

Main Course

Caramelized Sea Scallops fresh tomato, basil and lemon salsa	27
*Teryaki Oven Roasted Salmon cranberry saffron rice mustard aioli	27
Crispy Branzini with soy, ginger dressing	27
*Filet Mignon Medallions au poivre, potato au gratin	32
*Pan Seared Long Island Duck Breast cranberry orange chutney and roasted sweet potato	28
Braised Short Ribs red wine barbeque glaze over mushroom risotto	29
Free Range Chicken Breast Milanese topped with brie cheese, herb butter dressing	25
Pasta With House Made Pork Sausage spinach, and garlic olive oil	25
*Black Angus Beef Burger toasted brioche, parmesan fries	14

(add \$2 each: caramelized onions, sautéed spinach, french brie, bleu cheese, grana padano)

Tasting Menu (Per Table Only)

\$49pp

First Course

Seasonal Soup

Second Course

Escargots Bourgnone

Or

Vegetable Quiches

Third Course

Crab Meat Balls

Or

Roasted Beet Salad

Fourth Course

Sautéed Filet Mignon

Or

Caramelized Sea Scallops

Fifth Course

Desert Of The Day

Or

Soufflé (\$1 Supplement)

**These items may be cooked to your liking and according to Suffolk County Law; we must inform you that consuming raw/undercooked foods increase your risk of food-borne illnesses especially if you have certain medical conditions.*