

LONG ISLAND SPRING RESTAURANT WEEK

THREE COURSE'S \$29.95

A 20% gratuity will be added to all checks

STARTERS

WASABI CALAMARI Black and white sesame crusted drizzled
With General Tao Sauce and Wasabi aioli

STUFFED BAKED CLAMS

RICE BALLS risotto, meat sauce, sweet peas, fresh mozzarella
Served on a bed plum tomato sauce

SOUP DU JOUR

WEDGE SALAD iceberg lettuce, bacon, crumbled blue cheese, plum tomatoes,
Crispy onions, blue cheese dressing

ENTRÉE'S

DIJON CRUSTED SALMON

Served over portabella mushroom, tomato, white bean, spinach ragout

CHICKEN SCALLOPINI

Sautéed chicken breast with mushrooms in a Marsala wine sauce,
Roasted potatoes and sautéed broccoli

GRILLED SKIRT STEAK (\$5 additional charge)

Mashed potatoes, sautéed spinach, topped with Diane sauce and crispy onions

HALF DUCK (\$5 additional charge)

Topped with cranberry sauce, served with Risotto and sautéed vegetable medley

RIGATONI ALA VODKA

Prosciutto, plum tomatoes and scallions in a creamy pink vodka sauce

PENNE CALIFORNIA

Sautéed chicken sundried tomato, artichokes, shitake mushrooms,
Fresh basil garlic olive oil sauce

SHRIMP ASPARAGUS RAVIOLI

Served in a scampi sauce with shrimp and asparagus

DESSERT

"YOUR SERVER WILL TELL YOU TODAY'S SELECTIONS"

SORRY NO SUBSTITUTIONS, NO SHARING

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, COOKED TO YOUR LIKING