

LONG ISLAND RESTAURANT WEEK

(\$34.95 PER PERSON) | CLOSED MONDAYS-OUTDOOR SEATING AVAILABLE

APPETIZER SELECTIONS

SOUP DU JOUR

Vegetable cream soup

PERSIL SALAD

Baby arugula, artichokes, white beans, cucumbers and ricotta salata cheese with a champagne vinaigrette

SEAFOOD CAKE

Vegetable slaw and tartar sauce

ESCARGOT BOURGUIGNON

In a garlic-herb butter sauce

CLAMS PROVENCAL OR MARINIERE

Provençal (garlic, tomato, basil)

Mariniere (garlic, parsley, white wine)

ADD \$5.00 CHARGE

DESSERT SELECTIONS

CREPES SUZETTE • PROFITEROLES

ICE CREAM OR SORBET

MAIN COURSE SELECTIONS

MOULES ET FRITES

Prince Edward's Island Mussels served with French Fries
Mariniere-garlic, parsley, white wine broth or Provençal-garlic, tomato, basil sauce

SESAME CRUSTED PAN SEARED BLUEFIN TUNA

Mash-potato and sautéed spinach with soy ginger glaze

ADD \$7.00 CHARGE

PENNE AU GRATIN

Penne pasta with diced ham, asparagus, and cream sauce topped with bread crumbs.

COQ AU VIN

Chicken Braised with red Burgundy wine and served with mushroom, carrot and mashed potato.

GRILLED HANGER STEAK

Served with French fries, French beans and shallot red wine sauce

GRILLED BABY LAMB CHOPS

Roasted potato-tart & sautéed spinach with rosemary au jus.

ADD \$10.00 CHARGE

FILLET OF SOLE MEUNIERE

Jasmine rice and sautéed broccoli with lemon caper sauce

*Beverages and Gratuities Not Included No Substitutions or Split Checks
Not Valid With Coupons or any other Discounts or promotions*

