



## L.I. Restaurant Week Menu

November 3<sup>rd</sup>, 2019 to November 10<sup>th</sup>, 2019  
\$29.95 per person plus tax and gratuity

### Appetizers (Choose one)

#### **Autumn Chopped Salad**

*Granny smith / pear / romaine lettuce / raisins / candied walnuts / goat cheese / cider vinaigrette*

#### **Kung Pao Calamari**

*ground peanuts / Thom Thom Kung Pao sauce*

#### **Black Angus Beef Meatball**

*classic homemade marinara / Parmigiano / parsley*

#### **Pulled Pork and Pico de Gallo Tacos (2)**

*Queso fresco / cilantro / avocado*

#### **Chef Sushi Roll**

*inside: salmon tuna / avocado / cucumber, top: tuna / spicy mayo / eel glaze*

#### **Surf and Turf Sushi Roll (add \$9)**

*inside: grilled skirt steak / caramelized onion, top: Maine lobster salad / shrimp / scallion*

### Entrees (Choose one)

#### **Pan Seared Scottish Salmon with Lemon Dill Beurre Blanc**

*baby bok-choy / roasted grape tomatoes / kale and fresh corn risotto*

#### **Thom Thom Seafood Paella**

*shrimp / PEI mussels / calamari / chorizo / chicken / green peas*

#### **Slow Braised Pork Osso Bucco**

*broccoli rabe / creamy polenta*

#### **Petite Filet Mignon (6oz) Creamy Mushroom Gorgonzola Sauce (10oz add \$12)**

*string beans and red bell pepper / classic mashed potatoes*

#### **Clay Oven Roasted All Natural Chicken**

*asparagus / scallion potato cake / chicken demi glaze*

#### **Sushi Roll Combo**

*select any one special roll and any one classic roll*

### Dessert (Choose one)

#### **Molten Lava Cake**

*vanilla ice cream / raspberry puree*

#### **Warm Apple Crisp**

*fresh whipped cream*

#### **Frozen Trio**

*mango sorbet / raspberry sorbet / coconut ice cream*

No coupons accepted if any member of party orders prix fixe. Please no substitutions