








LONG ISLAND
Restaurant Week
Nov. 6th -13th
\$44 Three
Course Dinner
Menu

STARTERS (choose one)

SUSHI / SASHIMI


TUNA, MAGURO 	YELLOW TAIL, HAMACHI 
SALMON, SAKE 	RED SNAPPER, MADAI 
SHRIMP, EBI 	FLUKE, HIRAME 
SCALLOP 	FATTY TUNA, TORO (+5) 

ROLLS

SPICY CRUNCHY TUNA	ALASKAN 
SPICY SALMON 	CALIFORNIA 
TUNA AVOCADO 	SWEET POTATO 
TORO SCALLION (+5) 	VEGETARIAN 
SHRIMP TEMPURA	RAINBOW (+8) 

SIGNATURE ROLLS (+8)


UNION ROLL *lobster & avocado topped with marinated skirt steak, eel sauce, yuzu mayo*

SOCIAL ROLL *toro, scallion, avocado, cucumber, wasabi, yuzu mayo, tobiko* 

HALSEY NECK ROLL *crab, cucumber & avocado, eel, eel sauce*

COOPERS ROLL *spicy tuna topped with lobster, yuzu mayo, eel sauce*

OLD TOWN ROLL *shrimp tempura, cucumber, spicy tuna, crunchies, spicy mayo, eel sauce*


CRYDER ROLL *shrimp, avocado topped with fluke & jalapeño* 

ROAD D ROLL *shrimp tempura and cucumber topped with kani crab & japanese mayo*

LITTLE PLAINS ROLL *fluke tempura topped with crab & scallop*

MECOX ROLL *cucumber wrapped, tuna, yellowtail, salmon, crab, avocado, ponzu sauce*

OTHER STARTERS

CLASSIC WEDGE *crisp bacon, heirloom tomatoes, danish bleu cheese dressing* 

WARM ROASTED RED & GOLDEN BEET SALAD *mixed greens, grape tomatoes, goat cheese brûlée*  

BAO BUN *hoisin bbq cut pork loin, crispy onions*

PEI MUSSELS *charred artichoke hearts, blistered heirloom tomatoes, garlic white wine broth*

PAN BRAISED PORK BELLY *quenelle of mashed potatoes, pork demi broth, quail egg*

TUNA TOWER *spicy mayo, ponzu sauce (+9)*

***Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu is available for in-house dining only.*



ENTREES *(choose one)*

EVERYTHING BAGEL ENCRUSTED SALMON potato latke, french beans, chive creme fraiche

DUCK RISOTTO pan roasted duck breast, winter vegetable & duck confit risotto

BEEF BOURGUIGNON carrots, pearl onions, lardons, mushrooms, yukon gold potatoes

PAPPARDELLE BOLOGNESE braised ground veal, pork and beef, san marzano tomatoes, cream, fresh peas, shredded asiago

GRILLED PORK CHOP crispy brussel sprouts, yukon mashed potatoes, pan au jus

PAN ROASTED HALF CHICKEN twice cooked sweet potato wedges, french beans, pan au jus

BUTTERNUT SQUASH RAVIOLI maple brown butter cream sauce

CAST IRON VEGETABLE RATATOUILLE quinoa, zucchini, summer squash, crimini mushrooms, eggplant, asparagus, heirloom tomato in a tomato basil broth

RESTAURANT WEEK CARVERY UPGRADES

DRY AGED BONE IN RIB EYE (18 oz) WITH CHOICE OF ONE SIDE (+30)

C.A.B. CENTER CUT FILET MIGNON (10 oz) WITH CHOICE OF ONE SIDE (+25)

C.A.B. NEW YORK STRIP STEAK (14 oz) WITH CHOICE OF ONE SIDE (+20)

AUSTRALIAN LAMB CHOPS WITH CHOICE OF ONE SIDE (+15)

***Sauces:** Cabernet Demi Glaze, Horseradish Cream or House steak sauce.*

Steak Enhancements

TRUFFLED WILD MUSHROOM RAGU (+7)

GORGONZOLA BRULLE CREAM (+7)

SIDES

ROASTED FINGERLING POTATOES (+8)	YUKON GOLD MASHED (+8)	TRUFFLED FRENCH FRIES (+8)
WILD MUSHROOM RAGU (+8)	GRILLED ASPARAGUS (+8)	CREAMED SPINACH (+8)
SAUTÉED SPINACH (+8)	CORN PUDDING (+8)	FRENCH BEANS (+8)
	TWICE COOKED SWEET POTATO (+8)	

DESSERTS *(choose one)*

NY STYLE CHEESECAKE fresh strawberries

FRESH BERRIES & CREAM

WARM APPLE TARTLET salted caramel ice cream

Please no substitutions to the menu. 20% Gratuity will be added to parties of 6 or more

Vegan / Gluten Free / Vegetarian