



Spring Long Island Restaurant Week
LUNCH TWO COURSE PRIX FIXE MENU \$24 PER PERSON
 12PM-3PM

First Course

ROASTED GARLIC BISQUE
puff pastry

CLASSIC FRENCH ONION SOUP

CAESAR SALAD
romaine / croutons / classic caesar dressing / reggiano cheese

ROASTED BEET SALAD
mandarin orange / pickled onion / pistachios / goat cheese / smoked chili vinaigrette

THICK CUT BACON
pickled vegetables / soy syrup

SPICY TUNA ROLL
topped with spicy tuna & crunch / spicy mayo / eel sauce

Second Course

LUMP CRAB CAKE
potato mash / corn pesto sauté / marinated tomatoes

PAN ROASTED SALMON
cherry tomato confit / sauteed spinach / olive tapenade

GRILLED FISH OF THE DAY
potato mash / chef's vegetable / fresh herbs lemon oil

BLACKENED SHRIMP SALAD
romaine lettuce / avocado / bacon / cherry tomato / grain mustard vinaigrette

MARINATED FLANK STEAK
herbed french fries / PH steak sauce (+10.00)

PETITE FILET MIGNON
potato mash / chefs vegetables (+15.00)

Desserts (+6.00)

WARM TRIPLE CHOCOLATE BROWNIE
chocolate mousse / house chocolate sauce

NY CHEESECAKE
fresh berries / raspberry coulis

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