# THE RITZ CAFÉ LONG ISLAND RESTAURANT WEEK

Two Course Prix-Fixe Lunch Menu Sunday January 28<sup>th</sup>. thru Sunday February 4<sup>th</sup>.

\$24 P/P

#### **FIRST COURSE**

Crab & Lobster Bisque or Soup Du Jour

House or Classic Caesar Salad

Baked Clams – out of the shell and broiled to perfection

Meatball-served with marinara and melted mozzarella

### **SECOND COURSE**

House made Roast Beef – choice of hot-open, French dip or club sandwich

Ritz Steak Burger- served with grilled red onion, cheddar cheese and French fries

Turkey B.L.T. Wrap- served on a sundried tomato wrap with bacon, lettuce, tomato and mayonnaise

Grilled Chicken Focaccia Sandwich- grilled chicken, fresh mozzarella, basil, roasted red peppers & drizzled with olive oil.

Meatloaf -with mashed potatoes and mixed vegetables

Chicken Burger - with Swiss cheese, onions & mushrooms

Rigatoni Bolognese- ground beef and pork with a touch of ricotta cheese.

Classic Caesar Salad with Grilled Chicken

Greek Salad – fresh romaine lettuce, tomatoes, onions, feta cheese, olives & Greek dressing

Flounder Sandwich- with French fries and coleslaw

Spaghetti with meatball and sausage

Chicken or Shrimp Fajita

# THE RITZ CAFÉ LONG ISLAND RESTAURANT WEEK

Three Course Prix-Fixe Dinner Menu Sunday January 28th. thru Sunday February 4th.

\$39 P/P

#### **FIRST COURSE**

Crab & Lobster Bisque or Soup Du Jour

House or Classic Caesar Salad

Baked Clams - out of the shell and broiled to perfection

Calamari - fried & served with a spicy marinara sauce

Mussels - served with your choice of marinara, Fra diavolo or white wine sauce

Coconut Shrimp- coconut crusted shrimp served over mango salad and drizzled with raspberry reduction

Meatball- served with marinara and melted mozzarella

## **SECOND COURSE**

Pork Ossobuco- served with mashed potatoes and vegetables +4

Chicken Parmigiana - served with linguine

Lasagna- mozzarella and ricotta cheese with a blend of beef and sausage.

Linguine with Clam Sauce - white or red, served with whole clams, fresh garlic & herbs

Pork Schnitzel - with red cabbage and potato pancakes

Chicken Franchise - sauteed in a lemon, butter & wine sauce with mashed potatoes

Grilled Pork Chop – served with mashed potatoes, crispy onions and pan gravy

Grilled Salmon - with sesame ginger or dill dijonnaise sauce +4

Chicken Pot Pie- white meat chicken with onions, carrots and celery in a rich creamy bechamel sauce

Meatloaf-served with mashed potatoes

## **THIRD COURSE**

Choice of Homemade Desserts