

# LONG ISLAND RESTAURANT WEEK

\$46 THREE COURSE PRIX FIXE

AVAILABLE SUNDAY THRU SUNDAY

SATURDAY MUST BE SEATED BY 630

## STARTERS

-CHOOSE ONE -

### ROASTED CHICKEN ARANCINI

truffle pecorino cream, marinara, fried basil

### BRAISED SHORT RIB TACO

chipotle aioli ,pickled red onion, gorgonzola queso

### THAI MUSSELS

coconut broth, ginger, garlic, chili's

### SPRING HARVEST SALAD

mixed baby greens honey roasted walnuts, goat cheese  
balsamic marinated strawberries, brioche croutons, pomegranate vinaigrette

### JUMBO SHRIMP COCKTAIL (3)

murphs bloody mary cocktail sauce + \$12

## MAINS

-CHOOSE ONE -

### CHICKEN MILANESE

warm burrata, tomato cream, arugula, vinegar peppers, house dried tomatoes

### PORK LOIN

espresso maple glazed roasted pork loin, pickled apple slaw,  
vanilla mashed potatoes flash fried spinach

### STRIPED PERCH

pan seared, stir fried forbidden rice, baby bok choy, garlic -ginger beurre blanc

### SPICY RIGATONI + SHRIMP

sweet shrimp, creamy san marzano tomato sauce, calabrian chilis

### BISTRO STEAK FRITES

10oz. Flat iron steak, port wine-horseradish steak sauce, broccoli crowns, pommes frites,

### FILET MIGNON 8OZ. + \$20

garlic butter mashers sautéed asparagus

## DESSERTS

-CHOOSE ONE -

### DARK CHOCOLATE BREAD PUDDING

with sticky toffee sauce, fresh cream, berries

CHOOSE FROM OUR GELATO OR SORBET SELECTION

*\*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*