DRIFTERS
KITCHEN & BAR
est. 2020
LONG ISLAND, NY

RESTAURANT WEEK

$48 PER PERSON +TAX & GRATUITY

FIRST COURSE

Choice of One

CALYPSO CALAMARI
Crispy seasoned calamari, pickled Santa Fe peppers, queso fresco, bang bang sauce drizzle

MAC & CHEESE BALLS
Served with chipotle ranch dipping sauce

WEDGE SALAD
Bib lettuce, smoked bacon, cherry tomatoes, red beets, crumbled blue cheese and blue cheese dressing

SEAFOOD BISQUE +$3
Creamy blend of scallops, shrimp, lobster, sherry and tarragon

SECOND COURSE

Choice of One

CHICKEN CORDON BLEU
Panko crusted chicken stuffed with imported ham and Swiss cheese in a chardonnay mustard wine sauce with garlic mashed potatoes and roasted asparagus

BRAISED BONELESS SHORT RIB
Garlic mashed potato, roasted baby carrots, mushroom red wine demi glaze

CHICKEN MILANESE
Crispy basil panko crusted chicken, arugula, pink grapefruit, oranges, heirloom cherry tomato, shaved asiago, blood orange vinaigrette, balsamic reduction

SOY GINGER SALMON
Soy glazed fresh North Atlantic salmon, oriental vegetables, white rice

MARINATED SKIRT STEAK +$5
Grilled skirt steak, chimichurri sauce, fried rice, charred broccoli

THIRD COURSE

Choice of One

MILK & COOKIE CAKE
Vanilla wafer and chocolate chip cake layered with silky vanilla milk mousse, topped with whipped cream, chocolate ganache drizzle, chocolate chips and more mousse

CANNOLI TARTUFO
Cannoli ice cream, crushed cannoli chips, vanilla and chocolate crunchies

CREME BRULEE DOUGHNUT +$4
Brioche doughnut stuffed with creme brulee custard, topped with brulee icing and caramelized sugar. Served with vanilla ice cream

FRUITY PEBBLES TRES LECHES
Traditional tres leches, Fruity Pebbles cereal crunch

CHOCOLATE CHIP LAVA COOKIE +$3
Chocolate chip cookie crust filled with warm melting chocolate, served with vanilla ice cream

Modifications Politely Declined

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.