



Fall Long Island Restaurant Week
Sunday, November 2nd - Sunday November 9th
3 Course Prix Fixe Menu \$46 Per Person
Dine In Only

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Roasted Buffalo Cauliflower

Served with blue cheese

Fried Calamari

Served with marinara sauce

Mediterranean Platter

Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese and black olives. Served with toasted whole wheat pita, cucumbers and carrots

Homemade Jumbo Lump Crab Cake

Served with roumalade sauce and a small avocado salad

Entrees

***The New Yorker**

Prime marinated strip steak

Served with a baked potato and sautéed vegetables

Broiled Salmon

Served with sautéed brussel sprouts and seasoned rice

Chicken Marsala

With mushrooms and served with garlic mashed potatoes

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Pan-Seared Ahi Tuna

Over zucchini noodles with avocado and tomatoes.
In our light garlic and oil sauce with a side of soy sauce

Char Grilled Baby Lamb Chops

Topped with a lemon butter herb sauce
Served with garlic mashed potatoes and asparagus

Chilean Seabass

Lightly topped with lobster cream sauce
Served over spinach risotto

Desserts

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Homemade Apple Pie Ala Mode

Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
**This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*