

GARDEN GRILL
SUNDAY, APRIL 25TH - SUNDAY, MAY 2ND

LONG ISLAND RESTAURANT WEEK

THREE COURSE PRE-FIXED DINNER

**\$35 PER
PERSON**

**CURBSIDE PICKUP, DINE IN
OR FREE DELIVERY**

APPETIZERS

SOUP DU JOUR

TUSCAN QUINOA SALAD

With chick peas, baby arugula, cherry tomatoes, artichoke hearts, Kalamata olives, roasted red peppers tossed in Italian dressing, topped with shaved Grana Padano

GRILLED ARTICHOKE

Drizzled with olive oil, Pecorino Romano, garlic, lemon and toasted breadcrumbs, served with tzatziki sauce

BACON WRAPPED SHRIMP

Jalapeño bacon wrapped jumbo shrimp, side of creamy Gorgonzola

ENTREES

HAWAIIAN PORK MEDALLION WITH COCONUT RICE

Tender, boneless pork loin in a pineapple jalapeño marinate, served on a bed of coconut rice.

1/2 ROASTED CHICKEN

Served on a casserole with spring grilled peach and peppers, topped with a cherry pepper chimichurri

*AUSTRALIAN GRILLED LAMB CHOPS

Topped with a mint pesto, served on a bed of Mediterranean couscous and crumbled feta cheese

SWORDFISH

Fresh herb marinated, corn puree, fennel arugula salad and side of rice

SHRIMP POLENTA

Creamy polenta with sautéed shrimp, spicy chorizo, Manchego cheese and cherry tomatoes

DESSERT

CHOCOLATE ^{GF}
LAVA CAKE

STRAWBERRY COBBLER
ALA MODE

LEMON
CHEESECAKE

ALL GUESTS REQUIRED TO WEAR FACE PROTECTION AND PRACTICE SOCIAL DISTANCING