



## Long Island Restaurant Week MENU

\$29.95 per person Sunday 1/27-  
plus tax and gratuity Sunday 2/3  
Dinner Only

### APPETIZER

choice of one

Cup of Soup  
soup du jour

Sweet Chili Glazed Crispy Calamari  
scallion

Mixed Greens Salad **v**  
red leaf lettuce, edamame, radish, shaved  
carrots, gochujang vinaigrette

Lacquered Ginger Chicken Meatballs  
seasoned rice, edamame, scallion, togarashi

Korean Lettuce Wraps  
choice of spicy chicken, bulgogi beef or spicy  
pork served with scallions, carrots, wakame,  
kimchi and ssäm sauce  
\$3 supplement

### ENTRÉES

choice of one

Cavatappi Pasta **v**  
truffle mushroom ragu, wilted spinach,  
lemon bread crumbs

Roasted All Natural Chicken **GF**  
parmesan polenta, french green beans,  
chicken jus

### ENTRÉES (CONT'D)

Seared Miso Glazed Salmon  
cauliflower puree, sautéed edamame

Black Angus Burger\*  
lettuce, tomato, onion, choice of cheese,  
served with Korean style French Fries  
~ add on: Bacon \$2, Kimchi \$1, Sunny Side Up  
Egg \$2, Avocado \$2 ~

Pan Seared Scallops  
farro risotto, ponzu, crispy brussel sprouts  
\$8 supplement

Braised Boneless Short Rib  
kimchi fried rice, bok choy, sunny side up  
egg, garlic soy  
\$7 supplement

### DESSERT

Brown Sugar Breeding Pudding  
maple creme anglaise

Warm Chocolate Brownie  
peanut butter mousse

Scoop of Gelato  
chocolate, vanilla, salted caramel

\*Price does not include tax and gratuity. A 20% gratuity will be added for parties of 6 or more. Four credit cards/split checks maximum.

\*\*Please alert your server to any allergies you or your party may have.