



MILL CREEK

Long Island Restaurant Week • April 27 – May 4

\$46 Per Person • Plus Tax & Gratuity

APPETIZERS

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

FILET MIGNON 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

GRILLED PETITE FILET MIGNON 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 Lobster 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

RASPBERRY SORBET

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