

# THE RITZ CAFÉ

## LONG ISLAND RESTAURANT WEEK

Three Course Prix-Fixe Dinner Menu  
Sunday October 27<sup>th</sup>. thru Sunday November 3<sup>rd</sup>.

**\$39 P/P**

### FIRST COURSE

Crab & Lobster Bisque or Soup Du Jour

House or Classic Caesar Salad

Baked Clams - out of the shell and broiled to perfection

Calamari - fried & served with a spicy marinara sauce

Broccoli Rabe Crostini- served with cannellini beans garlic and oil

Coconut Shrimp- coconut crusted shrimp served over mango salad and drizzled with raspberry reduction

Meatball- served with marinara and melted mozzarella

### SECOND COURSE

Short Rib- served with mashed potatoes and vegetables +4

Chicken Parmigiana - served with linguine

Lasagna- mozzarella and ricotta cheese with a blend of beef and sausage.

Linguine with Clam Sauce - white or red, served with whole clams, fresh garlic & herbs

Pork Schnitzel - with red cabbage and potato pancakes

Chicken Franchise - sauteed in a lemon, butter & wine sauce with mashed potatoes

Rigatoni Al Fresco- Rigatoni served with fresh tomato garlic and oil

Grilled Salmon - with sesame ginger or dill dijonaise sauce +4

Chicken Pot Pie- white meat chicken with onions, carrots and celery in a rich creamy bechamel sauce

Meatloaf-served with mashed potatoes

### THIRD COURSE

Choice of Homemade Desserts