



Three Course Prix-Fixe \$35
Available Sunday April 24th – Sunday May 1st

Appetizers

Baked Clams • Eggplant Rollatini • Tomato Oreganata
Mesclun Salad • Caesar Salad • Greek Salad
Soup Du Jour • Seafood Bisque

Entrees

Broiled or Blackened Swordfish
served with rice

Panko Crusted Salmon
served over a crab cake topped with a
mango pineapple sauce

Pan Seared Fillet of Bass
with Bay Scallops in a lemon white wine sauce
served with asparagus

Shrimp Provencal
with artichoke hearts, capers & sun dried tomatoes
served over angel hair pasta

Bone-In Pork Chop Milanese

with fresh tomatoes, eggplant, sweet peppers,
onions, mushrooms, spinach, prosciutto & melted
mozzarella cheese served with mashed potatoes

Veal Rollatini

with prosciutto, ricotta cheese, marinara sauce &
melted mozzarella cheese served with spaghetti

Panko Chicken Francese

with asparagus & melted mozzarella cheese

Desserts

Salted Caramel Tartufo • Chocolate Mousse • Rice Pudding • Cannoli

If you would like to indulge for \$42

Rack of Lamb *** served with mashed potatoes

Prime NY Strip Steak*** served with mashed potatoes

Roast Long Island Duck with an orange chutney sauce served with mashed potatoes

1½ lb Whole Stuffed Lobster (add \$10) with crabmeat stuffing & Bay Scallops served with asparagus

Before placing your order, please inform your server if a person in your party has a food allergy

***This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming undercooked meat or fish can increase the risk of food borne illness especially if you have certain medical conditions