



Long Island Restaurant Week
Monday, June 12th thru Saturday, June 17th
3 Course Prix Fixe Menu \$27.95 Per Person +Tax & Gratuity

Appetizers

Seafood Baked Clams

Homemade crabmeat stuffing

Jumbo Bavarian Pretzel (For two)

Served with cheese sauce and spicy mustard

One Crab Cake

over Asparagus topped with hollandaise sauce

Hummus & Eggplant Combo

Topped with Feta cheese and black olives, served with toasted pita

Fried Calamari

Fresh Mozzarella, Tomato, & Basil

Entrees

Chilean Seabass

Served over grilled asparagus and garlic mashed potatoes

***The New Yorker**

A marinated 12oz. NY strip steak served with a baked potato and sautéed vegetables

Broiled Salmon

Served with broccoli and rice pilaf

Chicken Souvlaki Platter

Served in a warm pita with Greek salad and French fries

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Homemade Coconut Shrimp

Shrimp rolled in a sweet coconut batter, and fried until a golden coconut crust is formed

Served with an orange marmalade or Pina colada sauce

***Marinated Steak Tidbits**

Sirloin Steak sliced to bits on fresh garlic bread and covered by melted mozzarella cheese

Served with garlic mashed potatoes

***Chicken or Steak Stir fry**

Sirloin Steak sliced or Chicken Breast with mixed vegetables tossed in teriyaki sauce over rice

***Vegetarian and Gluten free items also available**

Dessert

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Coffee or Tea included

*Items cooked to your specifications.

Consuming raw or undercooked meats, fish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.