



## L.I. Restaurant Week Menu

April 7<sup>th</sup>, 2024 to April 14<sup>th</sup>, 2024  
\$46 per person plus tax and gratuity

### Appetizers (Choose one)

#### **Spring Chopped Salad**

*Romaine lettuce / seedless cucumber / strawberry / asparagus / raisins / candied walnuts / goat cheese / cherry tomatoes / apple cider vinaigrette*

#### **Kung Pao Calamari**

*ground peanuts / Thom Thom Kung Pao sauce*

#### **Black Angus Beef Meatball**

*classic homemade marinara / Parmigiano / parsley*

#### **Chef's Special Sushi Roll**

*inside: salmon / avocado / cucumber, top: tuna / spicy mayo / eel glaze*

#### **Surf and Turf Sushi Roll (add \$12)**

*inside: grilled skirt steak / avocado, top: lobster and shrimp salad / horse radish & spicy mayo*

### Entrees (Choose one)

#### **Pan Seared Scottish Salmon with Lemon Dill Beurre Blanc**

*baby bok-choy / roasted grape tomatoes / spinach and corn risotto*

#### **Slow Braised Pork Osso Bucco**

*sautéed broccoli / roasted mushroom mashed potatoes*

#### **Grilled Petite Filet Mignon (6 oz) with Bearnaise Sauce**

#### **(10 oz add \$12)**

*vegetable du jour / classic mashed potatoes*

#### **Seafood Paella**

*shrimp / PEI mussels / clams / calamari / chorizo / peas*

#### **Clay Oven Roasted All-Natural Chicken**

*asparagus / scallion potato cake / chicken demi glaze*

#### **Sushi Roll Combo**

*select any one classic roll and one special roll  
(crazy tuna or surf & turf add \$9)*

### Dessert (Choose one)

#### **Molten Lava Cake**

*vanilla ice cream / raspberry puree*

#### **Warm Apple Crisp**

*fresh whipped cream*

#### **Frozen Trio**

*mango sorbet / raspberry sorbet / coconut ice cream*

No coupons accepted if any member of party orders prix fixe. Please no substitutions