

LONG ISLAND RESTAURANT WEEK
PRIX-FIXE LUNCH MENU
\$20 P/P

APPETIZERS

GARDEN SALAD

CLAM CHOWDER SOUP

FRIED CALAMARI

ENTREES

CHEESEBURGER & FRENCH FRIES

CHICKEN SANDWICH

Grilled chicken, tomato, mixed greens and Chipotle Aioli in a Brioche Roll and French Fries.

PAN SEARED SALMON

Served with seasonal vegetables.

**GRILLED MAHI-MAHI TACO &
FRENCH FRIES**



Please Note There is a 3.3% Processing Charge Added To All Credit Card Purchases

**These items are cooked to your liking. Consuming raw or undercooked meat, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*

Please notify your server with any Food Allergies or Concerns - Thank you!

LONG ISLAND RESTAURANT WEEK

PRIX-FIXE DINNER MENU

\$35 P/P

APPETIZERS

MUSSELS

In a lemongrass and ginger broth.

CHACAPPAS

Corn pancakes, braised pork, avocado crema.

STEAMED SEAFOOD DUMPLINGS

Lobster, shrimp, and yuzu soy sauce.

TUNA TATAKI

Meyer lemon sticky rice, togorashi, and lime vinaigrette.

POACHED SHRIMP

Avocado, charred lemon, and gazpacho cocktail sauce.

ASIAN DUCK WINGS

sesame seeds, wasabi sour cream.

ENTREES

ROASTED LAMB

Three colored cauliflower salad, with a tomato brown butter.

CATCH OF THE DAY

Marble potatoes, frisee salad, and Vanilla buerre blanc.

BLUE CHEESE CRUST 16 OZ. SHELL STEAK

Garlic mashed potatoes and seasonal vegetables.

CREAMY PAPPERDELLE

Leeks, bacon, and seasonal vegetables.

DESSERTS

SEA SALT CARAMEL GELATO WITH FRESH WHIPPED CREAM

CHOCOLATE DECADENCE CAKE

APPLE COBBLER

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