

**LOLA'S CRAFT KITCHEN & COCKTAILS**  
**SOON TO BE:**



**LONG ISLAND RESTAURANT WEEK | 3-COURSE DINNER ONLY \$29.95!**

**APPETIZERS**

**CRISPY CAULIFLOWER**

smoked paprika | cumin | pickled red onion | jalapeno aioli | crostini

**CROQUETTES OF THE DAY**

**P.E.I. MUSSELS**

white wine | garlic | tomato | crostini

**STUFFED PRETZELS**

brie cheese | fig jam

**R&O CAESAR**

romaine | croutons | red onion | shaved manchengo | caesar dressing

**TUNA TOSTADAS**

rare tuna | pickled cabbage | siracha aioli | wonton chip

**WEDGE SALAD**

bacon | tomatoes | shaved red onion | blue cheese dressing

**SOUP OF THE DAY**

**MAIN COURSE**

**PAN ROASTED AIRLINE CHICKEN**

garlic mash | spring vegetables | pan jus

**CRISPY SALMON**

skin on | cauliflower puree | baby bok choy | lemon | evoo

**SHRIMP BUCCATINI**

sautéed spinach | cherry tomatoes | scampi sauce

**12 OZ NY STRIP STEAK (\$5 UPCHARGE)**

montreal crust | garlic mash | haricot verts | demi-glaze

**SEARED TUNA**

togarashi spice | vegetable black fried rice | citrus-soy glaze

**WILD MUSHROOM RAVIOLI**

sautéed spinach | cherry tomatoes | garlic-chardonnay sauce

**BRAISED SHORT RIB**

polenta | roasted baby carrots | cipollini onions

**DESSERT**

**TRES LECHES CAKE**

**HOMEMADE CHOCOLATE MOUSSE**

**DESSERT OF THE DAY**