

Long Island Restaurant Week

Three Course Prix-fixe Dinner Menu

SUNDAY, APRIL 27 – SUNDAY, MAY 4, 2025

appetizers.

GARDEN SALAD

tomatoes, onions, bleu cheese, bacon, balsamic

CAESAR SALAD

cranberries, pecorino, fresh sage, creamy gorgonzola

CRISPY BREADED BURRATA warm marinara sauce

BROCCOLI & CHEDDAR SOUP

entrées.

SAUTÉED TUSCAN CHICKEN

sun-dried tomatoes, mushroom-white wine cream sauce,
broccoli & mashed potatoes

PAN SEARED MEDITERRANEAN MAHI MAHI

olives, tomatoes, red onions, caper-chardonnay-lemon butter sauce,
wilted spinach, wild rice

SHRIMP FETTUCCINE

roasted tomatoes, spinach, garlic asiago sauce

GRILLED 12oz STRIP STEAK

herb garlic butter, mashed potatoes, asparagus

8oz FILET MIGNON

Grill charred, port wine demi glace, onion rings, roasted potatoes,
sautéed brussels sprouts (add'l +12)

dessert.

CHEF'S DAILY SELECTION

REGULAR DINNER MENU ALSO AVAILABLE.

Restaurant Week menu is priced per person. No sharing. No substitutions. Beverages, tax & tip are not included.