



SPRING LONG ISLAND RESTAURANT WEEK

PRIX FIX LUNCH MENU \$22 PER PERSON

Sunday, April 23rd thru Sunday, April 30th

APPETIZER

Margarita Flatbread *wood fired, fresh mozzarella, basil, crushed san marzano tomato*

Mixed Baby Greens *arugula, radicchio, little gem, goat cheese, raisins, candied cashews, avocado, watermelon radish, champagne vinaigrette*

Fire Grilled Caesar *classic caesar dressing, shaved pecorino, herbed ciabatta croutons*

BLT Wedge *bacon, iceberg lettuce, tomato, red onion, bleu cheese dressing*

Rotisserie Chicken & Avocado *california greens, campari tomatoes, crispy bacon, applewood smoked bleu cheese, honey-citrus vinaigrette*

French Onion Soup *classic caramelized onion blend, fontina, swiss, mozzarella, sherry*

ENTREE

Wood Fired Grilled Chicken *grilled chicken breast, avocado, tomato, red onion salsa, citrus-honey vinaigrette, basmati rice*

Cedar Plank Salmon *honey glaze, mango-red onion salsa, basmati rice*

Wood Grilled Shrimp Taco *spicy avocado crema, charred tomato salsa, pepperjack cheese, basmati rice*

Stone Street Stack Burger *two burgers stacked, american cheese, applewood smoked bacon, shredded lettuce, sliced tomato, pickle, toasted sesame seed bun*

Crispy Chicken Sandwich *buttermilk fried chicken breast, lettuce, tomato, pickle, hot honey drizzle, honey bbq aioli*

Chicken & Avocado Wrap *chicken, avocado, campari tomatoes, applewood smoked bleu cheese, crispy bacon, honey-citrus vinaigrette*

add any dessert for an additional \$5

No Plate Sharing- No Substitutions. Menu Items Subject To Change.



SPRING LONG ISLAND RESTAURANT WEEK

PRIX FIX DINNER MENU \$37 PER PERSON

Sunday, April 23rd thru Sunday, April 30th

APPETIZER

- Margarita Flatbread *wood fired, fresh mozzarella, basil, crushed san marzano tomato*
- Wood Fire Grilled Wings (6) *sriracha-honey-barbaque and bleu cheese-ranch dips*
- BLT Wedge *bacon, iceberg lettuce, tomato, red onion, bleu cheese dressing*
- Fire Grilled Caesar *classic caesar dressing, shaved pecorini-herbed ciabatta crouton*
add: chicken 5 shrimp 8 salmon 7
- French Onion Soup *classic caramelized onion blend, fontina, swiss, mozzarella, sherry*
- Steak Taco *additional \$4 spicy avocado crema, charred tomato salsa, pepperjack cheese, basmati rice*

ENTREE

- Classic Rotisserie 1/2 Chicken *free range, slow roasted, crushed herbs, buttered mashers*
- Cedar Plank Salmon *honey glaze, mango-red onion salsa, basmati rice*
- Wood Grilled Shrimp Tacos *spicy avocado crema, charred tomato salsa, pepperjack cheese, basmati rice*
- Sesame Tuna Takaki *seared rare ahi tuna, citrus ponzu, spicy sesame-garlic crunch, basmati rice*
- Bacon Wrapped Boneless Pork Chop *bourbon molasses glaze, apple relish mashers*
- 14oz New York Strip Steak *additional \$10 house steak sauce, vegetable medley, mashers*
- Wood Fired Grilled Chicken *grilled chicken breast, avocado, tomato, red onion salsa,*
citrus-honey vinaigrette, basmati rice

DESSERT

- Brownie Sundae
- Caramel Apple Cheesecake
- Choice of Ice Cream