

GARDEN GRILL

SUNDAY APRIL 24TH - SUNDAY MAY 1ST

Long Island Restaurant Week Menu

\$42 PP • 3 COURSE • CHOICE OF APPETIZER, ENTRÉE & DESSERT

appetizers

QUESO FUNDIDO

Cheese fondue, with chorizo crumble,
tomatillo sauce, side of tortilla chips

EGGPLANT NAPOLEON

Crispy eggplant, tomatoes, ricotta pesto,
roasted red peppers, baby arugula, balsamic reduction

MISO SOY TUNA CRUDO

Ginger soy, seaweed salad,
cucumber, avocado

PORTOBELLO MUSHROOM SLIDER

Balsamic marinated, grilled asparagus,
roasted red peppers and gruyere cheese, truffle salt

entrées

BRONZINO FILET

Basil pesto, black rice, shaved fennel,
arugula salad, lemon oil

SHRIMP RAVIOLI SCAMPI

Jumbo shrimp, lemon butter wine sauce,
artichoke heart, garlic shrimp ravioli

CHICKEN RISOTTO

Semi boneless chicken breast,
on a bed of mushroom risotto,
with mozzarella cheese and prosciutto

PORK SHANK OSSO BUCO

Mushroom red wine reduction,
steamed broccolini, mashed potatoes

GORGONZOLA RIGATONI

Sautéed spinach, portobello mushrooms,
roasted red peppers in a creamy gorgonzola sauce

STEAK AU POIVRE

New York shell steak in a brandy peppercorn sauce,
garlic mashed potatoes, battered mushrooms

desserts

3 LECHEs CAKE

RASPBERRY MOJITO ICE CREAM

CHOCOLATE NUTELLA CHEESECAKE MOUSSE

*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk
of food borne illness, especially if you have certain medical condition