

# *L.I. Restaurant Week*

## Lunch

*Two Course Luncheon \$20*

*No substitutions / No sharing / Not valid with other promotions*

*(Menu subject to change)*

### First Course

*Mesclun Green Salad* balsamic vinaigrette

*Traditional Caesar Salad*

*Soup- Corn Chowder*

*Grandma's Meatballs*

*Fresh Mozzarella & Vine Ripe Tomato*

*beefsteak tomatoes, baby arugula, balsamic, evoo*

*Baby Arugula & Artichoke Salad*

*Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 4.95*

*Italian Seafood Salad*

*shrimp, scallops, mussels, fennel, citrus, olive oil addtn'l \$ 6.95*

*Grilled Octopus*

*bell peppers, red onions, tomatoes, cannellini beans, citrus addtn'l \$ 8.95*

*Thanksgiving Day @ Eric's*

**\$44.95 TURKEY 3-COURSE DINNER**

plus an a la Carte Menu

**OPEN CHRISTMAS DAY**

**\$69.95 3-COURSE PRIX FIXE**

**RESERVE TODAY**

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## Main Course

*Grandma's Lasagna* (TOP 10 WINNER)  
*beef-veal Bolognese, impastata, parmesan, plum tomatoes*

*Penne ala Vodka*

*Chicken Parmigiana*  
*marinara, mozzarella, parmesan, linguini*

*Filet of Sole Francese*  
*wine, lemon, butter, linguini*

*Wild Pacific Coho Salmon*  
*whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95*

*Sirloin Steak Au Poivre*  
*shoestring fries, peppercorns, cognac, cream addtn'l \$ 9.95*

*Braised New Zealand Lamb Shank*  
*mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 9.95*

## Dessert

*Add any dessert for \$5*

*Book your Holiday Party @ Eric's*

Cocktail Parties / Showers / Graduations  
Christenings / Anniversaries / Rehearsals  
Available 7 days a week / Lunch & Dinner

\*\*\*\*\*  
Dining Room seats up to 70 guests  
Lounge Room seats up to 40 guests  
Packages Starting at \$30 p.p.

# *L.I. Restaurant Week*

*Three Course Dinner \$ 35*

*No substitutions / No sharing / Not valid with other promotions / Saturday till 7pm only  
(Menu subject to change)*

## *First Course*

*Mesclun Green Salad* balsamic vinaigrette

*Traditional Caesar Salad*

*Soup- Corn Chowder w/ pink shrimp*

*Grandma's Meatballs*

*Fresh Mozzarella & Vine Ripe Tomato*

*beefsteak tomatoes, baby arugula, balsamic, evoo*

*Mussels Posillipo*

*wine, garlic, basil, marinara*

*Baby Arugula & Artichoke Salad*

*Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 4.95*

*Italian Seafood Salad*

*shrimp, scallops, mussels, fennel, citrus, olive oil addtn'l \$ 6.95*

*Grilled Octopus*

*bell peppers, red onions, tomatoes, cannellini beans, citrus addtn'l \$ 8.95*

*Thanksgiving Day @ Eric's*

**\$44.95 TURKEY 3-COURSE DINNER**

plus an a la Carte Menu

***OPEN CHRISTMAS DAY***

**\$69.95 3-COURSE PRIX FIXE**

**RESERVE TODAY**

## Main Course

*Grandma's Lasagna* (TOP 10 WINNER)

*beef-veal Bolognese, impastata, parmesan, plum tomatoes*

*Penne ala Vodkã* traditional or with chicken breast

*Veal or Chicken Parmigiana*

*marinara, mozzarella, parmesan, linguini*

*Boneless Chicken Scarpariello alla Eric*

*herb roasted potatoes, sweet sausages, rosemary, onions, peppers, garlic, wine*

*Pork Chop ala Eric*

*broccoli rabe, hot cherry peppers, mushrooms, garlic, roasted potatoes*

*Filet of Sole Francese*

*wine, lemon, butter, linguini*

*Wild Pacific Coho Salmon*

*whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95*

*Sirloin Steak Au Poivre*

*shoestring fries, peppercorns, cognac, cream addtn'l \$ 9.95*

*Braised New Zealand Lamb Shank*

*mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 9.95*

## Dessert

\*\* Individual Trio Dessert Sampler Plate \*\*

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