Lunch

$25 PRIX FIXE

FALL LONG ISLAND RESTAURANT WEEK

First Course

GARDEN SALAD
baby greens • tomatoes • red onion • carrots • cucumber • house vinaigrette

CAESAR SALAD
romaine lettuce • housemade caesar dressing • croutons

FRENCH ONION SOUP
timeless garden grill favorite • caramelized onions • toasted crouton • melted gruyère & mozzarella

SEAFOOD BISQUE
lobster • shrimp • crab • sherry wine cream

SOUP OF THE DAY

Second Course

CLASSIC BURGER
lettuce • tomato • red onion • american cheese

SHORT RIB TACO DUO
braised short rib • pepper jack cheese • coleslaw • chipotle cream

LUCIANO PANINI
grilled chicken • roasted peppers • mozzarella • pesto

PORTOBELLO MUFFALETTA
roasted red peppers • mozzarella cheese • muffaletta

FRIED CHICKEN & WAFFLE SLIDERS
pickles • hot honey • coleslaw

Dinner

$48 PRIX FIXE

FALL LONG ISLAND RESTAURANT WEEK

First Course

GARDEN SALAD
baby greens • tomatoes • red onion • carrots • cucumber • house vinaigrette

CAESAR SALAD

POTATO PANCAKES (2)
traditional german kartoffelpuffer served with applesauce & sour cream

OVER STUFFED BAKED CLAMS (2)
chopped & stuffed fresh clams • seasoned breadcrumbs • garlic butter sauce

FRENCH ONION SOUP + 5

SEAFOOD BISQUE
lobster • shrimp • crab • sherry wine cream

SOUP OF THE DAY

Second Course

TRADITIONAL SAUERBRATEN
german beef roast served with a savory gravy • braised red cabbage • garlic mashed potatoes

BEEF GOULASH
hearty & comforting stew • tender chunks of beef • carrots • bell pepper
sweet hungarian paprika • tomato gravy • served over a bed of egg noodles

CHICKEN FRANCESE
chicken breast • lemon white wine sauce • fresh spinach

SHRIMP OREGANATA + 5
four jumbo shrimp • roasted garlic • butter • oreganata breadcrumbs • broccoli rabe

VEGETARIAN ORECCHIETTE
garlic & oil sautéed broccoli rabe • cannellini beans • sun-dried tomatoes

ALLA VODKA
rigatoni • homemade vodka sauce • pancetta

BRAISED SHORT RIBS (gf) + 5
red wine rosemary tomato sauce • roasted vegetables • garlic mashed potatoes

Dessert

BEIGNETS | **SEASONAL GELATO**