



Long Island Fall Restaurant Week  
Sunday, November 7<sup>th</sup> to Sunday, November 14<sup>th</sup>  
3 Course Prix Fixe Menu \$42 Per Person  
*\*Dine In Only\**

## Appetizers

- Seafood Baked Clams**  
Homemade seafood stuffing
  - Roasted Buffalo Cauliflower**  
Served with blue cheese
  - Sweet Chili Fried Calamari**
  - Fresh Mozzarella, Tomato and Basil**  
Served with a side of honey balsamic
  - Spinach and Artichoke Dip**  
Served with tortilla chips
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## Entrees

- \*The New Yorker**  
A marinated 12oz. Prime strip steak  
Served with a baked potato and sautéed vegetables
  - Coconut Crusted Salmon**  
Served with sautéed broccoli and seasoned rice
  - Chicken Souvlaki Platter**  
Served in a warm pita with Greek salad and French fries
  - Romanian Steak Combo**  
Served with two stuffed shrimp, sauteed brussel sprouts, and rice
  - Chilean Seabass**  
Lightly topped with lobster cream sauce  
Served over spinach risotto
  - Chicken Francese**  
Served over rice
  - Rigatoni with Chicken & Spinach**  
Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce
  - Pan-Seared Ahi Tuna**  
Over zucchini noodles with avocado and tomatoes.  
In our light garlic and oil sauce with a side of soy sauce
  - Butternut Squash Ravioli**  
Topped with a creamy cinnamon butternut sauce
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## Desserts

- Oreo Crunch Ice Cream Cake**
- Creamy Cheese Cake**
- Signature Walnut Brownie**

*Before placing your order, please inform your server if a person in your party has a food allergy. Thank you  
\*This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your  
risk of food-borne illness, especially if you have certain medical conditions*