



Winter Long Island Restaurant Week

starter

sweet potato bisque| roasted sweet potato, fresh herbs, creme fraiche

stuffies | baked stuffed clam, shrimp bacon, red bell pepper,
celery, herbs, panko

fired oysters| spinach, dragon aoili, pickled scallions

pear & gorgonzola| arugula, spiced pear, gorgonzola, candied pecans,
raspberry vinaigrette

entree

chicken | brioche apple stuffing, honey glazed carrots

shrimp| blackened shrimp, linguini, alfredo sauce, asiago cheese

salmon| sesame garlic glaze, red quinoa, roasted tomato, spinach

short rib| sweet potato puree, roasted brussel sprouts, pan jus \$7 upcharge

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

dessert

creme brulee

warm bread pudding
with ice cream

pumpkin cheesecake

*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 bourne illness especially if you have certain medical conditions. Before placing your order please inform server if someone in your party has a food allergy