



LONG ISLAND RESTAURANT WEEK

THREE COURSE PRIX FIXE MENU \$44.PP

Sunday, January 29th thru Sunday February 5th Available Saturday from 5-7pm

Starters

Cauliflower Caesar Salad

frisee/arugula/croutons/caesar dressing/pecorino

Calamari ala Plancha

scallion/arugula/sea salt/black pepper/red wine vinegar/chimichurri

Roasted Beet Salad

mandarin orange/pickled onion/pistachios/herbed-honey goat cheese/yuzu 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

wild mushrooms/gulf shrimp/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

delicata squash rings/fried shrimp/shaved reggiano/fresh herbs/harvest sauce

8 Oz. Filet Mignon

mashed potatoes/broccolini (+18.00)

Desserts

Primehouse Cheesecake

raspberry sauce/fresh berries/whipped cream

Greek Yogurt

local honey/candied pistachios/house made biscotti

Chocolate Brownie

chocolate mousse/chocolate sauce

Gelato or Sorbet

2 scoops/ask your server for daily choices

No Plate Sharing-No Substitutions

Menu Items Subject To Change