

LONG ISLAND RESTAURANT WEEK

\$46 THREE COURSE DINNER

AVAILABLE SUNDAY, OCTOBER 27TH - SUNDAY, NOVEMBER 3RD
(SATURDAY UNTIL 7PM)

FIRST COURSE

please choose one

SMOKED CHICKEN QUESADILLA

avocado crema, mango salsa, chipotle mayo

BABY CALIFORNIA HEAVEN

california roll topped with kani salad & avocado, with spicy mayo, eel sauce, crunch, kani salad in the center

CAESAR SALAD

romaine, radicchio, shaved parmesan, garlic croutons, classic dressing

THICK CUT CANDIED BACON

vegetable kimchi, korean bbq (+5)

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

NORTH ATLANTIC SALMON

langoustine and sweet pea risotto, pea shoots, chive & lobster oils

MUSHROOM RAVIOLI

pistachio cream sauce, pecorino romano, pistachio dust

10 OZ FILET MIGNON

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

CHICKEN MILANESE

mushroom fricassee, potato mash, chef's vegetables

SPICY TUNA ROLL

spicy tuna roll topped with spicy tuna & crunch with spicy mayo & eel sauce

GRILLED MARINATED SKIRT STEAK

roasted garlic mashed potatoes, chef's vegetables, crispy onions, soy syrup (+10)

THIRD COURSE

please choose one

NY STYLE CHEESECAKE

raspberry coulis, macerated berries, whipped cream

WARM TRIPLE CHOCOLATE BROWNIE

chocolate mousse, chocolate sauce

GELATO OR SORBET

inquire for daily selection