

L.I. RESTAURANT WEEK SPRING 2019
PRIX FIXE MENU \$29.95

ENTREE SELECTIONS

Filet of Sole Normand
Mashed Potatoes, String Beans,
Diced Shrimp & Mushroom White Wine
Sauce

Pistachio Crusted Sea Scallops
Apple Parsnip Puree, Spinach,
Horseradish Beet Emulsion

Add \$5

Les Moules
Mussels Provencal
Or
Mussels Mariniere
Served with French Fries

Grilled Hanger Steak
Roasted Potatoes, Sautéed Asparagus
Peppercorn Sauce

Canard a LéOrange
Half Roasted Duck,
Basmati Rice, Julienne Vegetables,
Sweet & Savory Orange Sauce

Add \$6

Risotto
Diced Filet Mignon, Asparagus, Green
Peas Shallots, Porcini Mushroom Sauce

DESSERT SELECTIONS

Apple Bread Pudding-
Cinnamon Ice Cream

Chocolate fclair-filled with
Chocolate Mousse

Raspberry Panna Cotta-
Topped with Whipped Cream

Sorbet of the day
Lemon, Raspberry, Mango

**•WITH A COMPLIMENTARY
GLASS OF WINE OR A
BEER!**

•Sunday Through Thursday!

Gratuities Not Included, No
Substitutions, Not Valid With
Coupons Or Any Other
Discount

APPETIZER SELECTIONS

Soup of the Day
Topped with Parmesan Cheese

Grilled Romaine Heart Salad
Topped with Garlic herb bread
crumbs, parmesan, warm Caesar
Dressing

Escargots
Garlic Herb Butter

Baked Brie
In a Raspberry Jam

Salmon & Zucchini Pancakes
Dill Yogurt Sauce