



Long Island Restaurant Week

Sun., Oct 27th thru Sun., Nov 3rd 2 Course Prix Fixe Lunch / \$24

FIRST COURSE

Fried Calamari & Hot Cherry Peppers Marinara Sauce, Lemon Wedge

Prince Edward Island Mussels Chorizo, Gorgonzola, Garlic White Wine

Butternut Squash Bisque

Snapper Salad
Grape Tomato, Cucumber, Red Onion,
Shaved Carrots, Roasted Red Penners

Shaved Carrots, Roasted Red Peppers, Creamy Parmesan Peppercorn Dressing

Crispy Chicken Wontons Lemongrass Chicken Dumplings, Sriracha, Teriyaki, Cusabi Drizzle

> Classic Caesar Salad Shredded Parmesan, Crouton, Creamy Caesar Dressing

SECOND COURSE

(Sandwiches Served with French Fries)

Bavarian Beast

Shaved Sauerbraten, Braised Red Cabbage, Ginger Snap Gravy, Potato Pancake Served on a Pretzel Bun

Autumn Chicken Salad Sandwich Sliced Almonds, Craisins, Mesclun Greens, Grilled East End Apples on Brioche Bun

> Shrimp & Scallops Scampi Garlic White Wine Sauce, Served Over Angel Hair Pasta

North Atlantic Flounder Sandwich Blackened or Fried, Lettuce, Tomato, Red Onion, Chipotle Aioli on a Brioche Bun

(Items subject to change)