

Drinks

Elena Walch Pino Grigio Glass \$12

In Sheep's Clothing Cabernet Glass \$10

Rose Gold Glass \$13 Fall Long Island Restaurant Week Sunday, October 27th - Sunday November 3rd 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 Souvlaki Platter

Served in a warm pita with Greek salad and French fries

Chilean Seabass

Lightly topped with lobster cream sauce Served over spinach risotto

Chicken Francese

Served over rice

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

Char Grilled Baby Lamb Chops

Topped with a lemon butter herb sauce Served with garlic mashed potatoes and asparagus

Desserts

Oreo Crunch Ice Cream Cake Creamy Cheese Cake Signature Walnut Brownie

Soup

Butternut Squash

Cup: \$5.95 Bowl: \$7.95

After Dinner Cocktails

Chocolate Martini \$14

Espresso Martini \$14