

THE RITZ CAFÉ

LONG ISLAND RESTAURANT WEEK

Two Course Prix-Fixe Lunch Menu
Sunday April 24th. thru Sunday May 1st.

\$20 P/P

FIRST COURSE

Crab & Lobster Bisque or Soup Du Jour

House or Classic Caesar Salad

Baked Clams – out of the shell and broiled to perfection

Meatball-served with marinara and melted mozzarella

Mussels- choice of marinara, fra diavolo or white wine

SECOND COURSE

House made Roast Beef – choice of hot-open, French dip or club sandwich

Tuna Club – served on white toast with lettuce, tomato, bacon & mayonnaise

Turkey B.L.T. Wrap- served on a sundried tomato wrap with bacon, lettuce, tomato and mayonnaise

Grilled Chicken Focaccia Sandwich- grilled chicken, fresh mozzarella, basil, roasted red peppers & drizzled with olive oil.

Meatloaf -with mashed potatoes and mixed vegetables

Chicken Burger - with Swiss cheese, onions & mushrooms

Rigatoni Bolognese- ground beef and pork with a touch of ricotta cheese.

Classic Caesar Salad with Grilled Chicken

Greek Salad – fresh romaine lettuce, tomatoes, onions, feta cheese, olives & Greek dressing

Fried Fish Sandwich- served with coleslaw and french fries

Reuben Sandwich- served with french fries and coleslaw

THE RITZ CAFÉ

LONG ISLAND RESTAURANT WEEK

Three Course Prix-Fixe Dinner Menu
Sunday April 24th. thru Sunday May 1st.

\$42 P/P

FIRST COURSE

Crab & Lobster Bisque or Soup Du Jour

House or Classic Caesar Salad

Baked Clams - out of the shell and broiled to perfection

Calamari - fried & served with a spicy marinara sauce

Mussels - served with your choice of marinara, Fra diavolo or white wine sauce

Coconut Shrimp- coconut crusted shrimp served over mango salad and drizzled with raspberry reduction

Meatballs- served with marinara and melted mozzarella

SECOND COURSE

Chicken Parmigiana - served with linguine

Lasagna- mozzarella and ricotta cheese with a blend of beef and sausage.

Linguine with Clam Sauce - white or red, served with whole clams, fresh garlic & herbs

Pork Schnitzel - with red cabbage and potato pancakes

Chicken Francaise - sauteed in a lemon, butter & wine sauce

Grilled Pork Chop - with crispy onions and pan gravy

Grilled Salmon - with sesame ginger or dill dijonaise sauce

Chicken Pot Pie- white meat chicken with onions, carrots and celery in a rich creamy bechamel sauce

Meatloaf-served with mashed potatoes

Reuben Sandwich- served with French fries and coleslaw

THIRD COURSE

Bread Pudding

Apple Cake

Key Lime Pie

Flourless Chocolate Cake

