



# Long Island Restaurant Week

NOVEMBER 7th - 14th 2021

Available Sunday thru Sunday\* | Lunch 12 - 2:30 & Dinner 4 - Close  
\*Not available Saturday after 7pm. (Last reservation for LIRW is 6:30pm Saturday)  
\*Not Available for Sunday Brunch

## LUNCH | TWO COURSES \$20

### APPETIZERS

**AUTUMN HARVEST SOUP** Butternut Squash, Cauliflower, Sweet Potato, Apple, Crispy Pumpkin Seed, Housemade Marshmallows, Pumpkin Seed Oil

**LITTLENECK CLAM CHOWDER** Smoked Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

**FARM GREEN SALAD\*\*** Baked & Raw Honeycrisp Apple, Spiced Walnuts, Crumbled Goat Cheese, Apple Cider Vinaigrette

### ENTRÉES

**RICOTTA CAVATELLI\*\*** Gulf Shrimp, Pesto, Goat Cheese, Roasted Tomatoes, Broccoli Rabe

**LAKEHOUSE BUTCHER BLEND BURGER\*** Aged Cheddar

**THE LAKEHOUSE VEGETABLE SALAD\*** Creamed Wild Mushrooms, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese, Brioche

## SELECT BOTTLES OF RED & WHITE WINE \$30

All Prices + Tax and Gratuity

*Absolutely No Substitutions*



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

\*\*Contains Nuts.

20% Gratuity added to tables of 6 or more.