

Long Island Restaurant Week

STARTERS-SELECT ONE

Butternut Squash Soup

roasted butternut squash, maple syrup, Blue Point Toasted Lager, cinnamon, nutmeg, creme fraiche

Cliffside Mussels

smoked bacon, casino butter, white wine, lemon

Pulled Pork Empanada

bbq pulled pork, blue cheese crumbles, chipotle aioli

Pear & Beet Salad

red wine poached pear, roasted golden beets, mixed greens, candied walnuts, goat cheese, red wine vinaigrette

ENTRÉES-SELECT ONE

Atlantic Salmon

Dijon herb crust, Dijon cream, mashed potatoes, grilled asparagus

Herb Brined Chicken

herb brined, oven baked, mushroom demi glace, mashed potatoes, roasted root vegetables

Shrimp & Lobster Roll

butter toasted roll, French fries

Barramundi

pan seared, tomato artichokes caper bruschetta, Israeli cous cous, grilled asparagus

Tagliatelle Eggplant Ragout

oven roasted eggplant, stewed garlic & tomatoes, basil

***NY Strip Steak**

14oz. strip steak, melted blue cheese, balsamic glaze, garlic roasted fingerling potatoes, roasted root vegetables Add \$6.00

DESSERT-SELECT ONE

Tiramisu

Langenhorn sauce

Pumpkin Creme Brulee**Red Wine Poached Pear**

vanilla ice cream, creme anglaise

\$29.95 Per Person plus Tax & Gratuity

*This menu item can be cooked to your liking. 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 conditions

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