef's Homemade Bread Pudding**  
with fresh whipped cream

**NY Style Cheesecake**  
with a raspberry drizzle

**Warm Chocolate Brownie**  
with Hershey's chocolate & fresh whipped cream

**Chef's Traditional Rice Pudding**  
cinnamon dusting & fresh whipped cream

**Ask Your Server About Our Beer, Wine & Specialty Cocktails**



**LUNCH | BRUNCH | DINNER | HAPPY HOUR | PRIVATE EVENTS**