



MILL CREEK

Long Island Restaurant Week

APRIL 26 – MAY 3

\$46 PER PERSON

PLUS TAX & GRATUITY

APPETIZERS

TRUFFLE HONEY BURRATA *Poached pears, toasted almonds, arugula, champagne vinaigrette*

BRAISED SHORT RIB SLIDERS *crispy onions, horseradish mayo*

SHRIMP COCKTAIL *Bloody Mary cocktail sauce*

JUMBO LUMP CRAB CAKE *Old Bay rémoulade*

SKILLET ROASTED BRUSSEL SPROUTS *Butternut squash, cranberries, balsamic drizzle*

ENTRÉES

FILET MIGNON KABOB *Spinach, tomato & feta orzo, tzatziki*

BAROLO BRAISED SHORT RIBS *Creamy parmesan polenta, burnt brussels sprouts*

CRAB CRUSTED BRANZINO *Tomatoes, olives, capers, chives, lemon,
extra virgin olive oil, asparagus*

PAN SEARED JUMBO SHRIMP *Asparagus risotto, frizzled leeks*

CHICKEN CORDON BLEU *Ham, Gruyere, mustard beurre blanc,
string beans almandine, potato croquette*

HOMEMADE CAVATELLI *Wild mushroom porcini cream sauce, spinach,
truffle oil, shaved Grana*

DESSERT

NY CHEESECAKE *Raspberry coulis, whipped cream*

TIRAMISU *Espresso-soaked ladyfingers, mascarpone, cocoa powder*

TOASTED ALMOND CAKE *vanilla cake, cream filling,
toasted almonds & crushed amaretto cookie*

Please, no substitutions, take-out or sharing.

ALL MENUS ARE SUBJECT TO CHANGE.