

Long Island Restaurant Week

Sunday, January 27th through Sunday February 3rd
\$ 29.95*

Appetizers

New England Clam Chowder

Fried Calamari

Marinara Sauce, Red Pepper Coulis

Baked Stuffed Clams

Minced Clams, Garlic, Herbs, Pecorino Romano Cheese

Artichoke & Spinach Dip

Blended with Imported Cheeses Served with Croustade

Prince Edward Island Mussels

With Roast Garlic Herb Broth and Toasted Breadcrumbs

Caesar Salad

Parmesan Crouton

Jumbo Shrimp Cocktail (add 7.00)

Entrees

***Blackened Tuna**

Yellow Rice and Soy Ginger Sauce

Grilled Salmon

Shitake Mushrooms, Soy Ginger

Broiled Seafood Platter

Scallops, Shrimp, Flounder, Baked Clam (add \$4.00)

Horseradish Crusted Grouper

Chive Beurre Blanc

Pan Seared Swordfish Au Poivre

Cracked Peppercorns, Brandy, Cream

Linguini with Shrimp

Garlic, Tomato, Basil

Roast French Cut Breast of Chicken

Lemon Rosemary Reduction

***Grilled Flat Iron Steak**

Mushrooms, Merlot, Gorgonzola

***Black Angus Prime Rib of Beef Au Jus** (add \$14.00)

Crispy Onions

Desserts

Coffee and Tea Included

Toasted Pound Cake

Bananas, Caramel, Vanilla Ice Cream

Warm Bread Pudding

Vanilla Sauce, Whipped Cream

Warm Apple Crisp

Whipped Cream

Featured Wine

Libera Bava, Italian Red - 9 glass/ 32 btl

Featured Cocktail

Snowflake Martini

Stoli Vanilla, Amaretto, Splash of Cream & Nutmeg \$12

NO SUBSTITUTIONS PLEASE

Tax and Gratuity Not Included

Menu Subject to Change without Notice

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions *Cooked to your liking
Before placing your order, please inform your server if a person in your party has a food allergy