

Long Island Restaurant Week

NOVEMBER 4TH – 11TH 2018

3 COURSE PRIX FIXE MEAL \$29.95 + tax & gratuity

Appetizer

Conch Fritters

Cajun crème, pepper confetti

Stuffed Portobello

Chorizo and goat cheese, scallion glaze

Pumpkin Bisque

Toasted pumpkin seeds, brown sugar crisp

Pei Mussels

Bacon, tequila cream, pesto crostini

Main Course

Pan seared Halibut

Sundried tomatoes, artichokes, capers, lemon, white wine

Grilled Salmon

Maple sweet potato puree, sundried cherries, pumpkin seed dust

Roasted Pork Chop

Bacon Peach Bourbon glaze

Chargrilled Skirt Steak

Crispy shallots and shitake mushrooms

Butternut Squash Ravioli

Buerre Noir, wilted spinach, sunburst tomatoes, toasted pecans

Chicken Valentino

Fresh Mozzarella, Prosciutto, roasted peppers, Malbec demi

Dessert

Choose one of our fresh homemade desserts

New York Cheesecake

Rustic Carrot Cake

Chocolate Ganache Cake

Mini Dutch Apple Pie

Key Lime Pie

Pumpkin Pie

Cannot be combined with other offers-No Substitutions-No Plate Sharing Allowed