

ANCHOR DOWN

Long Island Restaurant Week

3 courses \$29.95

LIRW Spring 2019

STARTERS

Corn & Crab Chowder

House Cured Gravlax

horseradish aioli, hard cooked egg, brioche crostini

Beef Tacos

avocado, pickled red onion

Tomato & Fresh Mozzarella

prosciutto, basil oil

ENTREES

Citrus Parmesan & Herb Crusted Salmon

asparagus, citrus beurre blanc

Jumbo Shrimp Scampi

zucchini noodles, garlic, lemon broth

Linguine White Clam Sauce

chopped clams, littleneck clams, garlic & white wine

Grilled Hanger Steak

roasted potato salad, chimichurri

add a 4oz. Lobster Tail **\$9 add'l**

DESSERT

Key Lime Pie

Raspberry Sorbet Bombe

Chocolate Mousse Cake

sea salt & caramel

*a la mode **add'l \$3**

**Ask your server for our drink specials!*

Executive Chef Stephen Rosenbluth

Chef de Cuisine John Kaunas

