



**LONG ISLAND RESTAURANT WEEK  
TWO COURSE PRIX FIXE LUNCH MENU \$22pp**

**-FIRST COURSE-**

butternut squash bisque

chicken meatballs

sweet and spicy hoisin glaze, toasted sesame apple-carrot slaw

crispy calamari

flour and corn meal coated, zesty marinara

chadwick salad

mixed field greens, grape tomatoes, cucumber, red onion,  
carrots, garlic croutons, balsamic vinaigrette

caesar

romaine hearts, shaved parmesan, garlic croutons, classic caesar dressing

**-SECOND COURSE-**

grilled vegetable panini

bruschetta tomatoes, roasted vegetables, melted mozzarella, basil pesto mayo

eggplant rollatini

tomato cream sauce

honey mustard chicken wrap

crispy chicken strips, lettuce, avocado, tomatoes, smoked bacon, honey mustard dressing

fig glaze, pear, gorgonzola flatbread

grilled pear, crumbled gorgonzola, arugula, fig glaze drizzle

three paisanos

penne pasta, sautéed shrimp, grilled chicken, sausage,  
cherry tomatoes, evoo, garlic, basil, shaved parmesan

**-DESSERT SPECIALS-**

raspberry cheesecake (+6)

assorted gelato or sorbet (+6)

banana bread pudding (+6)

cinnamon gelato, bourbon caramel drizzle

**-WINE SPECIALS-**

**WHITE WINES**

Flint & Steel Sauvignon Blanc, Napa  
Foppiano Chardonnay, Russian River

**G/B**

11/38  
13/48

**RED WINES**

'Herdade Sao Miguel' Sul Red Blend, Portugal  
Geyser Peak Cabernet, Sonoma County

**G/B**

11/39  
13/42



## LONG ISLAND RESTAURANT WEEK MENU

### THREE COURSE PRIX FIXE DINNER MENU \$44pp

Sunday, January 29<sup>th</sup> thru Sunday, February 5<sup>th</sup> Available Saturday from 5pm-7pm

#### Starters

##### Cauliflower Caesar

Pecorino/Lemon-Anchovy Dressing/Frisee/Arugula/Croutons

##### Calamari ala Plancha

Arugula/Scallion/Sea Salt/Black Pepper/Red Wine Vinegar/Chimichurri

##### Roasted Beet Salad

Mixed Greens/Pistachio/Goat Cheese/Citrus Vinaigrette

##### Italian Meatballs

Tomato Sauce/Pecorino/Whipped Ricotta/Fresh Herbs

##### Raw Bar Sampler

2 Local Oysters/2 East Coast Oysters/2 Little Necks/2 Shrimp Cocktail

##### Shrimp & Mushroom Bisque

Gulf Shrimp/Wild Mushrooms/Sherry

##### Spicy Tuna Roll

Topped w/ Spicy Tuna/Crunch/Spicy Mayo/Eel Sauce

##### Jumbo Shrimp Cocktail (+5.00)

Cocktail Sauce/Remoulade Sauce

#### Entrées

##### Rigatoni

Hot Italian Sausage/Peas/Tomatoes/Tomato-Cream Sauce/Reggiano

##### Spaghetti

Shrimp/Calamari/Tomato/Basil/Garlic/EVO/Reggiano/Crumbs

##### Pan Seared Salmon

Sauteed Spinach/Basmati Rice/Mango Salsa

##### Roasted Chicken

Crispy Brussel Sprouts/Apples/Shallots/Cranberries/Pumpkin Seeds/Maple-Cider Glaze

##### Grilled Marinated Skirt Steak (+5.00)

Asparagus/Mashed Potatoes/Soy Syrup

##### Pan Blackened Swordfish

Coconut-Cilantro Rice/Baby Carrots/Pineapple Salsa

##### Winter Squash & Leek Risotto

Delicate Squash Rings/Fried Shrimp/Shaved Reggiano/Fresh Herbs/Harvest Sauce

##### 8 Oz. Filet Mignon

Primehouse Mashed Potatoes/Broccolini (+18.00)

#### Desserts

##### Primehouse Cheesecake

Strawberry Sauce/Fresh Berries/Whipped Cream

##### Greek Yogurt

Local Honey/Candied Pistachios/Housemade Biscotti

##### Chocolate Brownie

Served Warm with Chocolate Mousse/Chocolate Sauce

##### Gelato or Sorbet

2 Scoops/Ask Your Server for Daily Choices

**Please No Plate Sharing or Substitutions**

**Menu Items Subject To Change**

**Not Combinable with Any Other Promotions**