



L.I. Restaurant Week Menu

April 25th, 2020 to May 2nd, 2021
\$35 per person plus tax and gratuity

Appetizers (Choose one)

Spring Chopped Salad (add Burrata +\$8)

*Romaine lettuce / mango / roasted beets / candied walnuts /
Grape tomatoes / goat cheese / apple cider vinaigrette*

Kung Pao Calamari

ground peanuts / Thom Thom Kung Pao sauce

Black Angus Beef Meatball

classic homemade marinara / Parmigiano / parsley

Chef Sushi Roll

inside: salmon / avocado / cucumber, top: tuna / spicy mayo / eel glaze

Surf and Turf Sushi Roll (+\$9)

inside: grilled skirt steak / caramelized onion, top: Maine lobster salad / shrimp / scallion

Entrees (Choose one)

Pan Seared Scottish Salmon with Lemon Dill Beurre Blanc

baby bok-choy / roasted grape tomatoes / kale and fresh corn risotto

Thom Thom Seafood Paella

shrimp / PEI mussels / calamari / chorizo / chicken / green peas

Slow Braised Pork Osso Bucco

Mediterranean couscous salad

Grilled Petite Filet Mignon (6oz) with Bearnaise Sauce

(10oz +\$12)

string beans and red bell pepper / classic mashed potatoes

Clay Oven Roasted All Natural Chicken

asparagus / scallion potato cake / chicken demi glaze

Sushi Roll Combo

*select any one special roll and any one classic roll
(crazy tuna, surf & turf or dancing lobster roll add \$6)*

Dessert (Choose one)

Molten Lava Cake

vanilla ice cream / raspberry puree

Warm Apple Crisp

fresh whipped cream

Frozen Trio

mango sorbet / raspberry sorbet / coconut ice cream

No coupons accepted if any member of party orders prix fixe. Please no substitutions