



Long Island Restaurant Week / January 23 - 30

Pre-Fixe Menu, \$35 per person + tax + beverages + gratuity

No Substitutions or Sharing

Starters

Creamy Chicken Corn Chowder

Seafood Rangoon

Brussel Sprouts, Radish, Chopped Kale Salad, Feta Cheese, Toasted Pecan Dressing

Roasted Beets, Herbed Goat Cheese, Candied Kumquats

Ahi Tuna, Crispy Wasabi Crust, Avocado, Cucumber, Crispy Shallot, Ponzu Sauce

Main Course

Hasselback Chicken, Apples, Brie, Sweet Onion Marmalade, Fingerling Potatoes, Asparagus

Duck Confit, Asparagus Leek Risotto

Port Braised Lamb Shank, Creamy Polenta, Asparagus

Crispy Bronzini Chimichurri, Grilled Zucchini, Lime Zested Jasmine Rice

*8 oz Filet Mignon, Gorgonzola, Fried Onions, Crispy Fingerling Potatoes (\$15 Supplement)

Dessert

Crème Brûlée

Guinness Chocolate Cake, Cream Cheese Frosting

Bananas Foster Bread Pudding

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical
conditions

