



LONG ISLAND RESTAURANT WEEK

DINNER MENU

1ST COURSE

CHOOSE ONE

BUTTERNUT SQUASH SOUP

HOUSE SALAD
ROMAINE LETTUCE,
TOMATOES, RED ONIONS,
CREAMY BALSAMIC
VINAIGRETTE

APPLE WALNUT SALAD
FIELD GREENS, RED APPLES,
GORGONZOLA CHEESE,
HONEY BALSAMIC
VINAIGRETTE

CHICKEN BARLEY SOUP

CAESAR SALAD
ROMAINE LETTUCE,
HOMEMADE CROUTONS,
PARMESAN, CREAMY
CAESAR DRESSING

RIGATONI MARINARA
TRADITIONAL MARINARA
SAUCE

RIGATONI PRIMAVERA
ARTICHOKE HEARTS, SUN-
DRIED TOMATOES, JULIENNED
VEGETABLES, LIGHT BROTH

RIGATONI ALA VODKA
TOMATO, CREAM & VODKA
SAUCE

MOZZARELLA NAPOLEON
GRILLED BELL PEPPERS,
TOMATOES, ROASTED
PORTOBELLO MUSHROOMS,
BALSAMIC REDUCTION

BAKED CLAMS
BAKED LITTLE NECKS WITH
HERBS AND TOASTED
BREADCRUMBS

**MARYLAND LUMP
CRAB CAKE**
RED PEPPER COULIS,
CRISPY PARSLEY

2ND COURSE

CHOOSE ONE

CHICKEN GISMUNDA
LIGHTLY BREADED OVER SPINACH,
MUSHROOMS, CITRUS BUTTER

BERKSHIRE PORKCHOP
RED WINE, CIPOLLINI ONION REDUCTION

GRILLED SALMON
WALNUT CRUSTED OR MEUNIERE
SAUCE

HALF FREE RANGE CHICKEN
LEMON-HERB, CHARCOAL GRILLED

SPAGHETTI SQUASH PRIMAVERA
JULIENNED CARROTS, ONIONS, ZUCCHINI,
BROCCOLI
AND CAULIFLOWER IN A LIGHT BROTH

FILET OF SOLE
PANKO CRUSTED, SAUTEED BUERRE
BLANC

EGGPLANT ROLLATINI
EGGPLANT STUFFED WITH RICOTTA
CHEESE, TOPPED WITH MELTED
MOZZARELLA

RAVIOLI PARMESAN
CHEESE RAVIOLI IN MARINARA SAUCE
TOPPED WITH MELTED MOZZARELLA

TILAPIA OREGANATA
LEMON, WHITE WINE, BREADCRUMBS,
GARLIC

GRILLED BABY LAMB CHOPS
RED WINE, SHALLOT REDUCTION

HALF ROAST DUCK
L' ORANGE GRAND MARNIER GLAZE

MEDITERRANEAN COD
BAKED FILET, SAUTÉED TOMATOES,
ONIONS, SCALLIONS, WHITE WINE

DESSERT

CHOOSE ONE

CHOCOLATE MOUSSE | CARROT CAKE | TIRAMISU | CHOCOLATE OR VANILLA ICE CREAM

\$40 PER PERSON

PARTY@CRABTREESRESTAURANT.COM | (516) 326-7769
226 JERICHO TURNPIKE, FLORAL PARK, NY 11001

CANNOT BE COMBINED WITH COUPONS OR ANY OTHER OFFER.



LONG ISLAND RESTAURANT WEEK

LUNCH MENU

1ST COURSE

CHOOSE ONE

BUTTERNUT SQUASH SOUP

HOUSE SALAD

ROMAINE LETTUCE,
TOMATOES, RED ONIONS,
CREAMY BALSAMIC
VINAIGRETTE

CHICKEN BARLEY SOUP

CAESAR SALAD

ROMAINE LETTUCE,
HOMEMADE CROUTONS,
PARMESAN, CREAMY
CAESAR DRESSING

APPLE WALNUT SALAD

FIELD GREENS, RED APPLES,
GORGONZOLA CHEESE,
HONEY BALSAMIC
VINAIGRETTE

RIGATONI MARINARA

TRADITIONAL MARINARA
SAUCE

RIGATONI PRIMAVERA

ARTICHOKE HEARTS, SUN-
DRIED TOMATOES,
JULIENNED VEGETABLES,
LIGHT BROTH

RIGATONI ALA VODKA

TOMATO, CREAM & VODKA
SAUCE

2ND COURSE

CHOOSE ONE

CHICKEN GISMUNDA

LIGHTLY BREADED OVER SPINACH,
MUSHROOMS, CITRUS BUTTER

BERKSHIRE PORKCHOP

RED WINE, CIPOLLINI ONION REDUCTION

GRILLED SALMON

WALNUT CRUSTED OR MEUNIERE
SAUCE

HALF FREE RANGE CHICKEN

LEMON-HERB, CHARCOAL GRILLED

SPAGHETTI SQUASH PRIMAVERA

JULIENNED CARROTS, ONIONS,
ZUCCHINI, BROCCOLI & CAULIFLOWER
IN A LIGHT BROTH

FILET OF SOLE

PANKO CRUSTED, SAUTEED BUERRE
BLANC

EGGPLANT ROLLATINI

EGGPLANT STUFFED WITH RICOTTA
CHEESE, TOPPED WITH MELTED
MOZZARELLA

RAVIOLI PARMESAN

CHEESE RAVIOLI IN MARINARA SAUCE
TOPPED WITH MELTED MOZZARELLA

SHRIMP A LA 'RODOS'

JUMBO SHRIMP SAUTEED IN A WHITE
WINE, FRESH TOMATOES AND FETA
CHEESE

DESSERT

CHOOSE ONE

ICE CREAM

VANILLA OR CHOCOLATE

TIRAMISU

CARROT CAKE

CHOCOLATE MOUSSE

\$25 PER PERSON

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