



Long Island Restaurant Week

JANUARY 29 – FEBRUARY 5

Available Saturday thru Monday Lunch 12-2:30
(Not Available for Sunday Brunch)

LUNCH | TWO COURSES \$22

APPETIZERS

WINTER VEGETABLE BISQUE Butternut & Kabocha Squash, Cauliflower, Apple, Sweet Potato, Truffled Gruyere Grilled Cheese

LITTLENECK CLAM CHOWDER Smoked Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

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

ENTRÉES

RICOTTA CAVATELLI** Gulf Shrimp, Pesto, Goat Cheese, Roasted Tomatoes, Broccoli Rabe

LAKEHOUSE BUTCHER BLEND BURGER* Aged Cheddar & Herb Frites

THE LAKEHOUSE VEGETABLE SALAD* Creamed Wild Mushrooms, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese, Brioche

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, fish, shellfish or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions.

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

Long Island Restaurant Week JANUARY 29 – FEBRUARY 5

Available Sunday thru Sunday Dinner 4 - Close*

**Not available Saturday after 7pm. Last reservation for LIRW is 6:30pm Saturday*

**Not Available for Sunday Brunch*

DINNER | THREE COURSES \$44

APPETIZERS

FRISÉE LARDON SALAD Soft Poached Egg, Applewood Bacon, Brioche Croutons, Champagne-Tarragon Vinaigrette

CARAMELIZED ONION & GOAT CHEESE TART Baby Arugula, Niçoise Olive Tapenade

WINTER VEGETABLE BISQUE Butternut & Kabocha Squash, Cauliflower, Apple, Sweet Potato, Truffled Gruyère Grilled Cheese

SMOKED NOVA SALMON & CRISPY POTATO CAKE Frisée, Red Onion, Capers, Horseradish Crème Fraîche (\$8 Supplement)

TRUFFLED MUSHROOM RISOTTO Mixed Wild & Exotic Mushrooms, Asparagus, Truffled Pecorino (\$8 Supplement)

ENTRÉES

CIDER-BRINED HERITAGE PORK CHOP Cranberry-Apple Chutney, Roasted Rosemary Fingerling Potatoes, Braised Greens, Calvados-Cider Sauce

ALMOND-CRUSTED SCOTTISH SALMON FILET** Glazed Winter Root Vegetables, Whole Grain Mustard Beurre Blanc

GRILLED MARINATED ANGUS HANGER STEAK* Gorgonzola Butter, Herb Frites, Garden Salad

PAN SEARED LOCAL SEA SCALLOPS Winter Vegetable Risotto, Crispy Sunchokes, Mussel-Vermouth Broth (\$13 Supplement)

GRILLED MARINATED 8OZ CENTER CUT FILET MIGNON* Garlic Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Jus, Garlic-Herb Butter (\$13 Supplement)

DESSERTS

PROFITEROLES Mint Chocolate Chip Gelato, Warm Valrhona Chocolate Sauce

CRÈME CARAMEL** Toasted Candied Almonds, Sugar Cookie

LEMON CURD TART Fresh Berries & Coulis

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