



Long Island Restaurant Week

Starters

Oysters Rockefeller

Spinach, Pernod, Gruyere, Panko, Lemon

Italian Style Baked Clams

Hint of Tomato & Bacon

Fried Calamari & Hot Cherry Peppers

Marinara Sauce

Asian Filet Mignon Tips

Teriyaki Marinade, Cusabi Drizzle, Sesame Seeds, Fried Wonton Chips

Butternut Squash Bisque

Crème Fraiche

Crispy Chicken Wontons

Lemongrass Chicken Dumpling, Sriracha, Teriyaki & Cusabi Drizzle

Mixed Garden Greens Salad

Grape Tomato, Cucumber, Shaved Carrots, Roasted Red Peppers,
Red Onion, Creamy Parmesan Peppercorn Dressing

Classic Caesar Salad

Shredded Parmesan, Croutons, Creamy Caesar Dressing

Main Course

Henry Remmer's Sauerbraten

Apple Bacon Braised Red Cabbage, Potato Pancake, Ginger Snap Gravy

Autumn Grilled Atlantic Salmon

Sweet Potato Mash, Sauteed Spinach, Bourbon Bacon Jam
Topped with Roasted Apple Almond Compote

Long Island Seafood Platter

Broiled Flounder, Shrimp & Bay Scallops, Rice Pilaf, Haricot Verts,
Lemon Butter Wine Sauce, Seasoned Breadcrumbs

Queen Cut Prime Rib (+\$5)

Blackened, As Jus & Horseradish Remoulade

Mashed Potatoes & Broccoli

Pan Seared Striped Bass

Capers, Roasted Tomatoes, Kalamata Olives, Herb Risotto, Grilled Asparagus

Grilled Chicken Penne Ala Vodka

Chicken Milanese

Tenderized Breaded Chicken Breast, Sauteed Spinach, Fresh
Mozzarella, Lemon White Wine Sauce, Bruschetta, Mashed Potatoes

Dessert

Brownie ala Mode * Rice Pudding * Chocolate Mousse

Pistachio Cake * Sorbet

\$39.

(Items subject to change)





Long Island Restaurant Week

Sun., Nov. 2nd thru Sun., Nov 9th
2 Course Prix Fixe Lunch / \$24

FIRST COURSE

Fried Calamari & Hot Cherry Peppers
Marinara Sauce, Lemon Wedge

Oysters Rockefeller
Spinach, Pernod, Panko, Gruyere, Lemon

Butternut Squash Bisque

Snapper Salad
Grape Tomato, Cucumber, Red Onion,
Shaved Carrots, Roasted Red Peppers,
Creamy Parmesan Peppercorn Dressing

Crispy Chicken Wontons (3)
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

Chicken Ala Vodka
Prosciutto, Parmesan Over Penne Pasta

Shrimp Oreganata
Lemon White Wine, Seasoned Breadcrumbs,
Mashed Potatoes, Broccoli

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

(Items subject to change)