

6TH ANNUAL

Long Island

Restaurant Week



November 6th TO 13th

From 3:30 to Close Sunday to Sunday • Until 7:00 o'clock Saturday only

Three Course Prix Fixe \$24.95

STARTERS

House Specialty Baked Clams, Claudio's own recipe of chopped Peconic Bay clams, herbs and spices

Warm Baby Spinach Salad with smoked bacon, toasted pine nuts, granny smith apples, apple-pear Stilton cheese and mustard vinaigrette

Butternut Squash Soup with caramelized onion croute

THE MAIN EVENT

Pecan-crusted, honey-glazed, baked Salmon with cranberry rice pilaf and roasted root vegetables

Steamed Clams Portuguese with fennel, jalapeno, onions, garlic, white wine, butter and lemon over linguini

Center-cut grilled swordfish steak topped with halved cherry tomato, capers, kalamata olives, garlic and seasonings and paired with a cauliflower-parmesan pancake

Apple-stuffed pork loin with roasted garlic, mashed potato, sauerkraut and acorn squash

Chairman's Reserve premium grade 10 oz, New York Strip Steak * prepared natural, house-rub, or marinated and served with roasted root vegetables and parmesan potato wedges

THE FINISH

An old Claudio family recipe – Butter rich pecan bars topped with vanilla Haagen Dazs

Warm Apple Crisp with baked Wickham Farms Winesap apples and a cinnamon and sugar topping

Pumpkin Pie, Apple Pie a la mode, or Chocolate Chip Bread Pudding

**Temperature to order*