

LONG ISLAND RESTAURANT WEEK

APRIL 28 - MAY 5, 2019

DINNER

\$29⁹⁵ THREE COURSES

Beverages, tax and gratuity are not included.

STARTER

DEVILED EGGS **GF**

Truffle Chive Vinaigrette, 470 cal

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing, 650 cal

ICEBERG LETTUCE WEDGE **GF**

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing, 610 cal

ENTRÉE

FILET MIGNON* **GF**

6 oz. Hand-Mashed Potatoes, 260 cal

Upgrade to an 8 oz Filet Mignon, 320 cal, +7

PRIME BEEF SHORT RIB STROGANOFF **O**

Pappardelle Egg Noodles, Sour Cream, Tobacco Onions, 1100 cal

SIMPLY PREPARED SALMON* **GF**

Roasted Asparagus, Citrus & Herb Vinaigrette, Charred Lemon, 750 cal

BRICK CHICKEN

Locally-Farmed, Hand-Mashed Potatoes, Asparagus, Pan Jus, 1330 cal

DESSERT

CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch, Whipped Cream, 570 cal

NUTELLA BREAD PUDDING*

Coffee Ice Cream, Caramel Sauce, 1150 cal

PEANUT BUTTER CHOCOLATE PIE*

Peanut Butter Mousse, Graham Cracker Crust,

Callebaut Fudge Sauce, 950 cal

BEVERAGES

THE VIP

SVEDKA Clementine, Golden Pineapple, 200 cal, 12

PETER YEALANDS SAUVIGNON BLANC

By the Glass, 150 cal, 13

By the Bottle, 600 cal, 50

DFG BY PAUL HOBBS MALBEC

By the Glass, 150 cal, 14

By the Bottle, 620 cal, 54



*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. *Item contains nuts. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Item contains nuts.

O SIGNATURE

GF GLUTEN-FREE