

## SMITH'S OF COHOES

4 courses \$45 per person

Starters

SHRIMP COCKTAIL
House cocktail sauce

OYSTERS ON THE HALF SHELL 4 Louisiana Gulf oysters

SEAFOOD CAKE
Crabmeat, lobster and shrimp cake with
Remoulade sauce

POP OVER
Beef filet and Swiss gruyere cheese demi

Salad Or Soup

ROMAINE SALAD
Romaine mix salad with apricots and walnuts
topped with blackberry vinaigrette

CRAB AND CORN CHOWDER

Delightful blend of lump crabmeat, potatoes,
corn and cream base

Entrees

FILET MIGNON
Grilled filet of beef topped with lump
crabmeat and choron sauce

HALIBUT
Pan seared halibut with basil risotto and
bacon tomato broth

SHRIMP AND SCALLOPS
Jumbo shrimp and scallops garlic saffron
sauce fresh pasta

PRIME RIB
King cut prime rib with au jus and
horseradish sauce

TWIN TAILS
2 butter poached lobster tails

Dessert

CHOCOLATE FUDGE CAKE WITH CHOCOLATE GANACHE

BANANAS FOSTER MOUSSE WITH SALTED CARAMEL

**AMARETTO CHEESECAKE** 

STRAWBERRY PIE WITH CHOCOLATE DIPPED STRAWBERRIES

Reservations Recommended.