

LONG ISLAND

Restaurant Week

Sunday, November 2nd - Sunday, November 9th

Closed on Monday and Tuesday • Served Until 7PM on Friday and Saturday Night

Three Course Prix Fixe | Choice of Appetizer, Entrée, and Dessert

\$46 plus tax and gratuity

APPETIZER

Maine Lobster Bisque

sherry cream, chives

Manhattan Clam Chowder

yukon potato, san marzano tomatoes

Burrata

eggplant caponata, baby arugula, aged balsamic, ciabatta crostini

Crispy Thai Calamari

peanuts, lime, sweet chili glaze

Shredded Iceberg Salad

gorgonzola, applewood smoked bacon,
plum tomatoes, red onion, red wine vinaigrette

Long Island Stuffed Clams

applewood smoked bacon, lemon

ENTRÉE

Faroe Island Salmon

butternut squash hash, rainbow chard, pumpkin seeds,
whole grain mustard beurre blanc

Braised Pork Shank

sweet potato dumpling, brussel sprouts,
bacon pecan crumble

Wagyu Beef Bolognese

mezzi rigatoni pasta, whipped ricotta, grana padano

Montauk Swordfish

cauliflower purée, potato gnocchi, flat leaf spinach,
smoked almonds, crisp pancetta

Pecan Crusted Chicken Milanese

baby kale, spaghetti squash, pickled onion, raisins,
ricotta salata, maple balsamic vinaigrette

DESSERT

New York Cheesecake berry compote

Warm Apple Blossom cinnamon anglaise

Chocolate Lava Cake vanilla ice cream



Before placing your order, please inform your server if a person in your party has a food allergy.

**This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

LONG ISLAND *Restaurant Week*

Sunday, November 2nd - Sunday, November 9th

Closed on Monday and Tuesday

Two Course Prix Fixe Lunch | Choice of Appetizer & Entrée

\$24 plus tax and gratuity

APPETIZER

Maine Lobster Bisque

sherry cream, chives

Manhattan Clam Chowder

yukon potato, san marzano tomatoes

Shredded Iceberg Salad

gorgonzola, applewood smoked bacon,
plum tomatoes, red onion, red wine vinaigrette

Crispy Thai Calamari

peanuts, lime, sweet chili glaze

Baby Back Pork Ribs

black vinegar caramel sauce, scallions

ENTRÉE

Sea Dog

battered cod, shaved slaw, rémoulade,
buttered new england roll, french fries

Caesar Salad

CHOICE OF GRILLED CHICKEN OR SHRIMP

romaine wedge, heirloom tomatoes,
brioche croutons, parmesan crisp

Wagyu Beef Bolognese

mezzi rigatoni pasta, whipped ricotta, grana padano

Blackened Chicken Salad Wrap

roasted red peppers, baby greens, crispy onions,
chipotle mayo, french fries

Roasted Faroe Island Salmon

butternut squash hash, whole grain mustard beurre blanc

Dry Aged Bistro Burger*

bacon jam, vermont cheddar, brioche bun,
special sauce, french fries



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