

L.I. Restaurant Week Menu

January 23rd, 2022 to January 30th, 2022
\$42 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 / cider vinaigrette*

Kung Pao Calamari

ground peanuts / Thom Thom Kung Pao sauce

Black Angus Beef Meatball

classic homemade marinara / Parmigiano / parsley

Grilled Steakhouse Bacon with Spicy Maple Syrup

roasted sweet pepper / red onion / zucchini

Chef Sushi Roll

inside: salmon / 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, bacon, leek and fennel casserole / broccoli rabe

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 glaze

Sushi Roll Combo

*select any one special roll and any one classic roll
(crazy tuna, surf & turf or dancing lobster roll add \$6)*

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