



Long Island Restaurant Week

November 3rd - November 10th

All Bottles of Wine Half Price on Thursday!

First Course

Fried Calamari
*Hot Cherry Peppers, Cilantro Pesto,
Marinara*

Italian Style Baked Clams

Oysters Rockefeller
Spinach, Gruyere

Asian Filet Mignon Tips
*Teriyaki Marinade, Toasted Sesame Seeds,
Cusabi Drizzle, Crispy Wonton Chips*

Warm Lobster Truffle Dip
Tear Drop Naan Bread

Seafood Bisque
Long Island Chowder Contest Winner

Snapper Salad
*Mesclun & Romaine, Grape Tomato,
Cucumber, Red Onion, Carrots,
Roasted Red Peppers,
Creamy Peppercorn Dressing*

Second Course

Pistachio Crusted Striped Bass from Our Own Boat
Roast Tomato & Caper Beurre Blanc, Dill Basmati Rice, Green Beans

Chicken Milanese
Sauteed Spinach, Fresh Mozzarella, Topped with Tomato Bruschetta & Mashed Potatoes

Apple Cider Honey Glazed Salmon
Sweet Potato Mashed, Green Beans with Apple Golden Craisins, Butternut Squash Salsa

Henry Remmer's Sauerbraten
Braised Red Cabbage, Ginger Snap Gravy, Potato Pancake, Apple Sauce

Queen Cut Prime Rib of Beef
Au Jus or Blackened, Horseradish Remoulade

Potato Crusted Codfish
Horseradish Beurre Blanc, Sauteed Spinach

Vegetable Napoleon
*Zucchini, Yellow Squash, Eggplant, Carrots, Roasted Red Peppers,
Portobello Mushroom Over Baby Arugula, Honey Balsamic Vinaigrette*

Blackened Shrimp Primavera
Roast Vegetables, Scampi Sauce over Angel Hair Pasta

Third Course

Pistachio Cheesecake
Granny Apple Crumb Ala Mode
Pumpkin Ginger Snap Caramel Parfait

All Desserts Made On Premises

\$29.95