



Smithtown Restaurant Week Menu

3 Course Prix Fixe Dinner / \$24.95 Per Person Plus Tax & Gratuity

STARTERS

Roasted Corn-Maine Lobster & Truffle Chowder

Roasted Corn / Lobster / Jalapeno Bacon / Sweet Potatoes / Smoked Paprika Croutons

Tri-Color Nachos Grande

Tortilla Chips / Black Beans / Guacamole / Pico De Gallo / Jack & Cheddar Cheese / Cumin Crema
Add Fajita Seasoned Chicken \$5 Add BBQ Pulled Pork \$6

Santa Fe "Caesar" Salad

Romaine / Roasted Corn & Black Bean Salsa / Manchego Cheese / Smoked Paprika Croutons

Dos Equis Beer Steamed P.E.I. Mussels

Grilled Chorizo / Sofrito / Lime / Cilantro / Toasted Ciabatta

Flash-Fried Ancho Chile Calamari**

Sweet-Spicy Chile Glaze / Wakame Seaweed Salad / Toasted Peanut Crunch

MAIN COURSE

Sofrito Marinated "French" Chicken Breast (G)

Cilantro-Pesto Whipped Potatoes / Sweet Plantains / Tequila & Grapefruit Mojo / Spiced Tomato Glaze

Coriander Crusted Pork Tenderloin (G)

Roasted Corn-Jack Cheese Masa Cake / Grilled Linguica / Tomato & Sweet Coconut Salad / Spicy Coconut Broth

Grilled Marinated Argentinian Skirt Steak (G)

Latin Fried Rice / Sunny Egg / Classic Chimichurri Sauce / Cuban "Haystack" Potatoes

Chipotle-Orange BBQ Glazed Tilapia (G)**

Black Thai Rice / Two Cabbage Slaw / Mandarin Orange-Mango Salsa / Coconut-Lime Emulsion

Our Own Seafood Paella

Jumbo Shrimp / P.E.I. Mussels / Clams / Calamari / Saffron Risotto / Chorizo / Sweet Peas / Corn
Add Lobster \$6

DESSERT

Perfecto's Churros

Cinnamon Sugar / Chocolate Sauce / Raspberry Preserves / Super Fine Sugar

Sorbet

Choice of: Raspberry / Strawberry / Lemon



**This dish contains nuts. (G) This dish is gluten free.