



Long Island Fall Restaurant Week  
Sunday, November 7<sup>th</sup> to Sunday, November 14<sup>th</sup>  
3 Course Prix Fixe Menu \$42 Per Person  
*\*Dine In Only\**

### *Appetizers*

#### **Seafood Baked Clams**

Homemade seafood stuffing

#### **Roasted Buffalo Cauliflower**

Served with blue cheese

#### **Sweet Chili Fried Calamari**

#### **Fresh Mozzarella, Tomato and Basil**

Served with a side of honey balsamic

#### **Spinach and Artichoke Dip**

Served with tortilla chips

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### *Entrees*

#### **\*The New Yorker**

A marinated 12oz. Prime strip steak  
Served with a baked potato and sautéed vegetables

#### **Coconut Crusted Salmon**

Served with sautéed broccoli and seasoned rice

#### **Chicken Souvlaki Platter**

Served in a warm pita with Greek salad and French fries

#### **Romanian Steak Combo**

Served with two stuffed shrimp, sauteed brussel sprouts, and rice

#### **Chilean Seabass**

Lightly topped with lobster cream sauce  
Served over spinach risotto

#### **Chicken Francese**

Served over rice

#### **Rigatoni with Chicken & Spinach**

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

#### **Pan-Seared Ahi Tuna**

Over zucchini noodles with avocado and tomatoes.  
In our light garlic and oil sauce with a side of soy sauce

#### **Butternut Squash Ravioli**

Topped with a creamy cinnamon butternut sauce

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### *Desserts*

#### **Oreo Crunch Ice Cream Cake**

#### **Creamy Cheese Cake**

#### **Signature Walnut Brownie**

*Before placing your order, please inform your server if a person in your party has a food allergy. Thank you  
\*This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your  
risk of food-borne illness, especially if you have certain medical conditions*