



# Long Island Restaurant Week

THREE COURSE PRIX FIXE DINNER MENU

**\$46.00**

\*TAX PER PERSON

## Appetizers

PLEASE SELECT ONE

**Parmesan Crusted Blue Point Oysters**  
with garlic & lemon

**Crispy Calamari**  
tossed with Thai chili sauce, scallions & sesame seeds

**Arugula Salad**  
power greens, sliced almonds, feta cheese  
& honey maple vinaigrette

**Potato Gnocchi**  
plum tomato, garlic & wine with  
fresh basil & ricotta cheese

**New England Clam Chowder**

## Entrees

PLEASE SELECT ONE

**Grilled Ribeye Pork Chop**  
brandy peppercorn au poivre sauce  
over roasted potato

**Stuffed French Cut Chicken**  
spinach, tomato & feta, topped with a  
lemon cream sauce over potato mash

**Pan Roasted Grouper**  
lemon garlic scampi sauce over  
basil parmesan risotto

**Baked Salmon**  
lemon garlic white miso cream  
over crispy rice

**Sliced Prime NY Strip Steak**  
caramelized balsamic onions & peppers over  
pan roasted potatoes with rosemary  
(additional \$5)

## Dessert

**Homemade Chocolate Chip Bread Pudding**  
warm with vanilla ice cream

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.