

Long Island Restaurant Week

Sunday, November 3rd through Sunday, November 10th

\$ 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**

Tamari Ginger Sauce

Grilled Salmon

Shitake Mushrooms, Tamari Ginger Glaze

Broiled Seafood Platter

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

Horseradish Crusted Grouper

Chive Beurre Blanc

Grilled Swordfish

Tri-Color Peppers, Roasted Garlic, Pine Nuts, Basil, Balsamic Drizzle

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

NO SUBSTITUTIONS PLEASE

****Before placing your order, please inform your server if a person in your party has a food allergy****

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