



## LONG ISLAND RESTAURANT WEEK

**\$46 THREE COURSE PRIX FIXE**  
**SUNDAY, 1/25 THROUGH SUNDAY, 2/1**  
Saturday Must Be Seated By 6:30pm

### STARTERS

-choose one -

#### **LOBSTER BISQUE +\$8**

maine lobster meat, sherry, cream, herbed puff pastry cracker

#### **SHORT RIB CROQUETTES**

horseradish crema, caramelized shallots, chive oil

#### **MOZZARELLA MILANESE**

fried fresh mozzarella "cutlet", san marzano tomato crudo, baby arugula, shaved parmesano reggiano, balsamic syrup

#### **WATERMELON FETA SALAD**

arugula, toasted walnuts, tomatoes, cucumber carpaccio, honey-citrus vinaigrette

#### **CHICKEN MEATBALLS**

general tso glaze, ginger-carrot slaw, toasted sesame crunch

#### **JUMBO SHRIMP COCKTAIL (3) +9**

### MAINS

-choose one -

#### **PAN ROASTED BLACK SEA BASS**

honey miso soy glaze, scallion rice, roasted mushroom medley

#### **BEEF SHORT RIBS**

braised in red wine demi glace, creamy mashers, baby spinach, fried onions

#### **LOBSTER RAVIOLI**

truffle brown butter, pistachio gremolata, sweet cherry tomato confit, shaved crumbled goat cheese, asparagus tips

#### **BRASSERIE STEAK +\$16**

iron skillet roasted shoulder tenderloin, truffle bordelaise, wild mushrooms, pommes purée

#### **CRISPY STUFFED CHICKEN CUTLET**

pesto burrata, tomato cream, buttered spinach

#### **HERB CRUSTED PORK TENDERLOIN**

grain mustard maple glaze, brown butter roasted root vegetables, crispy oven gold potatoes, apple fennel slaw

### DESSERTS

-choose one -

#### **STICKY TOFFEE BREAD PUDDING**

caramel custard soaked brioche, candied pecans, molten chocolate chips, warm sticky toffee glaze, tahitian vanilla gelato

#### **GELATO OR SORBET**

ask your server for our daily selection

Menu Items Subject To Change Based On Market Availability.

\*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



LONG ISLAND  
RESTAURANT WEEK  
\$24 THREE COURSE PRIX FIXE LUNCH  
SUNDAY, 1/25 THROUGH SUNDAY, 2/1

STARTERS

-choose one -

**FRENCH ONION SOUP**

caramelized vidalia onions, toasted sourdough,  
gratin of mozzarella & gruyère cheeses

**SHORT RIB CROQUETTES**

horseradish crema, caramelized shallots, chive oil

**MOZZARELLA MILANESE**

fried fresh mozzarella "cutlet", san marzano tomato crudo,  
baby arugula, shaved parmesano reggiano, balsamic syrup

**WATERMELON FETA SALAD**

arugula, toasted walnuts, tomatoes, cucumber carpaccio,  
honey-citrus vinaigrette

**CHICKEN MEATBALLS**

general tso glaze, ginger-carrot slaw, toasted sesame crunch

**JUMBO SHRIMP COCKTAIL (3) +9**

MAINS

-choose one -

**PAN ROASTED BLACK SEA BASS**

honey miso soy glaze, scallion rice, roasted mushroom medley

**BRASSERIE STEAK FRITES +\$16**

iron skillet roasted shoulder tenderloin, truffle bordelaise,  
wild mushrooms, french fries

**CRISPY STUFFED CHICKEN CUTLET**

pesto burrata, tomato cream, buttered spinach

**STEAK TIDBITS**

sliced sirloin, garlic bread, melted mozzarella, house steak sauce

**CHICKEN GOAT CHEESE SALAD**

marinated grilled chicken, baby greens, glazed walnuts,  
dried cranberries, raspberry vinaigrette

DESSERTS

-choose one -

**STICKY TOFFEE BREAD PUDDING**

caramel custard soaked brioche, candied pecans, molten chocolate chips,  
warm sticky toffee glaze, tahitian vanilla gelato

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