



Long Island Restaurant Week

THREE COURSE PRIX FIXE DINNER MENU

\$48.00
*TAX PER PERSON

Appetizers

PLEASE SELECT ONE

Panko Fried Long Stem Artichoke

stuffed with mozzarella cheese over
fresh marinara & basil

Grilled Pear & Arugula Salad

crumbled bleu cheese, roasted pecans, crispy
prosciutto, red onion, white balsamic vinaigrette

Clams Casino

whole little neck clams, peppers, onion, bacon,
fresh herbs, butter & wine

Mediterranean Grilled Octopus

char-grilled Spanish octopus, crispy fingerling
potatoes, blistered tomatoes, olive medley,
lemon-herb aioli

Roasted Pork Belly & Shrimp

hot honey glaze over potato mash

Potato Leek Soup

Entrees

PLEASE SELECT ONE

Seafood Pot Pie

langostino, shrimp, scallop, lobster cream sauce,
vegetables, mushrooms, puff pastry

Short Rib Rigatoni

cherry tomatoes, spinach, whipped ricotta,
rosemary tomato gravy

Chicken Saltimbocca

prosciutto, spinach, mozzarella,
white wine butter sauce, potato mash

Grilled Bone-In Ribeye Pork Chop

caramelized onions, hot cherry peppers & agave
over sweet potato mash

Baked Swordfish

crabmeat & horseradish crusted
over potato au gratin

10 oz Sliced C.A.B. NY Strip Steak

gorgonzola crusted with crispy fried onions
over potato of the day
(additional \$10)

Dessert

PLEASE SELECT ONE

Homemade Chocolate Chip

Bread Pudding

warm with vanilla ice cream

NY Cheesecake

Carrot Cake

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance. *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.



Long Island Restaurant Week 2026

DINNER MENU