



Spring Long Island Restaurant Week

THREE COURSE DINNER PRIX FIXE MENU \$46 PER PERSON

First Course

FRENCH ONION SOUP

ROASTED BEET SALAD

Mandarin Oranges / Strawberries / Pistachios / Goat Cheese / Smoked Chili Vinaigrette

CAESAR SALAD

Crisp Romaine / Radicchio / Parmesan / Garlic Croutons / Classic Dressing

SMOKED CHICKEN QUESEDILLA

Guacamole / Mango Salsa / Chipotle

PH THICK CUT BACON

Pickled Vegetables / Korean BBQ Glaze (+5.00)

GENERAL TSO'S MEATBALLS

American Wagyu / Cashews / Green Onion / Cilantro (+5.00)

SHRIMP COCKTAIL

Classic Cocktail Sauce / Fresh Lemon (+5.00)

SEAWEED SALAD

Cucumber / Sesame / Tosazu Vinaigrette

Second Course

SEX ON THE BEACH SUSHI ROLL

spicy tuna & shrimp tempura roll topped with tuna, salmon and avocado with spicy mayo, eel sauce & crunch

NORTH ATLANTIC SALMON

Fingerling Potatoes / Mushrooms / Peas / Black Truffle Hollandaise

SIMPLY GRILLED SWORDFISH

Potato Mash / Grilled Vegetables / Fresh Herbs / Lemon Oil

CHICKEN MILANESE

Roasted Potatoes / Baby Arugula / Tomato / Red Onion / Burrata / Saba

HATFIELD FARMS PORK CHOP

Sweet Potato Puree / Brussel Sprouts / Maple Macadamia Glaze

GRILLED SKIRT STEAK

Soy Ginger Marinade / Potato Mash / Asparagus / Soy Syrup / Crispy Onions (+15.00)

FILET MIGNON

Potato Mash / Chef's Vegetables / Green Peppercorn Sauce (+20.00)

NY STRIP

Potato Mash / Chef's Vegetables / Red Wine Demi-Glace (+20.00)

Desserts

WARM TRIPLE CHOCOLATE BROWNIE

Chocolate Mousse / House Chocolate
Sauce

NY CHEESECAKE

Fresh Berries / Raspberry Coulis

GELATO OR SORBET

Inquire for Daily Flavors

ANY DESSERT FROM OUR REGULAR

DESSERT MENU (+7.00)

Wines

Reds

Cabernet Sauvignon | Ironstone, 2021, Lodi, CA
14/40

Malbec | Pascual Toso Estate, 2021, Mendoza, Argentina
14/40

Whites

Sparkling | Pascual Toso, Mendoza, Argentina
12

Chardonnay | Ironstone, 2021, Lodi, CA
14/40

Riesling | Anthony Road, 2021, Finger Lakes, NY
15/42