



East End Restaurant Week

November 3 – November 10

Three Course Prix Fixe Dinner \$29.95

To make your Restaurant Week experience even more special, we are offering a 15% discount off bottles of wine.

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

START/SIDE/SHARE

MUSHROOM AND CRAB BISQUE

RED CABBAGE, APPLE AND FROMAGE SALAD (GF)

This fresh and creative salad is extraordinary in its details and most importantly in its flavor! We are combining fine shreds of red cabbage and diced apples (locally sourced from Wickham's Fruit Farm in Cutchogue) and dressed to perfection with a sherry vinaigrette. We then serve this yummy salad over a pool of creamy and tangy fromage that is laced with a hint of fresh garlic and fennel and top with a slice of toasted baguette. *(can be made vegan upon request)*

ROCK SHRIMP ÉTOUFFÉE

It's a dish that's thicker than gumbo and usually features seafood. As many Louisiana dishes do, it contains the "holy trinity" of onions, green bell peppers and celery, which are added to the dark roux. It's flavored with cayenne pepper, herbs, garlic and other seasonings, then married with the sautéed rock shrimp. Rock shrimp has a similar texture to lobster, while the palate appeal is more like shrimp. Served over rice.

STICKY HONEY GARLIC BUTTER SHRIMP

What's not to love about sticky shrimp? Our shrimp is sautéed in the sweet and savory flavors of honey, garlic, butter and soy sauce. Yummy!!!

DAVID'S (NOT YOUR MAMA'S!) MEATBALLS

These may not be your mama's meatballs but they are just as good. Our chef David has created a yummy play on the traditional meatball with his lightly herbed and zesty chicken meatballs over creamy Parmigiano polenta. Served with a fresh, chunky and garlicky tomato sauce. Mama would approve and perhaps ask for the recipe on the sly!

ENTRÉES

BRAISED LAMB SHANK (GF)

We take our shanks seriously! We use the meatiest type of domestic shank (*hind*) and then braise in red wine, olive oil, stock, onions, carrots, tomatoes, and herbs until tender. Everyone loves our lamb shank!

MASHED POTATOES

BRUSSELS SPROUTS

ROASTED CODFISH WITH MUSHROOMS, BACON AND RED WINE SAUCE

This evening we are searing and roasting our cod and serving it with a fresh and innovative take on the classic French red wine sauce. This sauce is punchy with its slightly sweet and tangy flavors thanks to our addition of onions, shallots and maple syrup.; its meaty depth is thanks to a touch of demi-glace.

JASMINE RICE

HARICOT VERTS

SEARED AND ROASTED SALMON WITH SHRIMP RISOTTO (GF)

BALSAMIC DRIZZLE

ASPARAGUS

FLAT IRON STEAK WITH HERB BUTTER (GF)

We are grilling the steak, then slicing and serving it medium rare-ish. Our herb butter is made with parsley, tarragon, chives, fresh garlic and lemon zest.

FINGERLING POTATOES

ASPARAGUS

ROASTED ZA'TAR DUSTED CAULIFLOWER STEAK (VG)

Our vegan option is not lacking in flavor and originality! We are serving our za'tar seasoned cauliflower steak with our own house-made hummus, blistered cherry tomatoes, shaved asparagus and fresh garlic.

Garnished with a sprinkling of sesame seeds.

CHIVE OIL DRIZZLE

FILET MIGNON WITH STEAK DIANE SAUCE (GF|DF) (surcharge \$9)

Named for Diana, Roman goddess of the hunt, this dish is a culinary classic from the 1950s. For our updated version of the dish, it is grilled and served with a sauce made with pan juices, mushrooms, parsley, shallots, mustard and cognac.

FINGERLING POTATOES

ASPARAGUS

* Please no substitutions

Sweet Indulgences (Desserts are served with whipped cream - à la mode additional \$1 per scoop)

Crema Catalana - A taste of Spain in every spoonful. Crema Catalana is a cross between Crème Brûlée and a Flan. Simply delicious!

Pumpkin Cheesecake with Candied Walnuts and Caramel Drizzle (contains nuts)

Coconut Pecan Cake - A rich cousin of a traditional Southern coconut cake. (contains nuts)

Chocolate Lovers Dream - Chocolate sablé cookie with chocolate mousse and topped with chocolate ganache.

Profiteroles Filled with Vanilla Ice Cream - Small cream puffs filled with vanilla ice cream and dusted with confectioners sugar. chocolate sauce

*The SCHD requires us to provide you with this health information: 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.