LONG ISLAND RESTAURANT WEEK

\$24 TWO COURSE LUNCH AVAILABLE MONDAY OCTOBER 28TH- FRIDAY NOVEMBER 1ST

FIRST COURSE

please choose one

LOADED POTATO & BACON SOUP

SHRIMP TEMPURA ROLL

cucumber, avocado, spicy japanese mayo, eel sauce

ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, goat cheese, smoked chili vinaigrette

JUMBO SHRIMP COCKTAIL

traditional raw bar accompaniments (+5)

SECOND COURSE

please choose one

GRILLED FISH OF THE DAY potato mash, chef's vegetables, fresh

herbs, lemon oil

PENNE PASTA

smoked chicken, fontina, pink sauce

CHICKEN MILANESE

baby arugula, cherry tomatoes, parmesan, lemon herb vinaigrette

12 OZ BONELESS RIBEYE

lpotato mash, chef's vegetables, red wine demi glace (+20)

10 OZ FILET MIGNON

potato mash, chef's vegetables, red wine demi glace (+20)

SLICED MARINATED SKIRT STEAK SANDWICH

dressed greens, chimichurri (+10)

THIRD COURSE

(+6.00)

NY STYLE CHEESECAKE

raspberry coulis, macerated berries, whipped cream

WARM TRIPLE CHOCOLATE BROWNIE chocolate mousse, chocolate sauce

GELATO OR SORBET

inquire for daily selection