



DINE
Huntington

Restaurant Week

OCTOBER 13-20, 2013

\$27.95

3 COURSE PRIX-FIXE

SATURDAY UNTIL 7 P.M. ONLY

Prix Fixe dinner 27.95 per person

Starters

New England Clam Chowder
apple wood smoked bacon optional

Baby Romaine
cilantro parmesan dressing tossed with garlic croutons, shaved parmesan

California Roll

Entree

Boneless Braised Short Rib
toasted mushroom risotto, finished with chianti demi-glace & joe's sherry steak sauce

Orecchiette Pasta
with roasted butternut squash, crumbled sausage, broccoli rabe & shaved pecorino

Simply Grilled Chicken
topped with melted goat cheese and an apple, walnut, and arugula salad over whipped potatoes

Salmon Rustico
served over white beans, tomato, leek & prosciutto, broccoli rabe in a light broth (\$3 Supplement)

Dessert

Chef's Selection

Prix Fixe lunch 17. per person

Starters

New England Clam Chowder
apple wood smoked bacon optional

Baby Romaine
cilantro parmesan dressing tossed with garlic croutons, shaved parmesan

Entree

Orecchiette Pasta
with roasted butternut squash, crumbled sausage, broccoli rabe & shaved pecorino

Grilled Filet of Trout
with arugula fennel salad

Fish and Chips
panko bread crumb crusted whitefish with home made tartar sauce

Crispy Fish Tacos
white fish, chipotle cilantro dressing with avocado mousse & truffle aioli

8 oz Angus Beef Burger
iceberg lettuce, sliced white onion, beef steak tomato, pickles, cheddar cheese, special sauce on toasted brioche roll

Dessert

Chef's Selection