



For 79 years, Montauk Yacht Club has symbolized the best of the Eastern Shore.

We are committed to supporting our neighbors and presenting the high quality produce, dairy, meat, fowl, fish and wines produced by them. Our goal is to use the freshest local ingredients possible, utilizing the plethora of Long Island fisheries and local produce markets.

Menus are created each day with inspiration from the bounty of flavors provided by the eastern shore and farm lands to provide you with the freshest and most flavorful dining experience.

Our purveyors include:

Crescent Farms

Satur Farm

Gosman 's Seafood

Duryea Seafood

Wolffer Estates

We hope that you will enjoy their products with us and support these and other local producers by using their products at home.

*Executive Chef
Jared Potter*



LIGHTHOUSEGRILL

Celebrating "Long Island Restaurant Week"

November 2-9, 2008 \$24.95 Prix Fixe 5:30-Close

(including Saturday)

BEGINNINGS

Choose One

Artichoke Stuffed Filo Roll

Artichoke Hearts, Fresh Local Spinach, Mushroom and Parmesan Filled Filo Dough over a Bed of Greens with Red Pepper Glaze

Barbeque Rubbed Baby Lamb Chops

New Zealand Baby Lamb Chops with a Tangy BBQ Rub Served with a Fennel, Cabbage Slaw and Cassis Reduction

Lobster Salad Martini

Fresh Lobster Salad Served in a Martini With Crisp Wonton Chips

Jumbo Shrimp Cocktail

Bloody Mary Cocktail Sauce and Lemon Garnish

Soup Du Jour

Chef 's Choice of Fresh Daily Soup

Award Winning

Montauk Yacht Chowder

Fresh Clam Chowder with Andouille Sausage

Fresh Mesclun Green Salad

Grilled Empire Apple Vinaigrette, Blue Cheese, Heirloom Tomato and Toasted Almonds

Classic Caesar Salad

House-Made Croutons and Asiago Cheese

Additional Beginnings \$5 per selection

Long Island Restaurant Week Wine Promotion

Select \$15 Bottles of Wine and \$5 Wines By the Glass

Consuming raw or undercooked meats, shellfish, or shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions



ENTREES

Choose One

House-aged Delmonico Steak*

12 oz Ribeye Steak with Truffle Whipped Potatoes, Fresh Greens
and Veal Reduction

*Additional \$5

Balsamic Glazed Salmon

Sweet Polenta, Asparagus and Basil Cream Sauce

Macadamia Nut Striped Bass*

Macadamia Encrusted Bass over "Fettuccini" Style Vegetables
with Mango Coulis and Braised Spinach

*Additional \$5

Grilled Honey Dijon Chicken

Free-Range Chicken Marinated in Honey Dijon Sauce
Served with Truffle Whipped Potatoes and Broccolini

Soba Noodle Pasta

Fresh Buckwheat Pasta with Local Tomatoes and Julienne Style Vegetables
over Creamy Béchamel Sauce
(with Crab Meat add \$5)

Additional Sides: \$4 each

Truffle Whipped Potatoes
Linguini with Marinara
Cornmeal Polenta

Fettuccini Vegetables
Asparagus
Broccolini

DESSERTS

Choose One

Chocolate Molton Cake

with Vanilla
and Raspberry Coulis

Strawberry Shortcake

with Fresh Whipped Cream
and Marinated Strawberries

Apple Pie

with Vanilla Bean Sauce



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