

LONG ISLAND RESTAURANT WEEK

Dine-in Only-Close Monday's

\$44 per person +tax

APPETIZER SELECTIONS

Soupe du Jour

Persil Salad

Baby arugula, artichokes, cucumbers, white beans, ricotta salata cheese with lemon herb vinaigrette

Escargot Bourguignon

In a garlic herb butter sauce

Seafood Cake

Romaine lettuce and tartar sauce

Tuna Tartare

Avocado, cucumbers and soy-ginger glaze with toast points

Add \$5.00 Charge

MAIN COURSE SELECTIONS

Moules et Frites

Prince Edward's Island Mussels served with French Fries

Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

Penne au Gratin

Mushroom, string beans, ham and gruyere cheese in a cream sauce

Sesame Crusted Pan Seared Bluefin Tuna

Roasted potato and sautéed spinach with soy ginger glaze

Add \$10.00 Charge

½ Roasted Chicken

Vegetables and mashed potato

Beef Bourguignon

Mushrooms, carrots and mashed potatoes

In a Burgundy red wine sauce

Grilled Baby Lamb Chops

Roasted potatoes and sautéed spinach with rosemary au jus

Add \$12.00 Charge

Fillet of Sole Meuniere

Jasmine rice and sautéed broccoli with lemon caper sauce

DESSERT SELECTIONS

Profiteroles or Crepe Suzette

Not Valid With Coupons or any other Discounts