



Long Island Restaurant Week
Sunday, January 24th to Sunday January 31st
3 Course Prix Fixe Menu \$35 Per Person

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Buffalo Cauliflower

*Italiano Meatball Minis

Mediterranean Platter

Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese and black olives.
Served with toasted whole wheat pita, cucumbers and carrots

Entrees

Chilean Seabass

Topped with lobster meat cream sauce
Served over grilled asparagus and garlic mashed potatoes

*The New Yorker

A marinated 12oz. NY strip steak served with a baked potato and sautéed vegetables

Broiled Salmon

Served with sautéed broccoli and seasoned rice

*Char Grilled Rack of Lamb Chops

Served with garlic mashed potatoes and grilled asparagus

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

*Vegetarian and Gluten free items also available

Dessert

Coffee or tea

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Signature Brownie

Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
*This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions