Fall Long Island Restaurant Week
Sunday November 1st – Sunday November 8th
3 Course Prix Fixe Menu $48 Per Person
Dine In Only

Appetizers

Seafood Baked Clams
Homemade seafood stuffing

Italiano Minis
Meatballs topped with mozzarella cheese and marinara sauce on potato buns

Fried Calamari
Served with marinara sauce

Mediterranean Platter
Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese
and black olives. Served with toasted whole wheat pita, cucumbers and carrots

Homemade Jumbo Lump Crab Cake
Served with roumalade sauce and a small avocado salad

Entrees

***The New Yorker**
Prime marinated strip steak
Served with a baked potato and sautéed vegetables

Coconut Crusted Salmon
With a side of orange marmalade sauce
Served with sauteed brussel sprouts and rice

Autumn Chicken
Grilled chicken, fresh melted mozzarella, grilled tomato, and basil,
drizzled with our homemade balsamic vinaigrette dressing
Served with sauteed string beans and rice

Rigatoni with Chicken & Spinach
Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Pan-Seared Ahi Tuna
Over zucchini noodles with avocado and tomatoes.
In our light garlic and oil sauce with a side of soy sauce

Char Grilled Baby Lamb Chops
Topped with a lemon butter herb sauce
Served with garlic mashed potatoes and asparagus

Chilean Seabass Oreganata
Served over spinach risotto

Desserts

Oreo Crunch Ice Cream Cake
Creamy Cheese Cake
Homemade Apple Pie Ala Mode

Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
**This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*