



THE GRILL

FINE FOOD & DRINK

— LONG ISLAND — SPRING RESTAURANT WEEK

3 Course Prix Fixe
(\$28.95)

APPETIZERS

Rustic Hummus
*kalamata olives, roasted red pepper, feta,
parsley, pita chips*

Shrimp Ceviche
tomato, yucca, red onions, lime, cilantro

Long Island Crab Cake
*lump crabmeat, meyer lemon aioli, blood orange
segments, frisee*

Prince Edward Island Mussels
saffron white wine sauce, toast points

SALADS

The Grill Salad
*field greens, cucumbers, grape tomato, shaved
red onion, balsamic-mustard vinaigrette*

Asian Shrimp Salad
*kale, bok choy, peppers, scallions, red cabbage,
Thai peanut dressing*

Water Crest Salad
*shaved radish, feta, strawberry, sunflower
seed, white balsamic vinaigrette*

Endive Salad
*grilled hearts of palm, cherry tomato, blue cheese
crumbles, sherry vinaigrette*

ENTREES

Grilled Salmon
*grilled zucchini, squash, eggplant, herb pesto,
roasted red peppers*

Grilled Mahi Mahi
*spring pea puree, meyer lemon orzo,
mango-fennel chutney*

Creamy Alfredo Pesto Shrimp
farfalle, basil pesto, spring peas

Rigatoni Bolognese
kobe, pork, veal, creamy pink sauce

Spring Organic Chicken
fennel puree, roasted baby carrots, snap peas

Berkshire Frenched Pork Chop
*shaved brussel sprouts, apple wood smoked
bacon, roasted fingerlings, blood orange
reduction*

12oz NY Strip Steak
*romanesco & baby carrots, herb butter
fingerlings, demi glaze +\$6*

Ipa Braised Short Rib
leek puree, grilled cipollini onion, tuscan kale +\$6

* This menu item may be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

