



LONG ISLAND RESTAURANT WEEK
* \$29.95 JANUARY 27TH - FEBRUARY 3RD, 2018

Three-course menu available all night.
Choice of one appetizer, one entrée and one dessert.

APPETIZERS

Satur Farm Little Gem Salad
cucumbers, cherry tomatoes, radish
white balsamic vinaigrette

Frisee and Applewood Smoked Bacon Salad
warm butternut squash, blue cheese
sherry and shallot vinaigrette

Perogies
braised Berkshire pork, creme fraiche,
pickled red onions, apple-ginger compote

Chef's Soup Of The Day

ENTREES

Grilled Scottish Salmon*
Israeli couscous, autumn squash, kale

Grilled 10 oz. Hanger Steak*
hand cut fries, broccoli rabe, red wine sauce

Garganelli Pasta
w/Italian Sausage, broccoli rabe, Parmesan

Roast Murray Chicken
garden herbs, potato puree, autumn vegetables, marjoram jus

DESSERTS

Award-winning Carrot Cake
cream cheese mascarpone frosting

Warm Apple Crisp
streusel topping, vanilla ice cream

Chef's Choice of Gelato

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 20% Gratuity will be added to parties of 6 or more. Menu subject to change. Does not include tax and gratuity.