

# TODAY'S SPECIALS

## MONDAY MAY 22, 2017

### To Start

TOMATO BISQUE

topped with goat cheese \$9

JAPONICA TATAKI

spicy shijime pepper crusted ahi tuna with salmon flakes  
soy dipping sauce \$16

PAN SEARED JUMBO SCALLOPS (2)

sauteed brussel sprouts and bacon, shaved granny smith apples  
yuzu vinaigrette \$18

\*\*BEEF CARPACCIO

mixed greens, shaved fennel, parmesan and white truffle oil \$18

### Sushi

\*\*KIRA KANI ROLL

shrimp and spicy yellowtail roll, topped with crispy crabmeat  
mango thai chili and kabayaki sauce \$15

### Pasta

TROFIE PESTO

baby arugula, fingerling potatoes, toasted pine nuts  
basil cream  
\$11/\$21

### Entrées

GRILLED ATLANTIC SWORDFISH

warm panzanella salad, balsamic drizzle \$29

PAN SEARED WILD STRIPED BASS

eggplant caponata, cauliflower puree \$29

\*SESAME CRUSTED YELLOWFIN TUNA

stir fry vegetables, sweet soy and wasabi mayo \$30

CRISPY HALF LONG ISLAND DUCK

basmati rice and mixed vegetables  
chef's orange glaze \$31

MILL POND SURF & TURF

7 oz center-cut filet mignon, 2 jumbo shrimp oreganata  
steak fries, broccoli rabe, bernaise sauce \$49

\*this menu item can be cooked to order

\*\*this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.