

**GATSBY'S LANDING**  
**LONG ISLAND RESTAURANT WEEK MENU \$46**

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**EGGPLANT UPSIDE DOWN**  
*Grilled Eggplant, Crispy Mozzarella, Pomodoro Sauce*

**POMEGRANATE SPINACH SALAD**  
*Peaches, Panko Crusted Goat Cheese with Citrus Vinaigrette*

**MUSSELS**  
*Nduja, Green Onion, Lemon White Wine*

**SOUP OF THE DAY**

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**PAN SEARED STRIPED BASS**  
*Mixed Vegetables, Orzo,  
Asparagus, Chardonnay White Wine Sauce*

**BRAISED LAMB SHANK**  
*Yukon Gold Mashed Potatoes, Calabrian Chile Broccolini*

**SHORT RIB RAVIOLI**  
*Homemade Ravioli, Ricotta, Burrata, Jalapeno Sausage,  
Red Wine Reduction Sauce*

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**PANNA COTTA**  
*Fresh Fruit*

**CHOCOLATE COVERED STRAWBERRIES**  
*White and Dark Chocolate*

**TRIO SORBET**  
*Seasonal Flavors*

**\*\*\*NO SUBSTITUTIONS\*\*\***  
*Spring Restaurant Week - April 26th - May 3rd, 2026*  
*Offered only until 7pm on Saturdays*

Gatsby's Landing is committed to offering the freshest organic and local ingredients  
Consuming raw or under cooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness

ESTABLISHED 2016



ROSLYN, NEW YORK