

CELEBRATE RESTAURANT WEEK ALL YEAR LONG

\$48 THREE COURSE DINNER PRIX FIXE MENU

• OCTOBER 26TH – DECEMBER 30TH •

(EXCLUDING THANKSGIVING, CHRISTMAS EVE & CHRISTMAS DAY)

DINE IN ONLY STARTING AT 5PM • PLUS TAX & GRATUITY

APPETIZERS

CHOOSE 1

MOZZARELLA STEAK

Thick-cut lightly fried artisan mozzarella, surrounded by house-made marinara, herb oil, & a balsamic glaze

TUNA TARTARE*

Hand-cut ahi tuna layered with avocado, pickled cucumber, tobiko, crispy wontons, finished with soy glaze & sriracha

CLAMS OREGANATA

Whole Long Island Littleneck clams baked with herbed breadcrumbs, lemon butter, & seasoning

TRADITIONAL CAESAR SALAD

Crisp Romaine, Parmigiano-Reggiano & Locatelli, house-made garlic croutons, tossed with creamy Caesar dressing and a snowfall of Parmigiano-Reggiano

GARLIC & HERB MUSSELS

Steamed with garlic, white wine, fresh herbs served with crostini

CHEF'S SOUP DU JOUR

MAIN COURSES

CHOOSE 1

GOLDEN GLAZE SALMON

Pan-seared, forbidden rice, sautéed broccolini, and citrus glaze

HERB CRUSTED ATLANTIC SWORDFISH*

Herb crusted, served over Israeli couscous, sun-dried tomatoes, topped with a lemon beurre blanc

CHICKEN MILANESE

Breaded and fried chicken cutlet, fresh arugula, roasted red peppers, shaved red onion, Parmigiano with lemon vinaigrette

TWIN 6OZ. LOBSTER TAILS +\$15

Roasted sweet local corn, smashed Yukon Gold potatoes, fresh lemon & rich clarified butter

CHICKEN PAILLARD

Pan-seared and topped with a creamy Dijon herb sauce, served with sautéed green beans

FILET MIGNON 8OZ.* +\$15

Grilled filet mignon with a savory port wine reduction, crispy onions and choice of (1) side

STEAK FRITES*

New York Angus Beef strip steak, salsa verde, golden fries with rosemary and parmesan

TRUFFLE MAC & CHEESE

Creamy Gruyère infused with black truffle finished with a golden crust of seasoned breadcrumbs

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

CLASSIC NEW YORK CHEESECAKE

Silky smooth, finished with raspberry coulis, fresh whipped cream

SEASONAL CRÈME BRÛLÉE

Prepared daily with seasonal ingredients

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