

LONG ISLAND RESTAURANT WEEK
LUNCH MENU

FIRST COURSE

CHOICE OF ONE

FARM STAND SALAD
FARM STAND VEGETABLES, LEAFY GREENS,
& DIJON SHERRY DRESSING

CAESAR SALAD
NORTH FORK BABY ROMAINE, KALE,
& TORN GARLIC CROUTONS

SPICED DEVEILED EGG
SERVED WITH CHILI AIOLI

MAIN COURSE

CHOICE OF ONE

CHEESEBURGER
CHARCOAL GRILLED ANGUS BEEF PATTY, SMOKED BACON,
CAMELIZED ONIONS, & MELTING AMERICAN CHEESE

CRAB CAKE
JUMBO LUMP CRAB CAKES, JALAPENO CREAMED CORN,
& HEIRLOOM TOMATOES

PORTOBELLA MUSHROOM SWISS MELT
SERVED ON MULTI GRAIN BREAD WITH CAMELIZED
ONIONS, TOMATO JAM, & BALSAMIC GLAZE

DESSERT

SCOOP OF VANILLA OR CHOCOLATE ICE CREAM

\$20 PER ADULT
GRATUITY & TAX NOT INCLUDED

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DESSERT

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LONG ISLAND RESTAURANT WEEK
DINNER MENU

FIRST COURSE

CHOICE OF ONE

FARM STAND SALAD
FARM STAND VEGETABLES, LEAFY GREENS,
& DIJON SHERRY DRESSING

ROPE GROWN MUSSELS
WHITE WINE SAUCE, HERBS; SHALLOTS, GARLIC & CROSTINI

CHICKEN TACO
SPICED BRAISED CHICKEN, SALSA ROJA, CHIPOTLE
CREMA, & CRISP ONIONS

MAIN COURSE

CHOICE OF ONE

PRIME NY SIRLOIN
WITH CRISPY HERB POTATO FRIES

PAN ROASTED HERB CHICKEN
CHICKEN DEMI-GLACE, SWEET POTATO MASH,
& MIXED VEGETABLES

RIGATONI
PECORINO TOMATO SAUCE, WILD MUSHROOMS,
SPINACH, & KALE

DESSERT

CHOICE OF ONE

DOUBLE CHOCOLATE CAKE WITH VANILLA ICE CREAM

APPLE STRUDEL

\$35 PER ADULT
GRATUITY & TAX NOT INCLUDED

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