

MENUS

CATERING | WEDDINGS

LUNCH | DINNER | LONG ISLAND RESTAURANT WEEK | THANKSGIVING BUFFET | BEVERAGES | SUNDAY CHAMPAGNE BRUNCH | HAPPY HOUR | VIEW BAR | WINES BY THE BOTTLE | DESSERTS | KIDS

LIRW Menu Available On

Sunday, November 1
Wednesday, November 4
Thursday, November 5
Friday, November 6
Sunday, November 8

Three Course Prix Fixe Dinner | Choice of Appetizer & Entrée

$48 Plus Tax and Gratuity

Make A Reservation

APPETIZER

MAINE LOBSTER BISQUE
sherry cream, chives

MANHATTAN CLAM CHOWDER
yukon potato, plum tomatoes

BURRATA
eggplant caponata, baby arugula, amarena cherry balsamic glaze, crostini

LONG ISLAND STUFFED CLAMS
applewood smoked bacon, lemon

SHREDDED ICEBERG SALAD
gorgonzola, applewood smoked bacon, plum tomatoes, red onion, red wine vinaigrette

CRISPY THAI CALAMARI
peanuts, lime, sweet chili glaze

ENTREE

FAROE ISLAND SALMON
butternut squash hash, toasted pumpkin seeds, whole grain mustard beurre blanc

GRILLED FLAT IRON STEAK*
garlic confit whipped potatoes, thumbelina carrots, shimeji mushrooms, demi glace

WAGYU BEEF BOLOGNESE
mezzi rigatoni pasta, whipped ricotta, grana padano

ATLANTIC SWORDFISH*
parsnip purée, potato gnocchi, flat leaf spinach, smoked almonds, crisp pancetta

CHICKEN MILANESE
baby arugula, dried cranberries, pecans, goat cheese, pickled acorn squash, maple balsamic vinaigrette

DESSERTS

Choose One

NEW YORK CHEESECAKE
berry compote

WARM APPLE BLOSSOM
cinnamon anglaise

CHOCOLATE LAVA CAKE
vanilla ice cream