



## Winter Long Island Restaurant Week

### starter

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**butternut squash soup** | creme fraiche, roasted butternut squash

**calamari** | flash fried, Thai chili & marinara sauces, lemon

**shrimp tempura** | Thai chili sauce

**caesar salad** | romaine hearts, toasted baguette, garlic spread, parmesan

### entree

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**chicken florentine** | spinach & mozzarella stuffing, sauce Mornay

**pork porterhouse\*** | apple cider demi glace, apple chutney, walnuts

**salmon** | miso glaze, green onion

**duck ravioli** | duck & apple stuffing, brown butter sauce

**NY strip steak\*** | 16oz., house made steak sauce, \$10 upcharge

all entrees served with mashed potato, creamed spinach

### dessert

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espresso creme  
brulee

apple crisp

chocolate mousse cake

\*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. Before placing your order please inform server if someone in your party has a food allergy