



Enjoy Long Island Restaurant Week

November 1st – November 8th

\$48 Per Person Plus Tax & Gratuity

** Available A La Carte, priced accordingly*

STARTERS

AUTUMN SALAD

*fresh figs, roasted butternut squash, candied walnuts, crumbled blue, baby field greens, apricot vinaigrette - 18**

JUMBO LUMP CRAB CAKES

*Old Bay rémoulade (+5) - 25**

STUFFED ARTICHOKE

*seasoned breadcrumbs, roasted garlic, parmesan - 19**

SKILLET ROASTED BRUSSELS SPROUTS

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

MUSSELS ARRABBIATA

*mussels, cherry peppers, spicy pomodoro - 21**

ENTREES

CHICKEN GRANNY SMITH APPLES

*grilled sweet potatoes, candied walnuts, Hudson Valley cider Riesling sauce - 32**

PUMPKIN & MASCARPONE RAVIOLI

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

GERMAN SHORT RIB GOULASH

*egg noodles, sour cream - 36**

PECAN CRUSTED SOLE

*vanilla-scented whipped sweet potato, cranberry orange compote, sautéed zucchini - 36**

NY STRIP PIZZAIOLA

*16 oz. NY strip steak, red peppers, onions, tomato, roasted potatoes (+15) - 54**

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.*