



Long Island Restaurant Week Menu

Sunday November 3rd until Sunday November 10th, 2019

Lunch & Dinner

Saturday November 9th, until 7pm

\$29.95

*Some Additional Charges May Apply, Beverages, Tax & Gratuity Not Included
Sharing Charge \$15, In House Promotion Only, Not Available For Take Out*

3 COURSE PRIX FIXE CHOOSE 1 FROM EACH SECTION

APPETIZER

Butternut Squash Soup - *Caramelized Apples, Cinnamon Crouton*

Burrata Mozzarella- *Arugula, Baby Heirloom Tomatoes, EVOO Crostini, Aceto Balsamic*

Lobster Croquette - *Belgian Vegetable Slaw, Lobster Aioli*

Toasted Sweet Potato Gnocchi - *Grilled Andouille Sausage, English Peas, Montrachet Goat Cheese, Rosemary Cream*

Autumn Greens - *Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Asian Pears, Creamy Horseradish Dressing*

Baby Arugula Crispy Duck Confit, *Montrachet Goat Cheese, Sun Dried Cherries, Toasted Pine Nuts, Framboise Vinaigrette* **add \$3**



MAIN COURSE

Kip - *Rotisserie Roasted All Natural Chicken, North Country Bacon Brussel Sprouts, Truffled Mashed Potatoes, Natural Pan Jus*

Carbonade Flamande - *Tender Marinated Beef, Stewed in Belgian Brown Ale, Caramelized Apples & Prunes, Frites*

Herb Baked Filet of Sole - *Jasmine Rice, Sautéed Spinach, Lemon Caper Champagne Beurre Blanc*

Bistro Burger - *USDA Prime Beef, Fourme D'ambert, Smoked Bacon, Beefsteak Tomato, Arugula, Cognac Dijonnaise, Toasted Brioche*

Bordeaux Short Rib- *Chive Whipped Potatoes, Grilled Asparagus, Porcini Demi*

MUSSEL POT ENTREES SERVED WITH FRITES & MAYONNAISE

Thai - *Spicy Lemon Grass & Coconut Broth, Grilled Pineapple*

Montrachet - *White Wine, Goat Cheese Roasted Red Peppers*

Oreganato - *Lemon, White Wine & Toasted Breadcrumbs*

Lucifer - *Spicy Buffalo Style, Crumbled Blue Cheese, Celery & Carrots*

Provençal - *Vine Ripened Tomatoes, Fresh Herbs & White Wine*

Farmhouse Ale - *Bacon, Oven Dried Tomatoes,
Creamy Farmhouse Ale Broth*

Calabrian - *Spicy Mediterranean Marinara*



DESSERT

Belgian Triple Chocolate Mousse

Warm Apple Cobbler

Add \$5 Warm Bourbon Caramel Bread Pudding with Vanilla Gelato