

# *L.I. Restaurant Week*

*Three Course Dinner \$ 35 / \$42 (includes choice of one beer or sangria)  
No substitutions / No sharing / Not valid with other promotions / Saturday till 7pm only  
(Menu subject to change)*

## *First Course*

*Mesclun Green Salad* balsamic vinaigrette

*Traditional Caesar Salad*

*Soup- Corn Chowder w/ shrimp*

*Grandma's Meatballs*

*Fresh Mozzarella & Vine Ripe Tomato*

*beefsteak tomatoes, baby arugula, balsamic, evoo*

*Mussels Posillipo*

*wine, garlic, basil, marinara*

*Baby Arugula, Heart of Palm & Artichoke Salad*

*Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 5.95*

*Fried Calamari & Scallops Combo*

*Polenta, marinara addtn'l \$ 9.95*

*Grilled Octopus & Shrimp*

*bell peppers, red onions, tomatoes, cannellini beans, citrus addtn'l \$ 10.95*

*Valentine's Day @ Eric's*

Offering a \$64.95 3-Course  
Signature Prix Fixe Menu.

A free rose and chocolates to every lady!

**RESERVE TODAY**

**516-280-5675**

## Main Course

*Grandma's Lasagna* (TOP 10 WINNER)

*beef-veal Bolognese, impastata, parmesan, plum tomatoes*

*Penne ala Vodka* traditional or with chicken breast

*Veal or Chicken Parmigiana*

*marinara, mozzarella, parmesan, linguini*

*Boneless Chicken Scarpariello alla Eric*

*herb roasted potatoes, sweet sausages, rosemary, onions, peppers, garlic, wine*

*Pork Chop ala Bruna*

*broccoli rabe, hot cherry peppers, mushrooms, garlic, roasted potatoes*

*Filet of Sole Francese*

*wine, lemon, butter, linguini*

*Wild Pacific Coho Salmon*

*whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95*

*Sirloin Steak Au Poivre*

*shoestring fries, peppercorns, cognac, cream addtn'l \$ 13.95*

*Braised New Zealand Lamb Shank*

*mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 12.95*

## Dessert

☆☆ Individual Trio Dessert Sampler Plate ☆☆

**Book your Private Party @ Eric's**

Cocktail Parties / Showerivers / Graduations

Christenings / Anniversaries / Rehearsals

Available 7 days a week / Lunch & Dinner

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Dining Room seats up to 70 guests

Lounge Room seats up to 40 guests

Packages Starting at \$39.95 p.p.

# *L.I. Restaurant Week*

## Lunch

*Two Course Luncheon \$20*

*No substitutions / No sharing / Not valid with other promotions  
(Menu subject to change)*

### First Course

*Mesclun Green Salad* balsamic vinaigrette

*Traditional Caesar Salad*

*Soup- Corn Chowder*

*Grandma's Meatballs*

*Fresh Mozzarella & Vine Ripe Tomato*

*beefsteak, tomatoes, baby arugula, balsamic, evoo*

*Baby Arugula & Artichoke Salad*

*Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 5.95*

*Fried Calamari*

*Polenta crusted served with marinara sauce addtn'l \$ 7.95*

*Grilled Octopus & Shrimp*

*bell peppers, red onions, tomatoes, cannellini beans, bacon, citrus addtn'l \$ 10.95*

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Signature Prix Fixe Menu.

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## Main Course

*Grandma's Lasagna* (TOP 10 WINNER)  
*beef-veal Bolognese, impastata, parmesan, plum tomatoes*

*Penne ala Vodkã*

*Chicken Parmigiana*  
*marinara, mozzarella, parmesan, linguini*

*Filet of Sole Francese*  
*wine, lemon, butter, linguini*

*Wild Pacific Coho Salmon*  
*whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95*

*Shrimp Scampi*  
*wine, lemon, garlic, served over penne pasta addtn'l \$ 8.95*

*Braised New Zealand Lamb Shank*  
*mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 12.95*

## Dessert

*Add any dessert for \$8.95*

**Book your Holiday Party @ Eric's**

Cocktail Parties / Showers / Graduations  
Christenings / Anniversaries / Rehearsals  
Available 7 days a week / Lunch & Dinner

\*\*\*\*\*  
Dining Room seats up to 70 guests  
Lounge Room seats up to 40 guests  
Packages Starting at \$32 p.p.