



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

\$29.95 - Person Plus Tax & Gratuity

APPETIZERS

KOREAN BBQ STICKY RIBS

GOCHUJANG, SESAME SEEDS & SCALLIONS

CRISPY BURRATA SLIDERS

GARLIC ROLLS, BASIL, POMODORO

STUFFED ARTICHOKE

PINE NUTS, BREAD CRUMBS, LEMON, GARLIC, OREGANO, PARMESAN CHEESE - v

BABY KALE SALAD

TRI COLORED QUINOA, ROASTED CORN, ROASTED RED PEPPERS,
AVOCADO, PEPITAS, TOMATO LIME VINAIGRETTE -VG

ENTREES

HOMEMADE SHORT RIB & MASCARPONE RAVIOLIS

PORTOBELLO, ASPARAGUS, PORCINI CREAM, CRISPY ONIONS

JAPANESE SOBA NOODLE SALAD

SESAME TOFU, CUCUMBERS, CARROTS, SCALLIONS,
CRUSHED PEANUTS, GINGER DRESSING - vg

MUSTARD MAPLE GLAZED DOUBLE PORK CHOP

ROASTED BUTTERNUT & BRUSSEL SPROUT HASH - GF

ROASTED DUCK A L'ORANGE

BLOOD ORANGE GLAZE, QUINOA WILD RICE,
BURNT BROCCOLI - 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

DESSERT

VEGAN CHOCOLATE PUDDING

COCONUT WHIPPED CREAM, TOASTED COCONUT - VG/ GF

JUNIOR 'S NEW YORK CHEESECAKE

FRESH WHIPPED CREAM, RASPBERRY COULIS - v

BANANA NUTELLA CRÊPES

PEANUT BUTTER ICE CREAM

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.