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# LONG ISLAND RESTAURANT WEEK

# PRIX FIXE DINNER

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3 COURSES – 29.95

## APPETIZERS

SOUP OF THE DAY

ESCARGOT, *GARLIC, BUTTER & PARSLEY*

ARUGULA SALAD, *LEMON DRESSING & AGED PARMESAN*

HEART OF PALM & AVOCADO SALAD

## ENTREES

CHEESEBURGER, *WITH FRIES* \*\*

ORGANIC ROASTED CHICKEN, *WITH MASHED POTATOES*

MOULES (MUSSELS) MARINIÈRES *WITH FRIES*

GRILLED SALMON, *WITH SPINACH, NICOISE SAUCE*

BOEUF BOURGUIGNON *WITH TAGLIATELLE PASTA, BEEF IN  
A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED  
CARROTS, DICED MUSHROOMS*\*\*

## DESSERT

LA MOUSSE AU CHOCOLAT

CRÈME CARAMEL

Bread & Olive Oil available upon request.

NO SPLITS

Substitution: Extra \$8

\*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.

\*\*This item can be cooked to order

\*\*\* Gluten Free