

# Grasso's

Where Great Food and Great Music Live



## LONG ISLAND RESTAURANT WEEK

Offered Nov 3<sup>rd</sup> TO NOV 9<sup>th</sup> | \$46 Per Person |

ONLY UNTIL 7 pm Saturday, November 8<sup>th</sup> |

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | Additional Tax+ Beverages + Gratuity

| No Sharing, No Substitutions | Not Available for Take-Out |

### APPETIZERS

SOUP DU JOUR

JUMBO LUMP CRAB CAKE

*Mesclun Green Salad,*

*Pineapple Salsa, Chipotle Aioli*

BAKED BLUE POINT

OYSTERS\*

*Pesto with Pecorino Cheese*

CLASSIC CAESAR SALAD

*Romaine, Toasted Herb Croutons,*

*Parmesan Crisp*

GAIL'S GRILLED PEAR (GF)

*Boston Bibb Lettuce, Blue Cheese,*

*Candied Walnuts, Hazelnut Vinaigrette*

CLASSIC MARGARITA \$10

PINOT GRIGIO \$10

CABERNET \$10

### ENTREES

FILET BRANZINO (GF)

*Pan Seared, Tomatoes, Capers,*

*Basmati Rice, Sauteed Spinach*

CRAB ENCRUSTED ICELANDIC COD

*Panko Lemon White Wine*

*Saffron Risotto, Sauteed Spinach*

BRAISED SHORT RIBS (GF)

*Boneless, Chipotle Maple, Mashed Potatoes,*

*Vegetable Medley, Red Onion Jam*

ANGUS NY STRIP STEAK\* (GF)

*Grilled, Melted Blue Cheese,*

*Mashed Potatoes, Vegetable Medley*

FRESH FETTUCINI

*Shrimp, Artichokes, Black Olives,*

*Mozzarella, Touch of Marinara*

GRILLED PORTABELLO

MUSHROOM

*Roasted Butternut Squash, Quinoa, Sauteed*

*Spinach, Tomato Bruschetta*

### DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRY COMPOTE