

# Long Island Restaurant Week

April 25th to May 2nd

## 35.00 PRICE FIX DINNER CHOICE

### Appetizers

#### Mozzarella Caprice

Fresh Mozzarella, beefsteak tomato, roasted red pepper, fresh basil with a balsamic reduction

#### Palmer Salad

Baby field greens, caramelized onions, roasted walnuts, sundried cranberries, gorgonzola cheese tossed with a sherry wine vinaigrette

#### Stuffed Mushrooms

Stuffed with spinach and goat cheese

#### Soup Du Jour

### Entrees

#### Chicken Piccata

Sautéed chicken breast finished with artichoke hearts, caper berries, Lemon butter and white wine sauce

#### Rigatoni Ala Sambuca

Shrimp, sausage infused with a Sambuca pink sauce

#### Chicken Campagnola

Chicken breast cubed and sautéed in a white balsamic vinegar with red peppers, onions, mushrooms, cherry tomato, baby arugula sweet sausage served over a bed of angel hair pasta

#### Ravioli Cheese

Ravioli in a new plum tomato sauce

#### Hazelnut Encrusted Basa

Drizzled with a balsamic reduction

### Dessert

Apple Crisp  
Cheese Cake  
Raspberry Tort

## 42.00 PRICE FIX DINNER CHOICE

### Appetizers

#### Fried Calamari

Tender sweet calamari, hand dusted, fried and served with an arrabiata and sweet chili lime sauce

#### Lobster Bisque

#### Artichoke Francese

Roma artichoke egg dipped, sautéed with a lemon white wine butter sauce

#### Palmer Salad

Baby field greens, caramelized onions, roasted walnuts, sundried cranberries, gorgonzola cheese tossed with a sherry wine vinaigrette

#### Burrata Cheese

Baby artichoke, roasted butternut squash, tomato, olives

### Entrees

#### Chicken Palmer

Boneless chicken breast dipped in batter, layered with prosciutto, spinach and fresh mozzarella finished with a merlot demiglace

#### Marinated Skirt Steak

Char grilled skirt steak, marinated in a teriyaki and citrus marinade, topped with crispy fried onions

#### Honey Herbed Salmon

Wild caught salmon, pan seared with fresh herbs and finished with a honey glaze

#### Petite Filet Mignon (ADD 8.00)

Prime filet Mignon in a cabernet demiglace with a sautéed mushroom cap

### Dessert

Apple Crisp  
Cheese Cake  
Raspberry Tort