

2020 LONG ISLAND
Restaurant Week
OCTOBER 18 – 25



Long Island Restaurant Week Lunch Menu - \$20 P/P

First Course

Roasted Butternut Squash Soup

Topped with a pomegranate reduction and roasted pumpkin seeds

Autumn Salad

Candied apples, roasted butternut squash, butter roasted pecans over baby arugula with champagne vinaigrette topped with goat cheese.

Fried Calamari

With fresh plum tomatoes and basil aioli.

Second Course

Salmon BLT

Pan Seared Salmon with bacon, tomato, and Mixed Greens. Served on a brioche roll with basil aioli and French Fries.

Shrimp Roll

Shrimp Salad in a sweet butter roll. Served with French Fries.

Grilled Swordfish

Served with a Basmati Rice and vegetables in a beurre blanc sauce.

***Nantucket Burger**

Served with American Cheese, thick Applewood bacon, topped with a fried egg on a brioche roll and French Fries



Long Island Restaurant Week Dinner Menu - \$35 P/P

First Course

Roasted Butternut Squash Soup

With a pomegranate reduction and roasted pumpkin seeds

Grilled Oysters

with an herb butter

Autumn Salad

Candied apples, roasted butternut squash, butter roasted pecans over baby arugula with champagne vinaigrette topped with goat cheese.

Bang Bang Shrimp

Tempura fried shrimp served with grilled shishito peppers and prickly pear yuzu coleslaw.

Spring Rolls

Stuffed with Filet Mignon tips, roasted vegetables, gorgonzola cheese with a side of horseradish in a demi glaze.

Second Course

Marinated or Plain Porterhouse Steak

Seasoned steak-frites with cream spinach.

Stuffed Shrimp

Stuffed with crab meat. Served with cous-cous and roasted vegetables topped with lobster sauce.

Fresh Clam Sauce Pasta

Fresh chopped clams, Little Neck Clams, with fresh roasted plum tomatoes in a light olive broth served over fresh pappardelle pasta.

Lamb Stew

Seasonal roasted vegetables with parsnip puree.

Willington Salmon

Salmon stuffed in a puff pastry with spinach gruyere cheese in a garlic herb butter. Served with rice and vegetables.

Third Course

Chocolate Flourless Cake

Pumpkin Cake with sea salt caramel ice cream

Signature Ice Cream Sundae For 2