

HONU

KITCHEN & COCKTAILS

LONG ISLAND RESTAURANT WEEK

3 COURSE PRICE FIX

\$29.95

All Items that contain (+) are a supplemental charge

SMALL PLATE

Lobster Bisque Maine Lobster, Chive

Butternut Squash Soup Maple Crema, Pumpkin Seed

Shrimp Cocktail Cocktail Sauce +3

Pulled Pork Mac n' Cheese BBQ Sauce, Crispy Onions

Vegetable Tacos Guacamole, Queso Fresco

Steak & Mushroom Quesadilla Salsa Verde

Old Fashioned Meatballs Red Sauce, Mozzarella

Truffle Mushroom Flatbread Goat Cheese, Truffle Oil

Calamari Cornmeal, Chipotle Aioli, Marinara

Farmers Market Mesclun, Pear, Cranberry, Blue Cheese, Pecans + Riesling Vinaigrette

Caesar Romaine, Everything Bagel Crouton + Creamy Caesar

Tuna Tataki Shaved Diakon, Ponzu +3

NY Strip Blue Cheese Crust, Cabernet Demi, Parmesan Truffle Fries +8

Cheddar Burger Applewood Smoked Bacon, Red Onion Marmalade, Tomato + American Fries

Veggie Burger Avocado, Herb Mayo, Multigrain Loaf + Market Greens

Filet Mignon Pomme Puree, Grilled Asparagus, Au Poivre, Crispy Onion +10

Day Boat Scallops Succotash, Romesco, Potato Nest +8

Atlantic Salmon Maple Glaze, Cranberry Sweet Potato Quinoa

Flat Iron Creamed Spinach, Fingerling Potato, Truffle Butter

Murray's Chicken Mashed Potato, Broccoli, Pan Sauce

Berkshire Pork Chop Pecan Stuffing, Greens, Cherry Apple Compote +5

Bone-In Beef Short Rib Parsnip Puree, Crispy Brussels

Fresh Cavatelli Gulf Shrimp, Roasted Tomato, Swiss Chard +5

Maple Pecan Bread Pudding Whiskey Caramel

Gelato Dutch Chocolate or Tahitian Vanilla

Sorbet Daily Selection

Everything Brownie Cookie Dough, Oreo, Caramel

Junior's Famous Chocolate Layer Cake Fresh Cream +3

LARGE PLATE

SWEETS