



# 2-COURSE PRIX FIXE DINNER

\$29 per person | \$30 with a bottle of wine\*

## APPETIZER

### WEDGE SALAD

*Ewe's blue cheese dressing & red onion (add bacon \$3)*

OR

### CALAMARI

OR

### COVE CHOWDER (NEW ENGLAND STYLE)

*peconic clams, local potatoes, fresh herbs, crackers*

## ENTRÉES

### LONG ISLAND CHEESE PUMPKIN ARANCINI

*spaghetti squash & roasted heirloom tomato sauce*

OR

### BRAISED BEACH PLUM FARM PORK SHANK

*Anson Mills polenta, Brussels sprouts & braising jus*

OR

### LONG ISLAND BEER BATTERED CODFISH & CHIPS

*fennel-arugula slaw and tartar sauce*

\* Any bottle of wine on the menu under \$100 (over \$100 price will be \$50)

Please notify your server about any food allergies before placing your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.