



## LONG ISLAND FALL RESTAURANT WEEK

November 3rd - 10th

### FIRST COURSE

NEW ISLAND FISH "CHOWDAH"

CLASSIC MANHATTAN CLAM CHOWDER

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime

<sup>GF</sup> CAST IRON GRILLED CALAMARI Tomato/Gremolata

SHRIMP & PORK MEATBALLS Teriyaki Glaze

<sup>GF</sup> HARVEST MIXED GREENS Champagne Vinaigrette/Dried Cranberries/Blue Cheese/Pine Nuts

<sup>GF</sup> BEET SALAD Goat Cheese Dressing/Apples/Candied Walnuts



### SECOND COURSE

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon

SHRIMP BUCATINI Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/Green Beans/Sweet Potato Purée

<sup>GF</sup> PAN-ROASTED SCOTTISH SALMON Ratatouille/Black Olive Tapenade/Lemon Oil

<sup>GF</sup> POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/Petite Green Lentils/Wilted Baby Spinach

<sup>GF</sup> GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish +3

\*A LURE BURGER Smoked Mozzarella/Bacon Onion Marmalade/House Cut Fries

<sup>GF</sup> \*GRILLED FLAT IRON STEAK Rosemary Demi-Glace/Roasted Potatoes/Cipolini Onions/Green Beans/Roasted Tomato +3



### THIRD COURSE

CRANBERRY WALNUT BROWNIE Caramel/Whipped Cream

BROWNIE Raspberry Coulis/Whipped Cream

PUMPKIN CHEESECAKE Whipped Cream

ASSORTED ICE CREAM & SORBETS

**\$29.95**

**A 20% gratuity will be added to all parties of six or more**

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.