GATSBY'S LANDING LUNCH 3 COURSE PRIX FIXE MENU \$35

SCALLOPS Golden Raisins, Capers

ARTISANAL FLAT BREAD Market Toppings

BABY ROASTED BEETS SALAD Baby Arugula, Candied Walnuts, Goat Cheese, White Balsamic Vinaigrette

> Soup Daily Choice

SQUID INK TONNARELLI Blue Crab, Saffron, Calabrian Chili, Bottarga

SALMON Seared, Roasted Sunchokes, Brussels Sprouts, Apples, Apple Cider Balsamic Glaze

CHICKEN FRANCESE Pan-Fried Chicken Breast, Seasonal Vegetables, White Wine Lemon Sauce

STEAK SALAD Marinated Grilled Sirloin, Goat Cheese, Crispy Onion, Mesclun, Balsamic Vinaigrette

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DESSERT

PANNA COTTA

CREME BRULEE

TIRAMISU

(Not available to groups over 8)



ROSLYN, NEW YORK

ESTABLISHED 2016

Gatsby's Landing is committed to offering the freshest organic and local ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.