



Long Island Restaurant Week
Sunday, October 18th to Sunday October 25th, 2020
3 Course Prix Fixe Menu \$35 Per Person +Tax & Gratuity

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Buffalo Cauliflower

*Italiano Meatball Minis

Hummus & Eggplant Combo

Topped with Feta cheese and black olives, served with toasted pita

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

Lobster Roll

Served with French Fries

***Vegetarian and Gluten free items also available**

Dessert

Coffee or tea

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Signature Brownie For Two

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