



L.I. Restaurant Week Menu

January 29th, 2023 to February 5th, 2023 \$44 per person plus tax and gratuity

Appetizers (Choose one)

Winter Chopped Salad

Granny smith / roasted beet / romaine lettuce / craisins / candied walnuts / goat cheese / cherry tomatoes / cider vinaigrette

Kung Pao Calamari

ground peanuts / Thom Thom Kung Pao sauce

Black Angus Beef Meatball

classic homemade marinara / Parmigiano / parsley

Crispy Bang Bang Shrimp

Thai sweet chili sauce / gorgonzola dip

Chef Sushi Roll

inside: salmon / avocado / cucumber, top: tuna / spicy mayo / eel glaze

Surf and Turf Sushi Roll (add \$9)

inside: grilled skirt steak / caramelized onion, top: Maine lobster salad / shrimp / scallion

Entrees (Choose one)

Pan Seared Scottish Salmon with Lemon Dill Beurre Blanc

baby bok-choy / roasted grape tomatoes / roasted mushroom risotto

Slow Braised Beef Shank Bourguignon

Veggie basmati rice pilaf

Grilled Lemongrass Pork Chop

Crispy bacon macaroni and cheese / sauteed garlic broccoli

Grilled Petite Filet Mignon (6oz) with Bearnaise Sauce

(10oz add \$12)

string beans and red bell pepper / classic mashed potatoes

Clay Oven Roasted All Natural Chicken

asparagus / mashed sweet potatoes / chicken demi glace

Sushi Roll Combo

select any one special roll and any one classic roll (crazy tuna, surf & turf or dancing lobster roll add \$9)

Dessert (Choose one)

Molten Lava Cake

vanilla ice cream / raspberry puree

Warm Apple Crisp

fresh whipped cream

Frozen Trio

mango sorbet / raspberry sorbet / coconut ice cream

No coupons accepted if any member of party orders prix fixe. Please no substitutions