

LONG ISLAND RESTAURANT WEEK

JANUARY 23-JANUARY 30

\$35* THREE COURSE PRIX FIXE DINNER

*DOES NOT INCLUDE TAX AND GRATUITY. ONE PER PERSON. MENU SUBJECT TO CHANGE. NO SUBSTITUTIONS.



APPETIZERS

choice of one

PAN SEARED GNOCCHI **v**

wilted arugula, mushrooms, truffle parmesan cream sauce

STEAMED PEI MUSSELS

marinara, garlic crostini

ICEBERG WEDGE **GF**

heirloom tomato, bacon, pickled red onion, blue cheese, blue cheese dressing

CRISPY PORK DUMPLINGS

ponzu soy sauce

LOBSTER BISQUE

olive oil, chives | \$5 supplement

\$35 PER PERSON PLUS TAX AND
GRATUITY AVAILABLE SUN JAN 22-JAN
30, 2022 DINNER ONLY

ENTRÉES

choice of one

ROASTED CHICKEN **GF**

butter smashed potatoes, haricot vert, apricot balsamic glaze

CRISPY SKIN SCOTTISH SALMON

white pearl couscous, sautéed spinach, tomato, homemade tzatziki

RICOTTA CAVATELLI

veal, pork & beef bolognese, peas, ricotta cheese
vegetarian option available: ricotta cavatelli primavera

PAN SEARED SCALLOPS **GF**

cheesy polenta, crispy brussels sprouts, bacon, jus | \$15 supplement

BEEF WELLINGTON

filet mignon, puff pastry, mushroom duxelles, brie fondue, bordelaise sauce, garlic smashed potatoes | \$20 supplement

DESSERT

choice of one

APPLE PIE WONTONS

salted caramel, whipped cream | a la mode \$2

BREAD PUDDING

strawberry coulis, whipped cream | a la mode \$2

GELATO

choice of vanilla or chocolate

*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
A 20% gratuity is automatically added to parties of 6 or more. *Four credit cards maximum. V=Vegetarian. GF=Gluten Free. Acorn=Contains Nuts. Please alert your server to any allergies you or your party may have.