

# Long Island Restaurant Week



Sunday to Sunday

\$44



## **APPETIZERS**

**SPUD SOUP** 

**BEEF BARLEY SOUP** 

SOUP OF THE DAY

**TUNA POKE** 

**VEAL MEATBALLS** 

MOZZARELLA & TOMATO BRUSCHETTA

**GARDEN SALAD** 

CAESAR SALAD



### **ENTRÉES**

#### CERTIFIED ANGUS TOURNEDOS OF FILET MIGNON\*

In a chimichurri sauce, served over mashed potatoes, with grilled vegetables

#### **BLACKENED CHICKEN & SHRIMP**

Over linguini in a pesto cream sauce

#### CHICKEN CORDON BLEU

Filled with smoked ham, swiss cheese, sour cream, chardonnay, cream sauce

#### ROASTED PORK TENDERLOIN

With caramelized red onion, cider sauce, sweet potato mash

#### POTATO-CRUSTED LOCAL COD

Citrus beurre blanc

#### ATLANTIC SALMON

Over soba noodles, stir-fry vegetables, sesame-garlic sauce

## Restaurant Week



#### FILET MIGNON\*

Bacon-Wrapped, or au Poivre

#### BLACK ANGUS N.Y. SIRLOIN STEAK\*

Teriyaki – or – Fitzpatrick

KING-CUT PRIME RIB OF BEEF\*



## **DESSERT**

**CHIPWICH** 

Vanilla or Chocolate

PEACH MELBA

**BROWNIE SUNDAE** 

APPLE BETTY à la MODE

- OR -

\*Select your favorite IRISH COFFEE PUB Dessert for \$6 additional\*