

L.I. Restaurant Week

*Three Course Dinner \$ 35 / \$42 (includes choice one beer or sangria)
No substitutions / No sharing / Not valid with other promotions / Saturday till 7pm only
(Menu subject to change)*

First Course

Mesclun Green Salad balsamic vinaigrette

Traditional Caesar Salad

Soup- Corn Chowder w/ shrimp

Grandma's Meatballs

Fresh Mozzarella & Vine Ripe Tomato

beefsteak tomatoes, baby arugula, balsamic, evoo

Mussels Posillipo

wine, garlic, basil, marinara

Baby Arugula, Heart of Palm & Artichoke Salad

Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 5.95

Italian Seafood Salad

shrimp, scallops, mussels, fennel, citrus, olive oil addtn'l \$ 9.95

Grilled Octopus

bell peppers, red onions, tomatoes, cannellini beans, citrus addtn'l \$ 10.95

Mother's Day @ Eric's

Offering an a la Carte Menu \$59.95 PREMIUM
3-COURSE DINNER
(kids menu also available)

A COMPLIMENTARY ROSE FOR EVERY MOM

RESERVE TODAY

Main Course

Grandma's Lasagna (TOP 10 WINNER)

beef-veal Bolognese, impastata, parmesan, plum tomatoes

Penne ala Vodka traditional or with chicken breast

Veal or Chicken Parmigiana

marinara, mozzarella, parmesan, linguini

Boneless Chicken Scarpariello alla Eric

herb roasted potatoes, sweet sausages, rosemary, onions, peppers, garlic, wine

Pork Chop ala Eric

broccoli rabe, hot cherry peppers, mushrooms, garlic, roasted potatoes

Filet of Sole Francese

wine, lemon, butter, linguini

Wild Pacific Coho Salmon

whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95

Sirloin Steak Au Poivre

shoestring fries, peppercorns, cognac, cream addtn'l \$ 12.95

Braised New Zealand Lamb Shank

mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 12.95

Dessert

** Individual Trio Dessert Sampler Plate **

Book your Private Party @ Eric's

Cocktail Parties / Showerivaters / Graduations

Christenings / Anniversaries / Rehearsals

Available 7 days a week / Lunch & Dinner

Dining Room seats up to 70 guests

Lounge Room seats up to 40 guests

Packages Starting at \$35 p.p.

L.I. Restaurant Week

Lunch

Two Course Luncheon \$20

No substitutions / No sharing / Not valid with other promotions

(Menu subject to change)

First Course

Mesclun Green Salad balsamic vinaigrette

Traditional Caesar Salad

Soup- Corn Chowder

Grandma's Meatballs

Fresh Mozzarella & Vine Ripe Tomato

beefsteak tomatoes, baby arugula, balsamic, evoo

Baby Arugula & Artichoke Salad

Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l \$ 4.95

Italian Seafood Salad

shrimp, scallops, mussels, fennel, citrus, olive oil addtn'l \$ 7.95

Grilled Octopus

bell peppers, red onions, tomatoes, cannellini beans, citrus addtn'l \$ 9.95

Mother's Day @ Eric's

A LA CARTE DINNER MENU
KID'S MENU ALSO AVAILABLE

RESERVE TODAY

Main Course

Grandma's Lasagna (TOP 10 WINNER)

beef-veal Bolognese, impastata, parmesan, plum tomatoes

Penne ala Vodka

Chicken Parmigiana

marinara, mozzarella, parmesan, linguini

Filet of Sole Francese

wine, lemon, butter, linguini

Wild Pacific Coho Salmon

whole grain Dijon mustard sauce, mixed vegetables addtn'l \$ 8.95

Sirloin Steak Au Poivre

shoestring fries, peppercorns, cognac, cream addtn'l \$ 10.95

Braised New Zealand Lamb Shank

mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l \$ 12.95

Dessert

Add any dessert for \$6

Book your Holiday Party @ Eric's

Cocktail Parties / Showers / Graduations

Christenings / Anniversaries / Rehearsals

Available 7 days a week / Lunch & Dinner

Dining Room seats up to 70 guests

Lounge Room seats up to 40 guests

Packages Starting at \$30 p.p.