

## Long Island Restaurant Week

JANUARY 23rd - 30th 2021

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

### LUNCH | TWO COURSES \$20

#### APPETIZERS

**HARVEST SOUP** Butternut Squash, Cauliflower, Sweet Potato, Apple, Crispy Pumpkin Seed, Housemade Marshmallows, Pumpkin Seed Oil

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

**FARM GREEN SALAD\*\*** Baked & Raw Honeycrisp Apple, Spiced Walnuts, Crumbled Goat Cheese, Apple Cider Vinaigrette

#### ENTRÉES

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

**LAKEHOUSE BUTCHER BLEND BURGER\*** Aged Cheddar

**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*

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs 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.

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## DINNER | THREE COURSES \$42

### APPETIZERS

**HARVEST SOUP** Butternut Squash, Cauliflower, Sweet Potato, Apple, Crispy Pumpkin Seed, Housemade Marshmallows, Pumpkin Seed Oil

**FARM GREEN SALAD\*\*** Baked & Raw Honeycrisp Apple, Spiced Walnuts, Crumbled Goat Cheese, Apple Cider Vinaigrette

**HANDMADE PAPPARDELLE & TENDER-BRAISED LAMB RAGU\*\*** Whipped Goat Ricotta, Pinenuts, Golden Raisins

**TRUFFLED MUSHROOM RISOTTO** creamy risotto, roasted mushrooms, asparagus, truffled pecorino (\$8 Supplement)

**TUNA TARTARE** cucumber, crispy taro crisps, chili vinaigrette (\$8 Supplement)

### ENTRÉES

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

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

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

**PARMESAN-CRUSTED ICELANDIC COD FILET** Littleneck Clams, Tomato-Fennel Broth, Fresh Orecchiette Pasta, Zucchini, Lump Crab Aioli (\$13 Supplement)

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

### DESSERTS

**WARM CARAMELIZED BANANA BRIOCHE BREAD PUDDING** Malted Milk Ball Gelato

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

**CHOCOLATE TRUFFLE TART** Kahlua Whipped Cream & Chocolate Crunch

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