

# **New York Restaurant Week**

## **Menu**

### **Three Course Dinner Menu**

**Dinner \$ 40.00**

**Plus Tax & Gratuity**

#### **Soup or Salad (Choose One)**

Salad of Mixed Greens    Classic Caesar Salad    Soup Du Jour

#### **Entrées**

##### **Chicken Francese**

Breast of Chicken, White Wine & Lemon Butter

##### **Broiled Salmon Filet**

With Julienne Vegetables and Lemon Butter sauce

##### **Grilled 10oz New York Sirloin**

Dry aged Sirloin, cooked to taste & served on a bed of spinach

##### **Linguine with Red or White Clam Sauce**

Little Neck Clams with Garlic Marinara or Wine, Olive Oil & Garlic

##### **Penne with Cajun Blackened Chicken Tidbits**

With Roasted Peppers, Tomatoes, Scallions, Garlic & Olive Oil

##### **Penne and Shrimp**

In a Vodka Cream Sauce

##### **Grilled Pork Chop's**

On a bed of Spinach with Potato or Rice and Apple Sauce

**Cheesecake, Tiramisu or Ice Cream & Coffee or Tea**