



L.I. Restaurant Week Menu

October 18th, 2020 to October 25th, 2020
\$35 per person plus tax and gratuity

Appetizers (Choose one)

Winter Chopped Salad

Granny smith / roasted beet / romaine lettuce / raisins / candied walnuts / goat cheese / cherry tomatoes / apple cider vinaigrette

Kung Pao Calamari

ground peanuts / Thom Thom Kung Pao sauce

Black Angus Beef Meatball

classic homemade marinara / Parmigiano

Grilled Steakhouse Bacon with Spicy Maple Syrup

Roasted sweet pepper / red onion / zucchini

Chef Sushi Roll

inside: salmon tuna / avocado / cucumber, top: tuna / spicy mayo / eel glaze

Surf and Turf Sushi Roll (add \$9)

inside: grilled skirt steak / caramelized onion, top: Maine lobster salad / shrimp / scallion

Entrees (Choose one)

Pan Seared Scottish Salmon with Lemon Dill Beurre Blanc

baby bok-choy / roasted grape tomatoes / kale and fresh corn risotto

Thom Thom Seafood Paella

shrimp / PEI mussels / calamari / chorizo / chicken / green peas

Slow Braised Pork Osso Bucco

White bean, leek and tomato casserole

Grilled Petite Filet Mignon (6oz) with Bearnaise Sauce

(10oz add \$12)

string beans and red bell pepper / classic mashed potatoes

Clay Oven Roasted All Natural Chicken

asparagus / scallion potato cake / chicken demi glace

Sushi Roll Combo

select any one special roll and any one classic roll

Dessert (Choose one)

Molten Lava Cake

vanilla ice cream / raspberry puree

Warm Apple Crisp

fresh whipped cream

Frozen Trio

mango sorbet / raspberry sorbet / coconut ice cream

No coupons accepted if any member of party orders prix fixe. Please no substitutions