L.I. Restaurant Week

Three Course Dinner $ 40 ($41.40 c.c.)
No substitutions / No sharing / Not valid with other promotions / Saturday till 7pm only
(Menu subject to change)

First Course

Mesclun Green Salad *balsamic vinaigrette*

Traditional Caesar Salad

Soup- Butternut Squash Bisque

Grandma's Meatballs

Fresh Mozzarella & Vine Ripe Tomato
beefsteak tomatoes, baby arugula, balsamic, evoo

Mussels Posillipo
wine, garlic, basil, marinara

Baby Arugula, Heart of Palm & Artichoke Salad
Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l $ 5.95 ($6.16 c.c.)

Fried Calamari & Shrimp Combo
Polenta, marinara addtn'l $ 9.95 ($10.30 c.c.)

Risotto Mare Monte
shrimp, portobello, peas, truffle oil, parmigiano addtn'l $ 11.95 ($12.37 c.c.)

Thanksgiving Day @ Eric's

Turkey 3-Course Prix Fixe Dinner Menu $58.95
plus an a la Carte Dinner Menu & a Kid's Menu
Available 1:00pm – 8:00pm

RESERVE TODAY

Main Course

Grandma's Lasagna (TOP 10 WINNER)

beef-veal Bolognese, impastata, parmesan, plum tomatoes

Penne ala Vodka *traditional…or with chicken breast (+$5 cc$5.18)*

Chicken Parm or Veal *(+5 cc$5.18)* Parm

marinara, mozzarella, parmesan, linguini

Boneless Chicken Scarpariello alla Eric

herb roasted potatoes, sweet sausages, rosemary, onions, peppers, garlic, wine

Pork Chops ala Bruna

broccoli, hot cherry peppers, mushrooms, garlic, roasted potatoes

Filet of Sole Francese

wine, lemon, butter, linguini

Wild Pacific Coho Salmon

whole grain Dijon mustard sauce, mixed vegetables addtn'l $ 8.95 ($9.26 c.c.)

Sirloin Steak Au Poivre

shoestring fries, peppercorns, cognac, cream addtn'l $ 15.95 ($16.51 c.c.)

Braised New Zealand Lamb Shank

mushroom & peas risotto, natural lamb-chianti reduction addtn'l $ 15.95 ($16.51 c.c.)

Dessert

** Individual Trio Dessert Sampler Plate **

Book your Private Party @ Eric's

Cocktail Parties / Showers / Graduations
Christenings / Anniversaries / Rehearsals
Available 7 days a week / Lunch & Dinner

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Dining Room seats up to 70 guests
Lounge Room seats up to 40 guests
Packages Starting at $45.95 p.p.

L.I.Restaurant Week

Lunch

Two Course Luncheon $25 (c.c. $25.86)
No substitutions / No sharing / Not valid with other promotions
(Menu subject to change / 3.5% cc surcharge)

First Course

Mesclun Green Salad *balsamic vinaigrette*

Traditional Caesar Salad

Soup- Butternut Squash Bisque

Grandma's Meatballs

Fresh Mozzarella & Vine Ripe Tomato

beefsteak tomatoes, baby arugula, balsamic, evoo

Baby Arugula, Heart of Palm & Artichoke Salad

Parmesan, capers, tomatoes, onions, lemon-truffle vinaigrette addtn'l $ 6.95 (cc $7.19)

Fried Calamari

Polenta crusted served with marinara sauce addtn'l $ 7.95 (cc $8.23)

Risotto Mare Monte

shrimp, portobello, peas, truffle oil, parmigiano addtn'l $ 11.95 ($12.37 c.c.)

Thanksgiving's Day @ Eric's

3- Course Turkey Dinner $58.95
Also offering an
ala Carte Dinner Menu & kid's menu.

RESERVE TODAY
516-280-5675

Main Course

Grandma's Lasagna (TOP 10 WINNER)

beef-veal Bolognese, impastata, parmesan, plum tomatoes

Penne ala Vodka

Chicken Parmigiana

marinara, mozzarella, parmesan, linguini

Filet of Sole Francese

wine, lemon, butter, linguini

Wild Pacific Coho Salmon

whole grain Dijon mustard sauce, mixed vegetables addtn'l $ 10.95 (cc $11.33)

Shrimp Scampi

wine, lemon, garlic, served over penne pasta addtn'l $ 9.95 (cc $10.30)

Braised New Zealand Lamb Shank

mushroom & asparagus risotto, natural lamb-chianti reduction addtn'l $ 12.95 (cc $13.40)

Dessert

Add a trio dessert plate for $8.95 (cc $ 9.26)

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