

LONG ISLAND
Restaurant Week

Sunday, April 27th - Sunday, May 4th

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, plum 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, scallion

ENTRÉE

Sea Dog

battered cod, shaved slaw, rémoulade,
battered 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, alta cucina tomatoes, pecorino romano

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*

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



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 food borne illness, especially if you have certain medical conditions.*