

GARDEN GRILL

— SUNDAY JANUARY 29TH - SUNDAY FEBRUARY 5TH —

Long Island Restaurant Week Menu

— \$44 PP • 3 COURSE • CHOICE OF APPETIZER, ENTRÉE & DESSERT —

AVAILABLE FOR PICK-UP

appetizers

GRILLED OCTOPUS

With avocado vinaigrette and
potato chorizo hash

BEER-STEAMED MUSSELS

With a creamy fennel beer sauce

PORK BELLY

Bourbon glaze and pecans

CREAM OF POTATO

With pancetta

entrées

SHRIMP IN SALSA VERDE

Grilled jumbo shrimp, with green
tomato serrano sauce and a side of rice

1/2 ROASTED CHICKEN

Rosemary sundried tomato rubbed
with roasted potatoes

BRAISED PORK RAGÚ

Braised, shredded pork, in a tomato red
wine sauce, with pappardelle pasta

SHORT RIB POT PIE

Shredded short ribs in Madeira wine sauce,
winter vegetables, mushrooms, peas, carrots,
corn, baked golden brown

LOBSTER AND SHRIMP CAPELLINI

Creamy sherry sauce, lobster tail, shrimp,
and asparagus, served with capellini pasta

desserts

POACHED PEAR

Red wine, apple cider, and toasted almonds

BROWN SUGAR COFFEE CRUMB CAKE

PINEAPPLE UPSIDE-DOWN CAKE

*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