



NYC
Restaurant Week

APPETIZER

Summer Melon Soup

.....

Tomato & Mozzarella Salad
Red Onions, Cucumber, Balsamic Glaze

.....

Classic Caesar Salad
Paprika Croutons, Parmesan Cheese, Anchovies

ENTRÉE

Filet Medallions
Roasted Corn Salad, Bordelaise Sauce

.....

Grilled Atlantic Salmon
Orange and Grapefruit Segments

.....

Fried Chicken Sandwich
Spicy Mayonnaise, Herb French Fries

.....

New York Strip
\$10 Supplement

DESSERT

Strawberry Shortcake

.....

Summer Fruit Sorbet

\$29.00

LUNCH 2016



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APPETIZER

Summer Melon Soup

.....

Tomato & Mozzarella Salad
Red Onions, Cucumber, Balsamic Glaze

.....

Iceberg Wedge Salad
Marinated Carrots, Onions, Russian Dressing

ENTRÉE

Filet Mignon
Twice Baked Potato, Bordelaise Sauce

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Long Island Diver Sea Scallops
Fettucine, Basil Pesto

.....

Grilled Atlantic Salmon
White Bean Salad, Spiced Tomato Coulis

.....

New York Strip
\$10 Supplement

.....

1 ½ Lb. Lobster
Corn on the Cobb, Garlic Drawn Butter
\$12 Supplement

DESSERT

New York Cheesecake

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Sorbet

\$42.00

DINNER 2016