



Enjoy Long Island Restaurant Week – November 3rd – 10th

\$29.95 - Person Plus Tax & Gratuity

APPETIZERS

JUMBO LUMP CRAB CAKES

OLD BAY RÉMOULADE

"SHRIMP - CARGOT"

BABY SHRIMP, "ESCARGOT STLYE".

GARLIC PARSLEY BUTTER

STUFFED ARTICHOKE

PINE NUTS, BREAD CRUMBS, LEMON, GARLIC, OREGANO, PARMESAN CHEESE - **V**

AUTUMN SALAD

ROASTED BUTTERNUT SQUASH, CANDIED WALNUTS,
GOAT CHEESE, BABY KALE, APRICOT VINAIGRETTE – V/VG (WITHOUT CHEESE)

ENTREES

SLOW BRAISED B.B.Q PORK SHANK

JALAPENO CHEDDAR GRITS - **GF**

ROASTED DUCK A L'ORANGE

WILD RICE, SHALLOT ROASTED BRUSSELS SPROUTS

KUMQUAT ORANGE GLAZE – **GF - ADD 6**

SURF & TURF

N.Y STRIP STEAK & JUMBO SHRIMP, CABERNET DEMI,
SAUTÉED SPINACH, TRUFFLE WHIPPED POTATOES - **ADD 6**

CRAB CRUSTED SALMON

MUSHROOM ASPARAGUS "BARLEY" RISOTTO

LEMON TARRAGON BEURRE BLANC

HOMEMADE CAVATELLI

BRAISED PULLED SHORT RIBS, WILD MUSHROOM MARSALA SAUCE,
SPINACH, TRUFFLE OIL, SHAVED GRANA

ROASTED VEGETABLE ENCHILADA

CORN, BLACK BEANS, ZUCCHINI, RED PEPPERS, ENCHILADA SAUCE, **-VG/GF**

DESSERT

TOASTED COCONUT FLAN

SALTED CARMEL SAUCE -**GF**

OREO MOUSSE PIE

DARK CHOCOLATE MOUSSE, OREO CRUMBS,

FRESH WHIPPED CREAM -**V**

JUNIOR 'S NEW YORK CHEESECAKE

FRESH WHIPPED CREAM, RASPBERRY COULIS -**V**

RASPBERRY SORBET -VG/GF

V=Vegetarian VG= Vegan GF= Gluten free

Please, no substitutions, take-out or sharing. All menus are subject to change.

Not to be combined with any other offer or discount.