



# Long Island Restaurant Week

THREE COURSE PRIX FIXE DINNER MENU

**\$46.00**

\*TAX PER PERSON

## Appetizers

PLEASE SELECT ONE

### Parmesan Crusted Blue Point Oysters

with garlic & lemon

### Crispy Calamari

tossed with Thai chili sauce, scallions & sesame seeds

### Arugula Salad

power greens, sliced almonds, feta cheese  
& honey maple vinaigrette

### Potato Gnocchi

plum tomato, garlic & wine with  
fresh basil & ricotta cheese

## New England Clam Chowder

## Entrees

PLEASE SELECT ONE

### Grilled Ribeye Pork Chop

brandy peppercorn au poivre sauce  
over roasted potato

### Stuffed French Cut Chicken

spinach, tomato & feta, topped with a  
lemon cream sauce over potato mash

### Pan Roasted Grouper

lemon garlic scampi sauce over  
basil parmesan risotto

### Baked Salmon

lemon garlic white miso cream  
over crispy rice

### Sliced Prime NY Strip Steak

caramelized balsamic onions & peppers over  
pan roasted potatoes with rosemary  
**(additional \$5)**

## Dessert

### Homemade Chocolate Chip Bread Pudding

warm with vanilla ice cream

Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions. Gluten-free option with some modifications. Please tell your server. Gluten-free bread available Due to increasing credit card service charges, we would prefer gratuity be paid in cash. Sorry for the inconvenience.