



LONG ISLAND RESTAURANT WEEK 2017

Craft Beer Special

WHALE'S TALE PALE ALE \$6
from the Island of Nantucket – an English style Pale Ale

By The Glass Wine Special

SAUVIGNON BLANC 2015 CHATEAU SOUVERAIN CALIFORNIA \$8GL/ 30BOT
flavors of ripe melon and honeysuckle with aromas of pink grapefruit

STARTERS

ARTICHOKE & MANCHEGO SALAD
grilled eggplant roasted red pepper mixed leaf lettuce lemon olive oil

MEDITERRANEAN SEAFOOD SOUP
Prince Edward Island mussels fresh fish tomato fennel seafood broth

OYSTERS ROCKEFELLER (3)
baked with creamy spinach pernod sauce and panko bread crumb

MUSHROOM GNOCCHI
sautéed cremini mushrooms garlic basil white wine cream sauce and cherry tomato

MAINS

LIRW SALAD
Grilled Gulf Shrimp (5) or Marinated Grilled Chicken Breast
on kale mixed leaf baby spinach lemon vinaigrette roasted peppers
avocado cherry tomatoes

COD FILET~ (ALASKA)
vegetable bulgur and red quinoa sautéed French beans
chive white wine sauce

MAHI MAHI (FLORIDA)
blackened with caramelized red onion
baby white beans beef steak tomato shallots cilantro and sautéed vegetables

GRILLED CHICKEN SKEWERS
roasted vegetable and minted feta cous cous with sautéed asparagus

SPICED PORK CHOP (10oz)
sweet honey and apple with French brandy reduction sauce
roasted potatoes with baby carrots and fine green beans

APPLE TARTE TATIN with Vanilla Ice Cream
MANHATTAN KEY LIME PIE- with raspberry and Italian Fabri cherries
TIRAMISU