



AMERICAN BAR & GRILL

# DINNER PRIX FIXE \$49<sup>95</sup><sub>PP</sub>

## APPETIZER CHOICE OF

FRIED GRANDE MOZZARELLA WEDGES  
*Spicy Marinara Sauce*

APPLE WOOD SMOKED BACON<sup>GF</sup>  
*Housemade Peanut Butter, Chipotle Maple Glaze*

LONG ISLAND DUCK MEATBALLS  
*Creme Fraiche, Seasonal Mushroom Jus*

MAINE LOBSTER & AVOCADO MINI TACOS<sup>GF</sup>  
*Taro Root Shell, Herb Mayonnaise, Wasabi*

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## ENTRÉE CHOICE OF

\*8 OZ ALL NATURAL CENTER CUT FILET MIGNON (Prime add \$15)<sup>GF</sup>

\*8 OZ ALL NATURAL WET AGED NEW YORK STRIP (Prime add \$15)<sup>GF</sup>

CATCH OF THE DAY

ROASTED CHICKEN

– Served with Chef's Selection of Vegetable & Potato –

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## SWEET TOOTH

DESSERT PLATTERS TO SHARE

*Chef's Seasonal Sweets, Scratch Made Cookie Plate*

**GF=GLUTEN FREE**

\*ITEMS MARKED WITH AN ASTERISK\*ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS. ASTORIA