



Long Island Spring Restaurant Week  
Sunday, November 6<sup>th</sup> - Sunday November 13<sup>th</sup>  
3 Course Prix Fixe Menu \$44 Per Person  
*\*Dine In Only\**

### *Appetizers*

#### **Seafood Baked Clams**

Homemade seafood stuffing

#### **Roasted Buffalo Cauliflower**

Served with blue cheese

#### **Sweet Chili Fried Calamari**

#### **Mediterranean Platter**

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

#### **Homemade Jumbo Lump Crab Cake**

Served with roumalade sauce and a small avocado salad

### *Drinks*

**Ricciolo  
Toscana  
Italia**  
Glass \$9

**Autumn  
Apple  
Sangria**  
\$10

### *Entrees*

#### **\*The New Yorker**

Prime marinated strip steak

Served with a baked potato and sautéed vegetables

#### **Broiled Salmon**

Served with sautéed broccoli and seasoned rice

#### **Chicken Souvlaki Platter**

Served in a warm pita with Greek salad and French fries

#### **Chilean Seabass**

Lightly topped with lobster cream sauce

Served over spinach risotto

#### **Half Roasted Chicken**

Served with roasted potatoes and sautéed vegetables

#### **Rigatoni with Chicken & Spinach**

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

#### **Pan-Seared Ahi Tuna**

Over zucchini noodles with avocado and tomatoes.

In our light garlic and oil sauce with a side of soy sauce

### *Soups*

#### **Lentil**

Or

#### **New England Clam Chowder**

Cup: \$4.95

Bowl: \$6.95

### *Desserts*

#### **Oreo Crunch Ice Cream Cake**

#### **Creamy Cheese Cake**

#### **Signature Walnut Brownie**

#### **Sweet Citrus Olive Oil Cake**

*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*