

# Long Island Restaurant Week

## Appetizers select one

**New England Clam Chowder**

**Panko Fried Long  
Stem Artichokes**

stuffed with mozzarella over  
fresh marinara sauce

**Homemade Maryland Lump Crab Cake**

over power greens with avocado mash  
& peach sriracha drizzle

**Langostino Mac N Cheese**

caramelized onions & crispy bacon,  
topped with toasted panko crumbs

**Fresh Burrata & Portobello**

with tomato, EVOO & balsamic reduction

## Entrees select one

**Chicken Piccata**

sautéed chicken, capers, artichokes &  
sundried tomato in a lemon butter sauce over linguini

**Seafood Paella**

shrimp, scallop, clams, mussels, chicken, sausage,  
beef, vegetable & saffron rice

**Baked Salmon**

topped with creamy lemon beurre blanc  
over lemongrass jasmine rice

**Panko Fried Veal Rollatini**

spinach, artichoke, prosciutto, parmesan & mozzarella  
with a cognac tomato gravy over mashed potato

**\*Molasses & Soy Marinated 7 oz.**

**Sliced Prime NY Strip Steak**

topped with crispy fried onions over tricolor roasted potatoes

**additional \$5**

## Dessert select one

**Homemade Chocolate  
Chip Bread Pudding**

warmed up with vanilla ice cream

**Sea Salt Caramel  
NY Cheesecake**

**THREE COURSE PRIX FIXE MENU**

**\$46**

\*TAX PER PERSON

Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions. Gluten-free option with some modifications. Please tell your server. Gluten-free bread available Due to increasing credit card service charges, we would prefer gratuity be paid in cash. Sorry for the inconvenience.





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