



## Long Island Restaurant Week APRIL 23 - APRIL 30

*Available Saturday thru Monday Lunch 12-2:00pm  
(Not Available for Sunday Brunch)*

### LUNCH | TWO COURSES \$22

#### A P P E T I Z E R S

**LITTLENECK CLAM CHOWDER** Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Olive Oil

**FARM GREEN SALAD\*\*** Golden Beets, Candied Almonds, Crumbled Goat Cheese, Blood Orange Vinaigrette

**CREAMY TOMATO BISQUE** Mascarpone, Basil Oil, Truffled Gruyere Grilled Cheese

#### F I N I S H E S

**PARISIAN SALAD** Poached Organic Chicken Treads, Hazelnuts, Baby Carrots, Asparagus, Beets, Warm Goat Cheese Croûton, & Champagne Vinaigrette

**LAKEHOUSE BUTCHER BLEND BURGER\*\*** Aged Cheddar & Herb Frites

**RICCIOLA CAVATELLI** Gulf Shrimp, Pasta, Goat Cheese, Roasted Tomatoes, Biscotti Rabe

**LAKEHOUSE VEGETABLE SALAD** Creamed Chênereilles, Asparagus, Arugula, Soft Poached Organic Eggs, Humboldt Fog Goat Cheese

### SELECT BOTTLES OF RED & WHITE WINE \$30



All Prices + Tax and Gratuity  
Absolutely No Substitutions

\*\*This item can be cooked to your liking. Consuming raw or undercooked meats, left shellfish or fresh shell eggs may increase your risk of foodborne illness. Notify us if you have certain medical conditions.  
\*Reservations: 516-333-8800. Reservations subject to change without notice.



## Long Island Restaurant Week APRIL 23 – APRIL 30

*Available Sunday thru Sunday\* Dinner 4 - Glass  
\*Not available Saturday after 7pm. Last reservation for LIRW is 6:30pm Saturday  
\*Not Available for Sunday Brunch*

### DINNER | THREE COURSES \$44

#### APPETIZERS

**FARM GREEN SALAD\*\*** Roasted Golden Beets, Candied Almonds, Crumbed Goat Cheese, Blood Orange Vinaigrette

**CREAMY TOMATO BISQUE** Mascarpone, Basil Oil, Truffled Gruyere Grilled Cheese

**SPRING VEGETABLE RISOTTO** Asparagus, Peas, Mushrooms, Truffle Butter, Parmesan

**TUNA TARTARE** Cucumber, Crisp Taro Chips, Chili Vinaigrette (\$8 Supplement)

**LAKEHOUSE VEGETABLE SALAD** Creamed Wild Mushrooms, Asparagus, Soft Poached Egg, Humboldt Fog Goat Cheese (\$8 Supplement)

#### ENTRÉES

**GRILLED BRINED HERITAGE PORK CHOP** Parmesan Polenta, Escarole, Peppercorn Peppers, Red Pearl Onions

**HERB MARINATED GULF SHRIMP** Supersalta, Dilalini, Chickpea, Tomato Confit, Zucchini, 'Pasta e Fagioli'

**GRILLED MARINATED PRIME STEAK\*** Gorgonzola Butter, Herb Frites, Garden Salad

**MUSTARD-RYE CRUSTED SCOTTISH SALMON FILET** French Green Lentils, Celery Root Purée, Baby Beets, Pinot Noir Butter (\$13 Supplement)

**GRILLED CENTER-CUT FILET MIGNON\*** Garlic Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Jus, Garlic Butter (\$13 Supplement)

#### DESSERTS

**S'MORES BROWNIE** Graham Cracker Crust, Fudge Brownie, Toasted Merengue

**CLASSIC CRÈME CARAMEL\*\*** Lace Tuile

**BLUEBERRY CRUMB PIE** Vanilla Bean Gelato

### SELECT BOTTLES OF RED & WHITE WINE \$30

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Absolutely No Substitutions

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\*\*Contains Nuts. 20% Gratuity added to tables of 6 or more.