

# PARLOR HOUSE GRILL

LONG ISLAND RESTAURANT WEEK MENU FALL 2016

**3 COURSE PRIX FIXE**  
**-\$27.95 PER PERSON -**  
PLUS TAX & GRATUITY

SUNDAY OCTOBER 30 TH THROUGH SUNDAY NOVEMBER 6TH

## STARTERS

STUFFED BAKED CLAMS

SEAFOOD BISQUE

FRIED ZUCCHINI STICKS

GREEK SALAD

## MAIN COURSE

FILET MIGNON KEBAB

SERVED OVER RICE

STUFFED CHICKEN FLORENTINE

STUFFED WITH SPINACH & FETA AND TOPPED WITH MELTED MOZZARELLA

SERVED WITH MIX VEGETABLES

ALMOND CRUSTED SALMON

SAUTEED SALMON COATED IN ALMOND BREADCRUMB SERVED WITH A SIDE OF RICE

CREAMY PEPPERCORN CHICKEN

GRILLED CHICKEN SERVED WITH HEAVY CREAM PEPPERCORN SAUCE &

WITH A SIDE OF RICE

SHRIMP & MUSHROOM RISOTTO

SAUTEED SHRIMP & MUSHROOMS OVER A BED OF RISOTTO IN A

WHITE WINE & BUTTER SAUCE.

## SPECIALTY VALUE

\$37.95 PP + TAX + TIP

\*THE PARLOR MARINATED RIB STEAK (12OZ)

\*SURF & TURF

FILET MIGNON (6OZ) AND LOBSTER TAIL (6OZ)

## DESSERT

TIRAMISU • CHOCOLATE WAFFLE • CHOCOLATE MOUSSE  
SUNDAE

\*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NO SUBSTITUTIONS • NO TAKE-OUTS

**\*PROMOTIONAL COUPONS & DISCOUNTS DO NOT APPLY\***