

LONG ISLAND RESTAURANT WEEK MENU

3 COURSE PRIX FIXE MENU | \$46 PER PERSON

APRIL 26TH THROUGH MAY 3RD

STARTERS

CHOICE OF ONE

OYSTERS ROCKEFELLER

*BABY LAMB CHOPS

TUNA TATEKI

MANGO CUCUMBER SLAW, SPICY SAUCE

POACHED PEAR SALAD

MESCLUN GREENS, RED ONIONS, RADISH, CANDIED PECANS, BLEU CHEESE CRUMBLES, LEMON VINAIGRETTE

ENTRÉES

CHOICE OF ONE

*MARINATED FLANK STEAK

SAUTÉED ONIONS, PEPPERS AND YELLOW RICE

*8OZ. PETITE FILET MIGNON

GREEN BEANS, MASHED POTATO, DEMI GLAZE I +\$20

PISTACHIO CRUSTED SALMON

GRILLED ASPARAGUS, CELERY POTATO PURÉE, BLACKBERRY GASTRIQUE

BREADED PORK CHOP

MASHED POTATO, HOT CHERRY PEPPERS, MUSHROOMS, CREAM SAUCE

DESSERTS

CHOICE OF ONE

MANGO SORBET

NEW YORK CHEESECAKE

WITH STRAWBERRY GLAZE

BANANA BREAD PUDDING

VANILLA ICE CREAM, HOT CARAMEL SAUCE



Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include New York State Tax. *Menu items can be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.