



L.I. Restaurant Week Menu

April 28th, 2019 to May 5th, 2019
\$29.95 per person plus tax and gratuity

Appetizers (Choose one)

Loaded Wedge Salad

iceberg lettuce / Gorgonzola / crispy bacon / cherry tomatoes / blue cheese dressing

Kung Pao Calamari

Thom Thom Kung Pao sauce / ground peanuts / scallion

Black Angus Beef Meatball

classic homemade marinara / Parmigiano / parsley

Pulled Pork and Pico de Gallo Tacos (2)

queso fresco / cilantro

Chef's Special Sushi Roll

inside: salmon / avocado / cucumber, top: spicy tuna / spicy mayo / eel glaze

Surf and Turf Sushi Roll (add \$8)

inside: grilled skirt steak, top: Maine lobster salad / shrimp / scallion / horse radish

Entrees (Choose one)

Pan Seared Scottish Salmon with Herbs de Provence

baby bok-choy / roasted grape tomatoes / kale and fresh corn risotto

Thom Thom Seafood Paella

shrimp / PEI mussels / calamari / chorizo / chicken / green peas

Slow Braised Pork Osso Bucco

broccoli rabe / creamy polenta

Petite Filet Mignon (6oz) with Bourbon Mushroom Sauce

(10oz add \$9)

string beans and red bell pepper / classic mashed potatoes

Clay Oven Roasted All Natural Chicken

asparagus / scallion potato cake / chicken demi glace

Sushi Roll Combo

select any one special roll and any one classic roll

Dessert (Choose one)

Molten Lava Cake

vanilla ice cream / raspberry puree

Warm Apple Crisp

fresh whipped cream

Frozen Trio

mango sorbet / raspberry sorbet / coconut ice cream

No coupons accepted if any member of party orders prix fixe. Please no substitutions