



Winter Long Island Restaurant Week
Sunday, January 26th - Sunday February 2nd
3 Course Prix Fixe Menu \$46 Per Person
Dine In Only

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Roasted Buffalo Cauliflower

Served with blue cheese

Fried Calamari

Served with marinara sauce

Mediterranean Platter

Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese and black olives.
Served with toasted whole wheat pita, cucumbers and carrots

Homemade Jumbo Lump Crab Cake

Served with roumalade sauce and a small avocado salad

Entrees

***The New Yorker**

Prime marinated strip steak

Served with a baked potato and sautéed vegetables

Broiled Salmon

Served with sautéed brussel sprouts and seasoned rice

Chicken Verde

Chicken francese over sautéed spinach

Topped with mozzarella cheese in a lemon butter sauce

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Pan-Seared Ahi Tuna

Over zucchini noodles with avocado and tomatoes.

In our light garlic and oil sauce with a side of soy sauce

Land and Sea Combo

Romanian steak and 2 stuffed shrimp

Served with garlic mashed potatoes and sauteed string beans

Chilean Seabass

Lightly topped with lobster cream sauce

Served over spinach risotto

Desserts

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Signature Walnut Brownie

*Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions