

Faradays

\$24.95 Three Course Dinner

AVAILABLE SUNDAY THROUGH THURSDAY

\$6 GLASSES OF PINOT GRIGIO AND MERLOT

First Course

Baked Clams
chopped baked clams

Vegetable Spring Rolls

\$9

Cajun Fried Calamari
served with Cajun dipping sauce

Pierogies
pan fried with sautéed onions

\$8

Stuffed Mushrooms
with a seafood stuffing topped with
Swiss in a creamy sherry herb sauce

French Onion Soup + 1.50

Second Course

Caesar Salad or Mixed Green Salad, Soup du Jour

Third Course

Saurbraten
Traditional Sauerbraten with
house-made red cabbage &
dumplings

Shrimp & Calamari Pomodoro - add \$2
sautéed shrimp & calamari in
a fresh plum tomato basil garlic
sauce over angel hair pasta

Stuffed Flounder - add \$2
with a seafood stuffing topped with a
creamy bisque sauce
in a lemon wine butter sauce

Chicken Pot Pie \$21
simmered chicken, peas, onions &
carrots topped with melted
Cheddar in a rich cream sauce
baked with a puff pastry top

Butternut Squash Ravioli
with chicken teriyaki in a creamy
Grand Marnier sauce

Chicken Sorrentino
topped with pan fried eggplant
& mozzarella in an Espanola sauce

Rustic Sliced Steak - add \$2
sliced hanger steak in a creamy
demi-glace with mushrooms over
garlic smashed potatoes

Shepherd's Pie \$19
simmered ground beef with peas &
carrots topped with mashed
potatoes

Fettuccine with Grilled Vegetables
grilled carrots, zucchini &
portabello in a garlic & oil sauce

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