



Spring Long Island Restaurant Week
LUNCH TWO COURSE PRIX FIXE MENU \$24 PER PERSON
12PM-3PM

First Course

ROASTED GARLIC BISQUE
puff pastry

CLASSIC FRENCH ONION SOUP

CAESAR SALAD
romaine / croutons / classic caesar dressing / reggiano cheese

ROASTED BEET SALAD
mandarin orange / pickled onion / pistachios / goat cheese / smoked chili vinaigrette

THICK CUT BACON
pickled vegetables / soy syrup

SPICY TUNA ROLL
topped with spicy tuna & crunch / spicy mayo / eel sauce

Second Course

LUMP CRAB CAKE
potato mash / corn pesto sauté / marinated tomatoes

PAN ROASTED SALMON
cherry tomato confit / sauteed spinach / olive tapenade

GRILLED FISH OF THE DAY
potato mash / chef's vegetable / fresh herbs lemon oil

BLACKENED SHRIMP SALAD
romaine lettuce / avocado / bacon / cherry tomato / grain mustard vinaigrette

MARINATED FLANK STEAK
herbed french fries / PH steak sauce (+10.00)

PETITE FILET MIGNON
potato mash / chefs vegetables (+15.00)

Desserts (+6.00)

WARM TRIPLE CHOCOLATE BROWNIE
chocolate mousse / house chocolate sauce

NY CHEESECAKE
fresh berries / raspberry coulis

Wines

Reds

Cabernet Sauvignon | Ironstone, 2021, Lodi, CA
14/40

Chianti Classico | Carobbio, 2017, Tuscany, Italy
15/42

Malbec | Pascual Toso Estate, 2021, Mendoza, Argentina
14/40

Whites

Sparkling | Pascual Toso, Mendoza, Argentina
12

Chardonnay | Ironstone, 2021, Lodi, CA
14/40

Riesling | Anthony Road, 2021, Finger Lakes, NY
15/42



Spring Long Island Restaurant Week

THREE COURSE DINNER PRIX FIXE MENU \$46 PER PERSON

First Course

FRENCH ONION SOUP

ROASTED BEET SALAD

Mandarin Oranges / Strawberries / Pistachios / Goat Cheese / Smoked Chili Vinaigrette

CAESAR SALAD

Crisp Romaine / Radicchio / Parmesan / Garlic Croutons / Classic Dressing

SMOKED CHICKEN QUESEDILLA

Guacamole / Mango Salsa / Chipotle

PH THICK CUT BACON

Pickled Vegetables / Korean BBQ Glaze (+5.00)

GENERAL TSO'S MEATBALLS

American Wagyu / Cashews / Green Onion / Cilantro (+5.00)

SHRIMP COCKTAIL

Classic Cocktail Sauce / Fresh Lemon (+5.00)

Second Course

NORTH ATLANTIC SALMON

Fingerling Potatoes / Mushrooms / Peas / Black Truffle Hollandaise

SIMPLY GRILLED SWORDFISH

Potato Mash / Grilled Vegetables / Fresh Herbs / Lemon Oil

CHICKEN MILANESE

Roasted Potatoes / Baby Arugula / Tomato / Red Onion / Burrata / Saba

HATFIELD FARMS PORK CHOP

Sweet Potato Puree / Brussel Sprouts / Maple Macadamia Glaze

GRILLED SKIRT STEAK

Soy Ginger Marinade / Potato Mash / Asparagus / Soy Syrup / Crispy Onions (+15.00)

FILET MIGNON

Potato Mash / Chef's Vegetables / Green Peppercorn Sauce (+20.00)

NY STRIP

Potato Mash / Chef's Vegetables / Red Wine Demi-Glace (+20.00)

Desserts

WARM TRIPLE CHOCOLATE BROWNIE

Chocolate Mousse / House Chocolate
Sauce

GELATO OR SORBET

Inquire for Daily Flavors

NY CHEESECAKE

Fresh Berries / Raspberry Coulis

ANY DESSERT FROM OUR REGULAR DESSERT MENU

(+7.00)

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