



Long Island Restaurant Week  
April 22-29, 2018  
Three Course Prix Fixe Dinner \$28.95

To make your Restaurant Week experience even more special,  
we are offering a 15% discount off bottles of wine.

## Starters

**Peruvian Shrimp and Corn Chowder** Garnish of chives.

**Baby Greens and Grapefruit with Feta Cheese**

An intoxicating creation of baby greens, grapefruit, sliced toasted almonds, mint and cilantro, tossed with lime, agave and toasted cumin vinaigrette.

**Coconut Curry Shrimp Shrimp with Cilantro Chutney**

Sautéed "wild" South American white shrimp served with a fresh cilantro chutney sauce accented with jalapeño, lemon juice, ginger, turmeric and cumin.

**Waterzooi Style Mussels**

Our take on a Belgian seafood stew dish. Mussels steamed with apple cider, lager, cream, shallots and fennel – garnished with a toasted crostini.

**Lamb Merguez Sausage with Soft Parmesan Polenta Triangle**

Merguez, a zesty North African lamb sausage, is grilled and accented with a refreshing and colorful summer medley of red and green onion, celery, cucumber, fresh mint, yellow peppers and tossed with a lemony vinaigrette.

## Entrées

**Parmesan Crusted Swordfish with Aioli**

Tonight, our swordfish is crusted with Parmigiano - Reggiano cheese, breadcrumbs, lemon zest and a touch of crushed red pepper flakes, then roasted to a golden brown.

**Sautéed gnocchi**    **Touch of marinara**    **Haricots verts**

**Tempura Shrimp with Zesty Tomato Aioli**

Our shrimp, are dipped in tempura batter, then lightly fried until crispy, served over gnocchi with a flavorful aioli.

**Julienne vegetables**

**Braised Pork Shank with Prosciutto and Porcini**

Always a favorite! A hearty pork shank braised with white wine, vegetables, prosciutto, porcini mushrooms, garlic & fresh herbs.

**Mashed potatoes**    **Haricots verts**

**Grilled Flat Iron Steak\* with Gorgonzola Butter**

It is sliced and served medium rare-ish.

**Mashed potatoes**    **Asparagus**

**Grilled Filet Mignon\* with Steak Diane Sauce (surcharge \$8)**

Our steak Diane sauce is made up of pan juices, mushrooms, parsley, shallots, mustard and cognac.

**Fingerling potatoes**    **Asparagus**

**Spring Curry: Mélange of Vegetables and Legumes (vegan; gf)**

Vegetables include: green squash, spinach, onions, roasted sweet potatoes, chickpeas, and lentils in red curry infused with Moroccan spice

\* Please no substitutions

## Sweet Indulgences (Desserts are served with whipped cream – à la mode additional \$1 per scoop)

**Crème Brûlée**

**Warm Apple Crumble**

**NY Style Cheesecake Spring rolls** ~ served with chocolate and caramel sauce.

**Brownie with Blackberry Goat Cheese Swirl** ~ garnished with walnuts.

**Walnut Roll** ~ Delightful, flourless cake-like confection (gf), rolled with fresh whipped cream and dusted with confectioner's sugar.

\*The SCHD requires us to provide you with this health information: This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical condition.