

# Long Island Restaurant Week

## Appetizers select one

### Tomato Bisque

topped with shaved  
ricotta salata

### Grilled Cauliflower Steak

parmesan crusted with  
sweet pea basil pesto

### Blue Point Oyster Bruschetta

oysters on the 1/2 shell topped with  
balsamic vegetable bruschetta

### Broiled Escargot

garlic & fresh herb butter with  
parmesan & Old Bay chips

### Langostino Mac N Cheese

caramelized onions & crispy bacon,  
topped with toasted panko crumbs

## Entrees select one

### Grilled Chicken Cordon Bleu Tower

layered with Swiss cheese & ham over mashed potatoes  
with a chardonnay parmesan cream sauce

### Crispy Panko Veal Milanese

topped with baby arugula, cherry tomatoes, fresh mozzarella,  
shaved red onion with balsamic glaze

### Grilled Mahi Mahi

topped with grilled tequila jalapeño pineapple salsa  
over lemon grass jasmine rice

### 7oz Sliced Prime NY Strip Steak

topped with caramelized onions & mushrooms  
& cabernet demi over steak fries

### Greek Shrimp Rigatoni

cherry tomatoes, spinach, roasted pine nuts  
& feta in a white wine garlic sauce

## Dessert select one

### Homemade Chocolate Chip Bread Pudding

warmed up with vanilla ice cream

### NY Cheesecake

THREE COURSE PRIX FIXE MENU

**\$44**

• TAX PER PERSON

Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions. Gluten-free option with some modifications. Please tell your server. Gluten-free bread available Due to increasing credit card service charges, we would prefer gratuity be paid in cash. Sorry for the inconvenience.