



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