

THE RITZ CAFÉ

LONG ISLAND RESTAURANT WEEK

Three Course Prix-Fixe Dinner Menu
Sunday January 26th. thru Sunday February 2nd.

\$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

Mussels - served with your choice of marinara, Fra diavolo or white wine sauce

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

Meatball- served with marinara and melted mozzarella

Clams Casino - Little Neck Clams with bacon, garlic and fresh peppers

Oysters Rockefeller

SECOND COURSE

Short Rib- served with mashed potatoes and vegetables +4

Chicken or Shrimp 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

Grilled Pork Chop – served with mashed potatoes, crispy onions and pan gravy

Grilled Salmon - with sesame ginger or dill dijonnaise 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