PORT WASHINGTON RESTAURANT WEEK
Dinner Menu $2500*

(Can not be combined with any coupons or any other discounts)

STARTERS

(GF) Fuji Apple & Walnut
Baby Greens, Gorgonzola Cheese, Grilled Red Onions, Maple-White Balsamic Vinaigrette

(GF) Roasted Beet & Brussels Napoleon
Roasted Beets, Brussels Sprouts, Fresh Goat Cheese, Candied Pecans, Truffle Honey

Crispy Calamari
Thai BBQ Sauce, Pickled Asian Vegetables, Toasted Sesame Seeds

New England Crab Cake
Fennel & Dill Slaw, Remoulade, Smoked Paprika Oil, Capers ($4 SUPPLEMENTAL)

(GF) Yellowfin Tuna Tartare
Cucumber, Red Chili, Tamari, Lemon-Turmeric Aioli, Crispy Pappadums, Sesame Seeds ($4 SUPPLEMENTAL)

ENTREES

(GF) Oven Roasted French Cut Chicken
Yukon Gold Mashed Potato, Smoke Garlic Spinach, Dark Pan Sauce

Cracklin’ Pork Shank
Creamy Saffron Orzo, Stewed Peppers & Onions, Sherry Pork Jus

Rigatoni Bolognese
Ground Beef, Pork, Veal, Tomatoes, Herb Pasta, Parmesan

(GF) Warm Autumn Grain Bowl
Buckwheat, Brussels Sprouts, Toasted Sunflower Seeds, Squash, Kale, Red Peppers, Green Tahini

(GF) Grilled Gulf Shrimp
Cauliflower Puree, Roasted Yellow Peppers, Zucchini, Pumpkin Seeds Romesco $4 SUPPLEMENTAL

(GF) Maple Glazed Salmon
Parsnip Veloute, Shaved Brussels Sprouts, Currants, Autumn Squash $5 SUPPLEMENTAL

(GF) Bacon Wrapped Filet Mignon
Crispy Yukons, Spinach Sauté, Crimini Mushrooms, Cognac-Mustard Cream $10 SUPPLEMENTAL

DESSERT

Warm Venezuelan Chocolate Cake
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Cappuccino Ice Cream Pie
Heath Bar Crunch, Oreo Cookie Pie Crust, Chocolate Sauce

Warm Apple Bread Pudding
Buttercrunch Ice Cream, Caramel Sauce, Whipped Cream

(GF) = Gluten Free

*Gratuity, Tax and Beverages not included