

First Courses

Carry-out dining available.
Please call 631-331-0960 to order.

ALMOND CRUSTED FRENCH BRIE CHEESE tuscan oil toasted crostini, raspberry port sauce, fresh strawberry	9
CHILLED JUMBO SHRIMP MARTINI citrus cocktail sauce	12
MARYLAND LUMP CRAB CAKES charred corn tomato salsa, creole remoulade, red bell bell pepper oil	13
SICILIAN CALAMARI flash fried, spicy arriabata sauce	10
*SEARED AHI TUNA SASHIMI sesame seaweed salad, fancy pickled ginger, wasabi, sweet chilli soy	12
*LONG ISLAND OYSTERS on the half, spicy cocktail sauce	12
FRESH HANDROLLED MOZZARELLA vine ripe tomatoes, pesto alla genovese, aged balsamic	9
FRESH LOCAL STRAWBERRY ARUGULA SALAD goat cheese, lump crab, raspberry vinaigrette	12
GORGONZOLA PEAR SALAD baby lettuce, apples, pears, candied pecans, balsamic vinaigrette	8
CAESAR SALAD fresh romaine hearts, parmesan garlic croutons, classic dressing	8
ELK STREET SALAD seasonal greens, cucumber, shaved carrot, red onion, baby tomatoes	7
LOBSTER BISQUE citrus and sea salt crème fraiche	9

Main Courses

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PAN SEARED WILD ATLANTIC SALMON

lemon pan sauce, roasted garlic wilted baby spinach, micro herb salad 23

EVERYTHING CRUSTED RARE AHI TUNA

ginger soy dressed greens, mango lime salsa, red pepper puree, soy chilli glaze 26

FRESH HERB ROASTED HALF CHICKEN

sausage apple gorgonzola cornbread stuffing, citrus pan jus, asparagus 22

NORTHFORK'S FREE RANGE DUCKLING

crisp half duck, fresh local raspberry coulis, fire grilled corn risotto 24

***KONA COFFEE SEARED RACK OF BABY LAMB**

whipped potato, natural demi glace 32

***TUSCAN GRILLED T-BONE STEAK**

truffled arugula salad, whipped potato, asparagus 28

***ANGUS FILET MIGNON WITH GORGANZOLA CRUST**

port wine demiglace, asparagus, whipped potato, house made onion rings 30

BLACKEND PORK TENDERLOIN

warm apricot coulis, sweet potato fries 23

PAN SEARED CHICKEN MILANESE

vine ripe tomatoes, baby mozzarella chopped salad, fresh lemon, 25 year balsamic 20

PENNE VODKA

sausage, prosciutto, creamy vodka sauce, fresh mozzarella, basil 18

BLACK AND WHITE MAINE LOBSTER RAVIOLI

roasted lobster cream sauce, fresh basil 22

SAUTEED JUMBO SHRIMP

artichokes, sundried tomatoes, capers, lemon basil beurre blanc over linguini 26

On The Side... \$4.00

**Hand Cut Pomme Frites-Creamy Whipped Potatoes-Sauteed Asparagus-Sweet Potatoe Fries
Parmesan Truffle Risotto-Garlic Wilted Spinach-House Made Onion Rings**

Dessert

Carry-out dining available.
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FRESH STRAWBERRIES MARTINI

grand marnier, whipped cream

6

MANGO SPLASH TART

mango coulis drizzle

6

ASSORTED SOEBET TASTING

CREAMY N.Y. STYLE CHEESECAKE

raspberry, mango coulis

6

7

BELGIUM CHOCOLATE LAVA CAKE

vanilla bean gelato, house caramel, french gaufrette wafer

7

TAHITIAN VANILLA CREME BRULEE

orange essence

7

NORTHFORK'S PECAN PIE

fresh whipped cream, dulce de leche

7

GELATO IN WAFER CONE

7

COFFEES

HOUSE COFFEE

100% Columbian regular or decaf

2

ESPRESSO

DOUBLE ESPRESSO

2.75

CAPPUCCINO

5.5

IRISH COFFEE

4

AFTER DINNER

8