



Long Island Restaurant Week

April 7 -14

\$46 - Person Plus Tax & Gratuity

APPETIZER

BURRATA - grilled peaches, toasted almonds, arugula, champagne vinaigrette

SHORT RIB TACO - crispy onions, oaxaca cheese

JUMBO LUMP CRAB CAKE - Old Bay rémoulade

ROASTED RAINBOW CARROTS - brown butter, crushed pistachios,
herb whipped ricotta

ENTREE

GRILLED FILET MIGNON KABOBS - spinach, tomato & feta orzo, tazaki

BBQ PORK SHANK .- jalapenos cheddar red mill grits

CRAB CRUSTED BRANZINO - tomatoes, olives, capers,
chives, lemon- extra virgin olive oil, asparagus

PAN SEARED JUMBO SHRIMP - lobster risotto, frizzled leeks

FRENCHED BREAST CHICKEN PARM - melted burrata, pomodoro, linguini

DESSERT

RAINBOW COOKIE CANNOLI CAKE

NY CHEESECAKE - raspberry coulis, whipped cream

TIRAMISU - Espresso soaked ladyfingers, mascarpone, cocoa powder

RASPBERRY SORBET

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