



RESTAURANT WEEK DINNER MENU

*Long Island's Fall 2025 Restaurant Week November 2nd – November 9th
(Offered only until 7PM on Saturday)*

\$39 per person

APPETIZERS

ROASTED CAULIFLOWER SOUP

Toasted garlic croutons, chives, paprika oil

AUTUMN PEAR SALAD

Mixed lettuce, candied pecans, blue cheese, red onions, shaved fennel, apple cider vinaigrette

CRISPY FISH TACO

Tomato salsa, pickled cabbage, lime yogurt sauce

ASIAN CHICKEN MEATBALL SLIDERS

Pickled carrots, daikon, cilantro, soy sauce

CREAMY MUSHROOM RISOTTO

Shiitake, oyster & chanterelle mushrooms, pecorino Romano, truffle oil

MAIN COURSE

AIRLINE CHICKEN BREAST

Roasted delicata squash, farro, fennel salad, red pepper coulis

PAN ROASTED SWORDFISH

Roasted root vegetables, asparagus, creamy mustard sauce

MARINATED GRILLED HANGER STEAK (\$7 SUPPLEMENT)

Sweet mashed potatoes, rainbow Swiss chard, peppercorn cream sauce

PORK TENDERLOIN

Parsnip puree, glazed baby carrots, roasted Brussels sprouts, honey hoisin glaze

GRILLED VEGETABLE SANDWICH

Burrata, carrots, zucchini, asparagus, red beets, basil pesto, balsamic glaze, French fries

DESSERT

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, chocolate ganache, powdered sugar

PUMPKIN CRÈME BRULEE

LEMON RICOTTA CAKE

Vanilla whipped cream, English cream sauce

ALMOND & DRIED CRANBERRY BISCOTTI

Cannoli cream dip

ICE CREAM OR SORBET

Vanilla, Chocolate, Coffee, Raspberry, Mango

**Prix-fixe menu available for parties of 8 or less
*No substitutions due to special pricing
*Please inform your server of any food allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



RESTAURANT WEEK **LUNCH** MENU

Long Island's Fall 2025 Restaurant Week November 2nd – November 9th

(Offered until 4PM)

\$24 per person

APPETIZERS

SOUP OF THE DAY

ROASTED BUTTERNUT SQUASH & ARUGULA SALAD

Shaved fennel, cucumbers, dried cranberries, toasted pepitas, feta cheese, maple Dijon dressing

CHICKEN QUESADILLA

Chipotle aioli

RISOTTO CROQUETTES

Plum tomato sauce

RICOTTA GNOCCHI

Crispy Brussels sprouts, pancetta, shaved pecorino, pistachio pesto cream

MAIN COURSE

CHICKEN FRANCESE

Mashed potatoes, haricot verts, lemon sauce

HAM & CHEESE WRAP

Peppercorn cream cheese, shredded jack cheese, tomatoes, onions, spinach, French Fries

BACON AVOCADO CHEESEBURGER

Lettuce, tomato, red onions, cheddar cheese, Ranch, Sweet potato fries

BLACKENED FISH TACOS

Pickled fennel, cucumber relish, cilantro, roasted tomato salsa, lime cream

MEZZE RIGATONI

Creamy ricotta, sharp parmesan, fresh lemon, baby arugula, pepper flakes

DESSERT

\$5 supplement

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Vanilla, Chocolate, Coffee, Raspberry, Mango

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