

# PARLOR HOUSE GRILL

LONG ISLAND RESTAURANT WEEK MENU FALL 2014

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

SUNDAY NOVEMBER 2ND THROUGH SUNDAY NOVEMBER 9TH

## STARTERS

STUFFED BAKED CLAMS  
COCONUT SHRIMP  
FRIED ZUCCHINI STICKS  
FRESH MOZZARELLA & TOMATO

## MAIN COURSE

ENTREE INCLUDES MIXED VEGETABLE OF THE DAY

### **BRAISED SHORT RIB**

PREPARED IN A BURGUNDY WINE SAUCE

### **STUFFED CHICKEN FLORENTINE**

STUFFED WITH SPINACH & FETA AND TOPPED WITH MELTED MOZZARELLA

### **ALMOND CRUSTED SALMON**

SAUTEED SALMON COATED IN ALMOND BREADCRUMB

### **CHICKEN PENNE PESTO PASTA**

SAUCE MADE WITH BASIL LEAVES, GARLIC, ROASTED PINE NUTS, PARMESAN CHEESE  
AND OLIVE OIL TOSSED WITH PENNE PASTA

### **SEAFOOD FRA DIAVOLO**

SAUTEED SHRIMP, SCOLLOPS, CALAMARI & MUSSELS OVER A SPICY TOMATO SAUCE  
PREPARED WITH CHILLE AND CAYENNE PEPPER OVER SPAGHETTI

## SPECIALTY VALUE

\$35.95 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