

ANCHOR DOWN
Long Island Restaurant Week

LIRW Spring 2023
3 courses \$44

STARTERS

Cup of New England Clam Chowder with Bacon

or

Cup of Lobster Bisque *add'l \$2

*in a bread bowl *add'l \$4

Mexican Caesar Salad

sweet corn, black beans, avocado, chipotle caesar dressing, crispy tortillas

House Cured Atlantic Salmon Lox

capers, hard boiled egg, red onion, arugula, dill, crème fraiche

ENTREES

Herb Marinated Swordfish

sundried tomato & caper lemon sauce, vegetable wild rice pilaf

Horseradish Crusted Salmon

spinach, citrus beurre blanc

Penne a la Vodka with Chicken *sub shrimp add'l \$6

Filet Medallions ***Surf N Turf** add a lobster tail \$13

asparagus, mashed potatoes

DESSERT

Chocolate Mousse Cake

Warm Nutella & Cherry Bread Pudding

*a la mode add'l \$3

Coconut Custard Pie

Chef/Owner Stephen Rosenbluth

