

## Long Island Restaurant Week

APRIL 24th - MAY 1st 2022

Available Sunday thru Sunday\* Lunch 12 - 2:30 & Dinner 4 - Close  
\*Not available Saturday after 7pm. Last reservation for LIRW is 6:30pm Saturday  
\*Not Available for Sunday Brunch

### DINNER | THREE COURSES \$42

#### APPETIZERS

**CREAMY TOMATO BISQUE** Mascarpone, Basil Oil, Truffled Gruyère Grilled Cheese

**FARM GREEN SALAD\*\*** Golden Beets, Candied Almonds, Crumbled Goat Cheese, Blood Orange Vinaigrette

**HANDMADE PAPPARDELLE 'COQ AU VIN'** Red Wine Braised Organic Chicken, Carrots, Pearl Onion, Bacon, Whipped Herbed Ricotta

**TUNA TARTARE** Cucumber, Crispy Taro Crisps, Chili Vinaigrette (\$8 Supplement)

**LAKEHOUSE VEGETABLE SALAD** Creamed Seasonal Wild Mushrooms, Asparagus, Arugula, Soft-poached Egg, Humboldt Fog Goat Cheese (\$8 Supplement)

#### ENTRÉES

**ORGANIC HERB-ROASTED CHICKEN COOKED UNDER A BRICK** Creamy Parmesan Polenta, Broccoli Rabe, Honshimeji Mushroom Pan Gravy

**GRILLED HERITAGE PORK CHOP** Brussels Sprout, Sweet Potato & Fennel Hash, Apple-Cranberry Mostarda, Maple-Bacon Vinaigrette

**GRILLED MARINATED GULF SHRIMP** Chickpea, Ditalini, Soppresata "Pasta e Fagioli," Tomato Confit, Basil, Balsamic

**GRILLED CENTER CUT 8oz FILET MIGNON\*** Garlic Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Shallot Jus, Garlic Butter (\$13 Supplement)

**MUSTARD-CRUSTED SCOTTISH SALMON FILET** French Green Lentils, Celery Root Purée, Baby Beets, Pinot Noir Butter (\$13 Supplement)

#### DESSERTS

**BLUEBERRY LEMON BUNDT CAKE** Lemoncello Icing, Blueberry Coulis

**WARM CINNAMON DOUGHNUTS** Raspberry Jam & Vanilla Cream Cheese Icing

**S'MORES TART** Sweet Cookie Crust, Fudge Truffle, Toasted Marshmallow, Graham Cracker Crumble

*Select Bottles of Red & White Wine \$30*

All Prices + Tax and Gratuity  
*Absolutely No Substitutions*

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\*Contains Nuts. 20% Gratuity added to tables of 6 or more.





THE LAKEHOUSE  
GREAT SOUTH BAY

*Long Island Restaurant Week*

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LUNCH | TWO COURSES \$20

APPETIZERS

**LITTLENECK CLAM CHOWDER** Smoked Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

**CREAMY TOMATO BISQUE** Mascarpone, Basil Oil, Truffled Gruyère Grilled Cheese

**FARM GREEN SALAD\*\*** Golden Beets, Candied Almonds, Crumbled Goat Cheese, Blood Orange Vinaigrette

ENTRÉES

**RICOTTA CAVATELLI\*\*** Gulf Shrimp, Pesto, Goat Cheese, Roasted Tomatoes, Broccoli Rabe

**LAKEHOUSE BUTCHER BLEND BURGER\*** Aged Cheddar & Herb Frites

**THE LAKEHOUSE VEGETABLE SALAD\*** Creamed Wild Mushrooms, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese, Brioche

*Select Bottles of Red & White Wine \$30*

All Prices + Tax and Gratuity  
*Absolutely No Substitutions*



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