



L.I. Restaurant Week Menu

November 6th, 2022 to November 13th, 2022

\$44 per person plus tax and gratuity

Appetizers (Choose one)

Autumn Chopped Salad

Romaine lettuce / granny smith / 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 – 6 oz slab (add \$5)

Spicy honey

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

Slow Braised Beef Shank Bourguignon

Veggie rice pilaf

Grilled Lemongrass Pork Chop

Mashed sweet potatoes / sauteed broccoli

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 classic roll and one special roll
(crazy tuna or surf & turf 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

No coupons accepted if any member of party orders prix fixe. Please no substitutions