

LONG ISLAND RESTAURANT WEEK MENU

3 COURSE PRIX FIXE MENU | \$46 PER PERSON

JANUARY 25TH THROUGH FEBRUARY 1ST

STARTERS

CHOICE OF ONE

OYSTERS ROCKEFELLER

SHRIMP BISQUE

BEET AVOCADO SALAD

ARUGULA, ORANGE SEGMENTS, FRIED QUINOA, RADISH, AND YOGURT DRESSING

BABY LAMB CHOPS

ENTRÉES

CHOICE OF ONE

*8OZ. PETIT FILET

SERVED WITH MASHED POTATOES AND BROCCOLI | +\$20

*SKIRT STEAK

SEASONAL VEGETABLES AND RANCHERO SAUCE

PORTER HOUSE PORK CHOP

SERVED WITH MASHED POTATOES AND PINEAPPLE CHUTNEY

ALMOND CRUSTED SALMON

SERVED WITH CAPER BUTTER SAUCE AND SEASONAL VEGETABLES

DESSERTS

CHOICE OF ONE

ITALIAN CHEESE CAKE & SEASONAL FRUIT

APPLE COBBLER

WITH VANILLA ICE CREAM

TIRAMISU



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.