



\$46 LONG ISLAND RESTAURANT WEEK THREE COURSE MENU

Available Sunday, November 2nd - Sunday, November 9th | Only Available Until 7pm On Saturday, November 8th

STARTERS

Chopped Caesar Salad

Romaine, Radicchio, Parmesan, Garlic Croutons, Classic Dressing

Roasted Garlic Bisque

Vegetable Sofrito Crostini

Smoked Chicken Quesadilla

Smashed Avocado, Mango Pico, Chipotle Aioli

Crunchy Double Spicy Roll

Spicy Tuna Roll, Topped With Spicy Tuna, Crunch, Spicy Mayo, Eel Sauce

Shrimp Cocktail (+7)

Raw Bar Accompaniments

Thick Cut Candied Bacon (+7)

Vegetable Kimchi, Korean BBQ Flavors

MAIN COURSE

Pork Milanese

Mesclun Greens, Tomato, Red Onion, Balsamic, Pepitas, Goat Cheese

Market Catch Of The Day

Chef's Fresh Fish Selection & Daily Preparation

Pan Roasted Organic Chicken

Italian Sausage, Cherry Peppers, Artichokes, Potatoes, Roasted Broccoli, Pan Jus

Slow Braised Beef Short Ribs

PH Mashed Potatoes, Spinach Sauté, Pickled Red Onion

Sex On The Beach Roll

Spicy Tuna & Shrimp Tempura, Topped With Tuna, Salmon & Avocado With Spicy Mayo & Eel Sauce

Marinated Skirt Steak (+20)

PH Mashed Potatoes, Asparagus, Crispy Onion Ring, Soy Syrup

Filet Mignon (+25)

Yukon Gold, Spinach, and Truffled Mushroom Hash, Truffle Butter, Demi Glace

DESSERT

NY Style Cheesecake

Raspberry Sauce, Whipped Cream

Warm Apple Crumble

Vanilla Bean Gelato

Triple Chocolate Fudge Brownie

Chocolate Mousse, Chocolate Sauce

Please Inform Your Server Of Any Allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food borne illness, especially if you have certain medical conditions.