



Spring Long Island Restaurant Week  
Sunday, April 27th - Sunday May 4th  
3 Course Prix Fixe Menu \$46 Per Person  
*\*Dine In Only\**

### *Appetizers*

**Seafood Baked Clams**  
Homemade seafood stuffing

**Roasted Buffalo Cauliflower**  
Served with blue cheese

**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

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### *Entrees*

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

**Broiled Salmon**  
Served with sautéed brussel sprouts and seasoned rice

**Chicken Verde**  
Chicken francese over sautéed spinach  
Topped with mozzarella cheese in a lemon butter sauce

**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**  
Lightly topped with lobster cream sauce  
Served over spinach risotto

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### *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*