

**LONG ISLAND RESTAURANT WEEK**

**Dine-in Only-Close Monday's**

**\$44 per person +tax**

**APPETIZER SELECTIONS**

**Soupe du Jour**

**Persil Salad**

Baby arugula, artichokes, cucumbers, white beans, ricotta salata cheese with lemon herb vinaigrette

**Escargot Bourguignon**

In a garlic herb butter sauce

**Seafood Cake**

Romaine lettuce and tartar sauce

**Tuna Tartare**

Avocado, cucumbers and soy-ginger glaze with toast points

Add \$5.00 Charge

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**MAIN COURSE SELECTIONS**

**Moules et Frites**

Prince Edward's Island Mussels served with French Fries  
Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

**Penne au Gratin**

Mushroom, string beans, ham and gruyere cheese in a cream sauce

**Sesame Crusted Pan Seared Bluefin Tuna**

Roasted potato and sautéed spinach with soy ginger glaze

Add \$10.00 Charge

**½ Roasted Chicken**

Vegetables and mashed potato

**Beef Bourguignon**

Mushrooms, carrots and mashed potatoes

In a Burgundy red wine sauce

**Grilled Baby Lamb Chops**

Roasted potatoes and sautéed spinach with rosemary au jus

Add \$12.00 Charge

**Fillet of Sole Meuniere**

Jasmine rice and sautéed broccoli with lemon caper sauce

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**DESSERT SELECTIONS**

Profiteroles or Crepe Suzette

**Not Valid With Coupons or any other Discounts**