

# Long Island "Spring" Restaurant Week

Sunday, April 28<sup>th</sup> through Sunday, May 5<sup>th</sup>

Three Courses - \$29.95

## Appetizers

**Manhattan Clam Chowder**

**Fried Calamari**

Marinara Sauce, Red Pepper Coulis

**Baked Stuffed Clams**

Minced Clams, Garlic, Herbs, Pecorino Romano Cheese

**Artichoke & Spinach Dip**

Blended with Imported Cheeses Served with Croustade

**Prince Edward Island Mussels**

Roast Garlic Herb Broth and Toasted Breadcrumbs

**Caesar Salad**

Parmesan Crouton

**Jumbo Shrimp Cocktail** (add 7.00)

## Entrees

**\*Blackened Tuna**

Soy Ginger Sauce

**Grilled Salmon**

Shitake Mushrooms, Soy Ginger

**Broiled Seafood Platter**

Scallops, Shrimp, Flounder, Baked Clam (add \$4.00)

**Horseradish Crusted Grouper**

Chive Beurre Blanc

**Grilled Swordfish**

Roasted Red Peppers, Olive Oil, Pignoli Nuts, Balsamic Glaze

**Linguini with Shrimp**

Garlic, Tomato, Basil

**Roast French Cut Breast of Chicken**

Lemon Rosemary Reduction

**\*Grilled Flat Iron Steak**

Mushrooms, Merlot, Gorgonzola

**\*Black Angus Prime Rib of Beef Au Jus** (add \$14.00)

Crispy Onions

## Desserts

*Coffee and Tea Included*

**Toasted Pound Cake**

Bananas, Caramel, Vanilla Ice Cream

**Warm Bread Pudding**

Vanilla Sauce, Whipped Cream

**Warm Apple Crisp**

Whipped Cream

**NO SUBSTITUTIONS PLEASE**

**Tax and Gratuity Not Included**

**Menu Subject to Change without Notice**

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions \*Cooked to your liking  
Before placing your order, please inform your server if a person in your party has a food allergy