

LONG ISLAND WINTER

# RESTAURANT WEEK 3 COURSE DINNER

SUNDAY, JANUARY 23<sup>rd</sup>-SUNDAY, JANUARY 30<sup>th</sup> \$42.95<sup>pp</sup>

## Appetizers

### Mediterranean Salad

tomatoes, cucumbers, bell peppers, red onions, olives, feta, chick peas, crispy pita, greek vinaigrette

### Tomato Bisque

Applewood smoked bacon, scallions, crostini

### Winter Warming PEI Mussels

peas, tomatoes, leeks, garlic, parsley, mint, chorizo sausage, evoo, white wine

### Chicken Tostadas

braised pulled chicken, lettuce, tomatoes, jalapenos, carrots, cheddar, spiced garlic crème fraiche

## Entrees

### French Breast of Chicken

sun-dried tomatoes, artichokes, rice pilaf, baby string beans, pan au jus

### Organic Salmon

honey garlic glazed, rice pilaf, baby string beans

### Berkshire Pork Chop

apple cranberry jam, broccoli, garlic mashed potatoes, maple demi glace

### Angus Sirloin Coulotte

mushroom bordelaise, asparagus, garlic mashed potatoes

### Rigatoni Bolognese

pork, veal, beef, onions, carrots, San Marzano tomatoes, pecorino, warm burrata

## Dessert

Chef's Daily Dessert Selections

GEORGE MARTIN'S

# STRIP STEAK

Additional 3-Course Dinner Upgrade Menu \$58

Regular Dinner Menu also available

Saturday - must be seated by 6:45pm to receive this menu. Not combinable with other offers. Not available for take-out.