



## Long Island Restaurant Week

April 7 -14

\$46 - Person Plus Tax & Gratuity

### APPETIZER

**BURRATA** - grilled peaches, toasted almonds, arugula, champagne vinaigrette

**SHORT RIB TACO** - crispy onions, oaxaca cheese

**JUMBO LUMP CRAB CAKE** - Old Bay rémoulade

**ROASTED RAINBOW CARROTS** - brown butter, crushed pistachios,  
herb whipped ricotta

### ENTREE

**GRILLED FILET MIGNON KABOBS** - spinach, tomato & feta orzo, tazaki

**BBQ PORK SHANK** .- jalapenos cheddar red mill grits

**CRAB CRUSTED BRANZINO** - tomatoes, olives, capers,  
chives, lemon- extra virgin olive oil, asparagus

**PAN SEARED JUMBO SHRIMP** - lobster risotto, frizzled leeks

**FRENCHED BREAST CHICKEN PARM** – pomodoro, melted burrata,  
linguini vodka sauce

### DESSERT

**RAINBOW COOKIE CANNOLI CAKE**

**NY CHEESECAKE** - raspberry coulis, whipped cream

**TIRAMISU** - Espresso soaked ladyfingers, mascarpone, cocoa powder

**RASPBERRY SORBET**

**Please, no substitutions, take-out or sharing.  
Because of availability, menus are subject to change.**