

CELEBRATE RESTAURANT WEEK ALL MONTH LONG
NOVEMBER 2ND - NOVEMBER 30TH



\$46 THREE COURSE DINNER PRIX FIXE MENU

DINE IN ONLY STARTING AT 5PM
PLUS TAX & GRATUITY

APPETIZERS

CHOOSE 1

CHEF'S SOUP DU JOUR

CLASSIC CAESAR SALAD

Crisp romaine, Parmigiano-Reggiano & Locatelli enhanced creamy caesar dressing, house garlic croutons, finished with Parmigiano-Reggiano snow

MUSSELS

Applewood bacon, shallots, potatoes, garlic, beer broth with crostini

CLAMS OREGANATA

Whole fresh Long Island clams baked under a golden crust of herbed breadcrumbs, lemon butter, and aromatic seasoning

BUFFALO WINGS

Crisp chicken wings tossed in a tangy house buffalo sauce, bleu cheese

MOZZARELLA STEAK

Thick-cut artisan mozzarella, lightly fried, surrounded by marinara, herb oil & balsamic reduction

MAIN COURSES

CHOOSE 1

SIMPLY GRILLED SALMON

Wild-caught salmon, grilled to perfection, accompanied by smashed Yukon Gold potatoes, grilled asparagus, charred lemon

SESAME SEARED TUNA

Black & White sesame crusted rare tuna over baby greens, shishito peppers, watermelon radish, carrot strings, sesame soy dressing, crispy rice noodles

CHICKEN MILANESE

Lightly breaded and pan-fried chicken cutlet, topped with arugula, roasted red pepper, shaved red onion, parmesan cheese, finished with lemon vinaigrette

TWIN 6OZ. LOBSTER TAILS + \$15

Local corn on the cob, roasted smashed Yukon Gold potatoes, lemon, clarified butter

ORGANIC HALF CHICKEN

Crispy skin, served over wilted escarole, crusty garlic bread in a natural chicken au jus

KNIFE & FORK NY STRIP

Oversized steak atop crusty garlic bread with caramelized onions, melted mozzarella, savory beef drizzle served with fries

SPAGHETTI BOLOGNESE

Slow simmered tomato sauce with beef, pancetta, mirepoix, finished with cream served with parmesan crostini

FILET MIGNON 8OZ. + \$15

Mashed potatoes, asparagus bundle, frizzled onions, Port wine reduction

DESSERTS

CHOOSE 1

CHOCOLATE CAKE

Decadent chocolate layers with rich ganache, whipped cream, strawberry coulis

FIVE-LAYER CARROT CAKE

Moist spiced cake with walnuts, rich cream cheese frosting

PISTACHIO TARTUFO

Pistachio cream surrounded by pistachio gelato rolled in pistachios garnished with french macaroons

CLASSIC NEW YORK CHEESECAKE

Silky smooth, finished with raspberry coulis, fresh whipped cream

SEASONAL CRÈME BRULÉE

Prepared daily with seasonal ingredients

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy