



Long Island
Restaurant Week

Menu

\$29.95 per person Sunday 1/26-
plus tax and gratuity Sunday 2/2
Dinner Only

APPETIZER

choice of one

Crispy Pork & Vegetable Dumplings
ponzu, sesame seed

Duo of Korean BBQ Skewers
spicy chicken and bulgogi beef skewer, ssam
sauce

Cup of New England Clam Chowder
traditional chowder with bacon

Sweet Chili Glazed Crispy Calamari
scallion

Mushroom Risotto
oyster & porcini mushrooms, truffle oil,
parmesan

Traditional Caesar Salad
romaine, parmesan, croutons

Tuna Poke*
steamed white rice, avocado, wakame, sweet
soy sauce, sriracha aioli, black sesame seeds |
supplement \$3

ENTRÉES

choice of one

Seafood Paella
shrimp, calamari, mussels, clams, chorizo,
saffron rice

Pan Seared Salmon
miso glaze, parmesan polenta, asparagus

Oven Roasted Pork Osso Bucco
smashed potatoes, roasted winter vegetables,
braising jus

Braised Boneless Short Rib
kimchi fried rice, bok choy, sunny side up
egg, garlic soy | supplement \$6

Filet Mignon*
parmesan smashed potatoes, asparagus,
mushroom ponzu brown butter sauce |
supplement \$7

Bay and Sea Scallops Risotto **GF**
truffle & mushroom risotto, spinach, brown
butter | supplement \$8

DESSERT

choice of one

Brown Sugar Breeding Pudding
maple creme anglaise

Ice Cream
vanilla or chocolate

Tiramisu
whipped cream

*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. **Price does not include tax and gratuity. A 20% gratuity will be added for parties of 6 or more. Four credit cards/split checks maximum. ***Please alert your server to any allergies you or your party may have. No changes or substitutions.