



SPRING LONG ISLAND RESTAURANT WEEK

\$46 3 COURSE PRIX FIXE

CHOOSE ONE FROM EACH CATEGORY • AVAILABLE APRIL 27TH TO MAY 4TH

APPETIZERS

FRENCH ONION SOUP

three onion blend, gruyere & provolone

CLASSIC CAESAR

romaine lettuce, crouton
parmigiano reggiano, caesar dressing

BURRATA & TOMATO

tomato bruschetta, balsamic
citrus gremolata (gf)

RIBEYE EGGROLL

caramelized onions, cheese blend
horseradish cream sauce

BANG BANG SHRIMP

crispy tempura shrimp
chili garlic aioli

CHICKEN DUMPLINGS

hoisin dipping sauce

MAINS

ROAST CHICKEN GNOCCHI

ricotta gnocchi, wild mushrooms
red pepper, spinach, garlic butter sauce

BRANZINO

asparagus, marinated tomato, aged balsamic
arugula, shaved red onions, toasted pine nuts (gf)

SHRIMP RISOTTO

grilled jumbo shrimp, lemon-artichoke risotto
parmesan, citrus gremolata (gf)

BONELESS SHORT RIB +3

demi glace, creamed spinach
fried onion strings

SESAME-GINGER SALMON

hoisin glaze, stir fry brussels sprouts
baby heirloom carrots, yuzu citrus

HARLEYS BURGER

10oz dry aged blend, Vermont cheddar, lettuce, tomato
applewood smoked bacon, sesame brioche bun

BERKSHIRE PORK CHOP

cherry pepper demi glace, fried onion strings
roast garlic mashed potato

STEAK FRITES* +6

sliced strip steak, peppercorn cream sauce
parmesan truffle fries

DESSERT

NY CHEESECAKE

wild berry compote

SORBET

lemon

GELATO

vanilla • chocolate