



3-Course Prix Fixe Dinner

TUESDAY-THURSDAY 4PM-10PM

49.99/PP +

Please choose one item from each category

Starters

Wings Two Ways

Crispy Dry Rubbed Chicken Wings, Spicy Roslyn Wings with Creamy Cilantro Blue Cheese, Carrot & Celery

Eggplant Parmesan

Basil Marinara, Grated Parmesan, Mozzarella

Caesar Salad

Hearts of Romaine, Shaved Parmesan, Herb Croutons

Classic Shrimp Cocktail

Fresh Horseradish, Lemon, Roslyn Cocktail Sauce

Entrees

Chicken Milanese

Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan

Smash Burger

White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Served with Fries

Grilled Organic Salmon

Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce

Truffle Lobster Risotto

Asparagus, Mushroom

+6

Marinated Flat Iron Steak

Garlic Mashed Potatoes, Sautéed Spinach, Red Wine Demi-Glace

+8

Desserts

Ricotta Cheesecake

Strawberry Coulis, Whipped Cream

Chocolate Molten Lava Cake

Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream

Ice Cream

Choice of One: Chocolate, Vanilla, Cookies & Cream

Sorbet

Choice of One: Lemon, Raspberry, Mango

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.