



Enjoy Long Island Restaurant Week November 2nd – November 9th

\$46 - Person Plus Tax & Gratuity

* Available Ala Carte, priced accordingly*

APPETIZERS

AUTUMN SALAD

fresh figs, roasted butternut squash, candied walnuts,
crumbled blue, baby field greens, apricot vinaigrette - 17*

JUMBO LUMP CRAB CAKES

Old Bay rémoulade - 20*

STUFFED ARTICHOKE

seasoned breadcrumbs, roasted garlic, parmesan -18*

SKILLET ROASTED BRUSSEL SPROUTS

Brussel sprouts, butternut squash, goat cheese,
cranberries, balsamic drizzle - 17*

CALAMARI & MUSSELS ARRABIATA

calamari, mussels, cherry peppers, spicy pomodoro -19*

ENTREES

CHICKEN CORDON BLEU

Berkshire ham, Gruyere, mustard beurre blanc,
string beans almandine, parmesan potatoes - 32*

PUMPKIN & MASCARPONE RAVIOLI

butternut squash cream sauce, spinach,
crispy leeks , shaved grana -30*

GERMAN SHORT RIB GOULASH

egg noodles, sour cream - 34*

BRANZINO PICCATA

caper lemon wine sauce, asparagus,
baby shrimp risotto - 36*

NY STRIP PIZZAIOLA

16 oz NY strip steak, red peppers, onions,
tomato, roasted potatoes (+ 15) -48*

DESSERT

OREO MOUSSE PIE

dark chocolate mousse, Oreo crumble - 11*

PUMPKIN CHEESECAKE

whipped cream, caramel sauce, cinnamon - 11*

TIRAMISU

espresso soaked ladyfingers,
mascarpone, cocoa powder - 11*

**Please, no substitutions, take-out or sharing.
All menus are subject to change.**