

# *L.I. Restaurant Week*

**Three Course Dinner \$ 24.95**

## First Course

### Mesclun Green Salad

seedless cucumbers, Bermuda onions, cherry tomatoes, champagne vinaigrette

or

### Shrimp Polenta with Fontina Cheese

Spinach , shiitake sauce

or

### Traditional Caesar Salad

Hearts of romaine, herb croutons, shaved pecorino

or

### Housemade Fresh Mozzarella & Roasted Tomato

Beefsteak tomatoes, parmesan crostini, baby arugula, white balsamic

or

### Volauvent of French Escargot

truffle essence, tart cherry and port wine reduction

# Main Course

## Veal Marsala

Yukon gold , garlic mashed , spinach

or

## Free Range Chicken Breast Amicale

Smoke mozzarella , olives, red peppers , spinach, roasted chicken sauce

or

## Tilapia Frances

spring vegetables, jasmine rice, white wine, lemon, diced tomatoes, artichokes

or

## Braised New Zealand Lamb Shank

mushroom & herb risotto, natural lamb jus and cabernet reduction

or

## Orecchiette Amicale

Sundried tomato , sweet sausage, broccoli rabe , garlic , white wine sauce

or

## \*\*Pan Roasted Filet Mignon Au Poivre

Goat cheese mushroom strudel ,peppercorns shallots cognac demi addtn'1 \$  
4.95

\*\*Cooked to order. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.