

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK

Offered Nov 2nd TO NOV 9th | \$46 Per Person |

ONLY UNTIL 7 pm Saturday, November 8th |

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | Additional Tax+ Beverages + Gratuity
| No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

JUMBO LUMP CRAB CAKE

Mesclun Green Salad,

Pineapple Salsa, Chipotle Aioli

BAKED BLUE POINT OYSTERS*

Pesto with Pecorino Cheese

CLASSIC CAESAR SALAD

Romaine, Toasted Herb Croutons,

Parmesan Crisp

GAIL'S GRILLED PEAR (GF)

Boston Bibb Lettuce, Blue Cheese,

Candied Walnuts, Hazelnut Vinaigrette

CLASSIC MARGARITA \$10

PINOT GRIGIO \$10

CABERNET \$10

ENTREES

FILET BRANZINO (GF)

Pan Seared, Tomatoes, Capers,

Basmati Rice, Sautéed Spinach

CRAB ENCRUSTED ICELANDIC COD

Panko Lemon White Wine

Saffron Risotto, Sautéed Spinach

BRAISED SHORT RIBS (GF)

Boneless, Chipotle Maple, Mashed Potatoes,

Vegetable Medley, Red Onion Jam

ANGUS NY STRIP STEAK* (GF)

Grilled, Melted Blue Cheese,

Mashed Potatoes, Vegetable Medley

FRESH FETTUCINE

Shrimp, Artichokes, Black Olives,

Mozzarella, Touch of Marinara

GRILLED PORTABELLO

MUSHROOM

Roasted Butternut Squash, Quinoa,

Sautéed Spinach, Tomato Bruschetta

DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRY COMPOTE