Please consider these examples of dinner offerings available at the dining room at Peconic Landing. Our menu offerings are always changing, featuring traditional and unique flavors changing with the seasons. On a standard evening, the Chef offers a selection of four appetizers, eight entrees including house specialties, and various desserts. Bon Appétit!

**First Course**

**Italian Wedding Soup**  
Tiny meatballs, pasta and leafy greens in chicken stock with vegetables

**Gazpacho**  
Traditional garden fresh chilled soup with tomato, cucumber, peppers and olive oil

**Manhattan Clam Chowder**  
A tomato based chowder with chopped clams, vegetables and potatoes

**Second Course**

**Watercress & Endive Salad**  
Watercress topped with endive and goat cheese

**Tomato & Mozzarella Tower**  
Fresh sliced tomatoes, mozzarella, and basil drizzled with balsamic vinaigrette

**Iceberg Wedge**  
Served with crumbled blue cheese and cherry tomatoes
Main Course

Roast Ribeye of Beef w/ Popover
Boneless prime rib roasted to perfection

Slow Roasted Ribs
Pork ribs slow roasted in a sweet and tangy barbecue sauce

Seared Tuna Steak w/ Avocado
Lightly grilled tuna topped with fresh avocado, onions, mixed peppers and lemon juice

Flounder Francaise
Flounder prepared in flour and eggs, pan sautéed until golden brown, served with lemon butter sauce

Poached Salmon
Salmon poached in white wine and lemon topped with creamed leeks

Fresh Spring Salad
Mixed Spring Greens with Grilled Chicken topped with a Dijon mustard vinaigrette

Peconic Bay Scallops
Fresh Peconic Bay Scallops broiled to perfection and served with a house made remoulade.

Rosemary Rack of Lamb
Oven roasted rack of lamb seasoned with garlic and rosemary

Duck Confit w/ a Passion Fruit Coulis
Slow cooked Crescent Farms duck leg rendered in its own juices and served with a passion fruit reduction

Lemon-herb Chicken Skewers w/ Balsamic Glaze
Savory marinated grilled dark meat chicken topped with balsamic glaze

Pasta Primavera
Rotini pasta tossed with fresh vegetables and a parmesan cream sauce
Main Course

Always Available
Your Choice Beef or Vegetable Burger          Fresh Roast Chicken
Your Choice Vegetable Omelet          Healthful Salad of the Day

Your choice of sides
Baby Carrots     Roasted Brussels Sprouts     Pesto Rice
Cheddar Mashed Potatoes     Baked Potato     La Gazelle Potatoes
Corn on the Cob     Broccolini     Potatoes Anna

Dessert
Chocolate Seven Layer Cake w/ Crème Fraiche & Strawberries
Vanilla Rum Cake w/ Toasted Coconut
Fresh Cut Fruit
Grand Marnier Infused Chocolate Torte w/ Fresh Raspberries
White Chocolate Croissant Bread Pudding
Cappuccino Crunch Ice Cream with Whipped Cream