WELCOME TO LONG ISLAND RESTAURANT WEEK

'THREE COURSE' PRIX FIXE DINNER MENU \$46/\$47.38PP

SUNDAY, APRIL 7^{th} Thru Sunday, April 14^{th} | Available Saturday from 4pm – 7pm

Starter Course

CHICKEN CORN CHOWDER

chicken, corn, potato, red pepper, celery, onion

CAESAR SALAD

romaine, parmesan, garlic brioche croutons, anchovy caesar dressing,

BURRATA

lightly breaded and fried, tomato cream sauce, calabrian chili, toasted rustic garlic bread

THAI COCONUT MUSSELS

coconut ginger, sriracha, charred pineapple

TRUFFLE MUSHROOM RAVIOLI 4pcs

asparagus, truffle parmesan cream sauce

BLACKENED SHRIMP TACO 3pcs +8

blackened shrimp, pico de gallo, cajun remoulade

STUFFED CHICKEN

lain (

breaded chicken breast, spinach, mozzarella, lemon garlic sauce, garlic mashed potatoes

LINGUINI SCILIANO

garlic shrimp, broccoli, roasted tomato, garlic & oil

PORK MILANESE

breaded cutlet, arugula, tomato, red onion, feta, citrus vinaigrette

PESTO CRUSTED MAHI MAHI

roasted red pepper coulis, chef's spring vegetable medley, scallion rice

STEAK FRITES +12

NY Strip, au poivre, pomme frites

Dessert

BLUEBERRY CHEESE CAKE

individual cheese cake, blueberry compote

BANNANA-WALNUT CHOCOLATE BREAD PUDDING

cinnamon gelato, sticky toffee sauce

ICE CREAM SUNDAE

vanilla, chocolate, whipped cream, fresh berries

ASSORTED GELATO OR SOBERT

ask your server for todays selection

S'MORES "OVATION" +6

warm chocolate lava cake, s'mors gelato, chocolate sauce, charred marshmallows

Wine Specials

WHITE WINES

Diora, Chardonnay, Sonoma 13_{GL} | 48_{BTL}
Les Champs Clos, Sancere, Loire Valley 14_{GL} | 52_{BTL}

RED WINES

'Herdade Sao Miguel' Sul Red Blend, Portugal 10gl | 38вт. Toso Estate Malbec, Argentina 11gl | 39вт.

DISCOUNTED SELECT BOTTLES

ASK YOUR SERVER FOR TODAY'S SELECTIONS

Cocktail Specials

HENDRICKS GRAND CABARET LEMONADE

hendrink's grand cabaret gin, club soda, simple syrup, lemon house citrus blend 12

SPICY PALOMA

blanco tequila, jalapeno simple syrup, grapefruit juice 12