

# BISTRO 72

## LONG ISLAND RESTAURANT WEEK

### FIRST COURSE

*PLEASE SELECT ONE*

BISTRO SALAD

SPRING MIX, STRAWBERRIES, WALNUTS, RED ONION, GOAT CHEESE CRUMBLE, WONTON STRIPS, CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE, SHAVED PARMESAN, CROUTONS, CAESAR DRESSING

FRENCH ONION SOUP

MELTED SWISS & PROVOLONE CHEESE, CROSTINI

### ENTREES

*PLEASE SELECT ONE*

NEW YORK STRIP STEAK

MASHED POTATO, SEASONAL VEGETABLE, GARLIC BUTTER

ATLANTIC SALMON

PAN SEARED, FINGERLING POTATO, WILTED ARUGULA, STRAWBERRY SALSA, BALSAMIC GLAZE

CHICKEN PARMESAN & LINGUINI

CRISPY BREADED CHICKEN BREAST, MOZZARELLA, TOMATO MARINARA

LINGUINI WITH CLAM SAUCE

LINGUINI PASTA IN A WHITE CLAM SAUCE

VEGETABLE RAVIOLI 

SPINACH, ASPARAGUS & MUSHROOM RAVIOLI, YELLOW TOMATO MARINARA, DICED SEASONAL VEGETABLE

### DESSERT

*PLEASE SELECT ONE*

BERRIES & CREAM

SEASONAL BERRIES, WHIPPED CREAM, POWDERED SUGAR

BROWNIE ALA MODE

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM, WHIPPED CREAM

NEW YORK CHEESECAKE DRIZZLED WITH CHOCOLATE SAUCE

 INDICATES GLUTEN FREE MENU ITEM

 INDICATES VEGAN MENU ITEM

 INDICATES LOCAL & SEASONALLY GROWN INGREDIENTS

\* CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.