

WELCOME TO LONG ISLAND RESTAURANT WEEK

'THREE COURSE' PRIX FIXE DINNER MENU \$46/\$47.38PP

SUNDAY, APRIL 7TH THRU SUNDAY, APRIL 14TH | AVAILABLE SATURDAY FROM 4PM – 7PM

Starter Course

CHICKEN CORN CHOWDER

chicken, corn, potato, red pepper, celery, onion

CAESAR SALAD

romaine, parmesan, garlic brioche croutons,
anchovy caesar dressing,

BURRATA

lightly breaded and fried, tomato cream sauce,
calabrian chili, toasted rustic garlic bread

THAI COCONUT MUSSELS

coconut ginger, sriracha, charred pineapple

TRUFFLE MUSHROOM RAVIOLI *4pcs*

asparagus, truffle parmesan cream sauce

BLACKENED SHRIMP TACO *3pcs +8*

blackened shrimp, pico de gallo, cajun remoulade

Main Course

STUFFED CHICKEN

breaded chicken breast, spinach, mozzarella, lemon garlic
sauce, garlic mashed potatoes

LINGUINI SCILIANO

garlic shrimp, broccoli, roasted tomato, garlic & oil

PORK MILANESE

breaded cutlet, arugula, tomato, red onion, feta,
citrus vinaigrette

PESTO CRUSTED MAHI MAHI

roasted red pepper coulis, chef's spring vegetable medley,
scallion rice

STEAK FRITES +12

NY Strip, au poivre, pomme frites

Dessert

BLUEBERRY CHEESE CAKE

individual cheese cake, blueberry compote

BANNANA-WALNUT CHOCOLATE BREAD PUDDING

cinnamon gelato, sticky toffee sauce

ICE CREAM SUNDAE

vanilla, chocolate, whipped cream, fresh berries

ASSORTED GELATO OR SOBERT

ask your server for today's selection

S'MORES "OVATION" +6

warm chocolate lava cake, s'mors gelato, chocolate sauce,
charred marshmallows

Wine Specials

WHITE WINES

Diora, Chardonnay, Sonoma 13GL | 48BTL

Les Champs Clos, Sancerre, Loire Valley 14GL | 52BTL

RED WINES

'Herdade Sao Miguel' Sul Red Blend, Portugal 10GL | 38BTL

Toso Estate Malbec, Argentina 11GL | 39BTL

DISCOUNTED SELECT BOTTLES

ASK YOUR SERVER FOR TODAY'S SELECTIONS

Cocktail Specials

FRENCH MARTINI

vanilla vodka, chambord, pineapple juice 12

SPICY PALOMA

blanco tequila, muddled jalapeno, grapefruit juice 12

*Please note: the first price reflects a cash/debit discount, and the second price reflects a 3% non-cash/non-debit adjustment.**Please no sharing, substitutions or split checks per table. Restaurant Week Menu is not combinable with any other promotion or promotional gift certificates.**A 20% gratuity will be added to parties of eight or more. Please inform your server of any food allergies or dietary restrictions.***Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*