



Long Island Restaurant Week
April 28 – May 5, 2019
Three Course Prix Fixe Dinner \$29.95

To make your Restaurant Week experience even more special, we are offering a 15% discount off bottles of wine.

Before placing your order, please inform your server if a person in your party has a food allergy

Starters

SHRIMP AND VEGETABLE SPRING ROLL

Our crispy spring roll is chock full of shrimp and veggies and served alongside a vibrant ginger pineapple dipping sauce

ROCK SHRIMP ÉTOUFFÉE *(gluten free without crostini)*

It's a dish that's thicker than gumbo and usually features seafood. As many Louisiana dishes do, it contains the "holy trinity" of onions, green peppers and celery, which are added to the dark roux. It's flavored with cayenne pepper, herbs, garlic and other seasonings, then married with the sautéed rock shrimp. Rock shrimp has a similar texture to lobster, while the palate appeal is more like shrimp. Served over rice.

ALE STEAMED MUSSELS WITH GARLIC AND MUSTARD

A preparation that is genius in its simplicity and profound in its complex and robust flavors. We steam the mussels with Harpoon Rec. League Ale *(subject to change)* and finished with a silky pan sauce flavored with Dijon mustard, fresh garlic, thyme, and butter.

GINGER AND SCALLION CHICKEN MEATBALLS IN BROTH WITH BOK CHOY *(dairy free)*

Who knew chicken could be so tasty? These deliciously different meatballs and miso broth are chock full of aromatics like scallions, ginger and garlic with a little zip from crushed red pepper.

BABY FIELD GREEN WITH GOAT CHEESE, ASIAN PEAR AND PECANS *(gluten free / vegan without goat cheese)*

Intriguing ingredients to tantalize your taste buds with baby field greens, goat cheese, sliced pears and a sprinkle of pecans; finished with a drizzle of maple balsamic dressing.

Entrées

CUBAN STYLE PORK SHANK *(gluten free / dairy free without mashed potatoes)*

Try it, we think you'll love it! We've marinated the pork shanks for two days in rum, lime juice, a little bit of jalapeño peppers, cilantro and fresh herbs.

MASHED POTATOES

BLACK BEAN AND TOMATO SALSA

GRILLED SWORDFISH WITH CHIVE OIL DRIZZLE *(gluten free)*

SHIITAKE AND CHORIZO RISOTTO

HARICOTS VERTS

FRESH COD IN SAKE BROTH *(gluten free / dairy free without mashed potatoes)*

If ever a dish could be considered a representation of yin and yang, this would be one!

We are combining the subtle and refined flavor of roasted cod with a bold and umami packed broth flavored with miso, fresh garlic, ginger and soy sauce. The codfish is nestled over a creamy purée of wasabi mashed potatoes and served atop a "puddle" of our Asian inspired broth. This dish is a symphony of flavors and technique!

WASABI MASHED POTATOES

BOK CHOY

FLAT IRON STEAK* AND SHRIMP SCAMPI *(gluten free)*

We are grilling the steak, then slicing and serving it medium rare-ish with shrimp scampi.

BASMATI RICE

HARICOTS VERTS

FILET MIGNON* WITH BORDELAISE SAUCE *(9.00 SURCHARGE) (gluten free / dairy free)*

Tonight, our filet mignon is complemented by a spectacular A Bordelaise sauce; a French style demi-glace flavored with red wine, herbs & shallots.

FINGERLING POTATOES

ASPARAGUS

WARM FARRO BOWL WITH VEGETABLE MELANGE *(dairy free / vegan)*

A vegan's delight! We serve broccolini sautéed with shallots, garlic and extra virgin olive oil over a bed of warm farro with roasted sweet potato chunks on the side.

Sweet Indulgences *(Desserts are served with whipped cream – à la mode additional \$1 per scoop)*

NY Style Cheesecake Spring Roll - Served with chocolate and caramel dipping sauce.

Brownie Sundae with Blackberry Goat Cheese Swirl

Walnut Roll - a flourless cake-like confection, rolled with fresh whipped cream and dusted with confectioner's sugar. *(gf) (contains nuts)*

Classic Crème Brûlée *(gluten free)*

Pistachio Semifreddo - Our semi-frozen dessert has the texture of pistachio mousse blanketed with a rich chocolate ganache, perched on a chocolate wafer cookie.

****ask your server about our vegan dessert alternative**

****No substitutions on starters, entrees, sides or desserts.**

The SCHD requires us to provide you with this health information: This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical condition.