

# Long Island Restaurant Week

NOVEMBER 6th - 13th 2022

Available Sunday thru Sunday Dinner 4 - Close

*\*Not available Saturday after 7pm  
\*Not Available for Sunday Brunch*

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## DINNER | THREE COURSES \$44

### APPETIZERS

**AUTUMN HARVEST SOUP** Puffed Gruyere Grilled Cheese, Spiced Pumpkin Seeds

**FARM GREEN SALAD** Roasted Golden Beets, Candied Almonds, Goat Cheese, Greens, Blood Orange Vinaigrette

**HANDMADE PAPPARDELLE PASTA** Under Braised Duck, Shiitakes, Bacon, Parmesan

**TUNA TARTARE** Cucumber, Crispy Taro Crisps, Chili Vinaigrette (\$8 Supplement)

**LIGHTLY FRIED CALAMARI** Shaved Red Onion, Serrano Chili, Lemon Honey (\$8 Supplement)

### ENTRÉES

**GRILLED MARINATED HANGER STEAK FRITES** Fries, Gorgonzola Butter, Garden Salad

**ORGANIC HERB-ROASTED CHICKEN COOKED UNDER A CRUST** Crispy Parmesan-Mascarpone Polenta, Broccoli Rabe, Honshimeji Mushroom Gravy

**MUSTARD-CRUSTED SCOTTISH SALMON FILET** Rich Green Lentils, Celery Root Purée, Baby Beets, Pinot Noir Butter

**GRILLED CENTER CUT 8oz FILET MIGNON** Truffle Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Shallot Jus, Garlic Butter (\$13 Supplement)

**PAN SEARED LOCAL SEA SCALLOPS** Creamy Vegetable Risotto, Crispy Sunchokes, Mussel Vermouth Herb Broth (\$13 Supplement)

### DESSERTS

**WARM VALRHONA CHOCOLATE SOUFFLE** Vanilla Bean Gelato

**CARAMELIZED BANANA BRIOCHE BREAD PUDDING** Caramel de Leche Ice Cream

**WARM CINNAMON DOUGHNUTS** Raspberry Jam & Vanilla Cream Cheese Icing

\* SELECT BOTTLES OF RED & WHITE WINE \$30 \*

All Prices + Tax and Gratuity  
*Absolutely No Substitutions*

*\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*\*\*Contains Nuts. 20% Gratuity added to tables of 6 or more.*



# Long Island Restaurant Week

NOVEMBER 6th - 13th 2022

Available Saturday thru Monday\* Lunch 12 - 2:30

*\*Not Available for Sunday Brunch*

## LUNCH | TWO COURSES \$22

### APPETIZERS

**AUTUMN HARVEST SOUP** Puffed Gruyere Grilled Cheese, Spiced Pumpkin Seeds

**LITTLENECK CLAM CHOWDER** Smoked Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

**FARM GREEN SALAD** Golden Beets, Candied Almonds, Crumbled Goat Cheese, Blood Orange Vinaigrette

### ENTRÉES

**RICOTTA CAVATELLI** Gulf Shrimp, Pesto, Goat Cheese, Roasted Tomatoes, Broccoli Rabe

**LAKEHOUSE BUTCHER BLEND BURGER** Aged Cheddar & Herb Frites

**THE LAKEHOUSE VEGETABLE SALAD** Creamed Wild Mushrooms, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese, Brioche

\* SELECT BOTTLES OF RED & WHITE WINE \$30 \*

All Prices + Tax and Gratuity

*Absolutely No Substitutions*

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\*Contains Nuts. 20% Gratuity added to tables of 6 or more.