



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.