

# LONG ISLAND PULSE

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## Winter Long Island Restaurant Week Deals Not to Miss

**GOOD EATS** mary demaio | JANUARY 19, 2018

Winter Long Island restaurant week is circling back around (Jan. 21–Jan. 28) with \$28.95 three-course prix fixe menus that have all your favorite bites covered. From Mexican to seafood and new American, these evening dining deals are worth breaking out of hibernation to taste. Note: the prix fixe menus are only offered until 7pm on Saturday.

**Drift 82, Patchogue**



*image: facebook.com/pg/drift82ny*

A new rustic, nautical-themed restaurant, Drift 82 is praised for its steak and seafood selections. Start with a generously sized salad or the popular clams oreganata (topped with seasoned bread crumbs and a garlic white wine butter). Packed with flavor, it whets patron's appetites before the second course comes. Take your taste buds for a spin with the pan seared peppercorn crusted steak, the mahi mahi broiled and served over a risotto or the penne 82 tossed with grilled chicken, sautéed spinach, asparagus and mushrooms. Those who still have room for dessert can try the chocolate gelato, New York cheesecake or tiramisu. *Phone: 631-714-4950 | Address: 82 Brightwood St* [Click to go](#)

### **The View, Oakdale**

Home of the [2017 Dish of the Year Winner](#), View has quite the lineup prepared (including the root beer glazed short ribs themselves!). For those who haven't tried the dish yet, the ribs are sweet, savory and salty. During winter restaurant week (and any night for that matter), snag a table with views of the Great South Bay and get ready to feast. Diners have a choice of six appetizers like the crispy thai calamari doused in a sweet chili glaze, five entrees and three desserts that are known to be addictive. *Phone: 631-589-2694 | Address: 3 Consuelo Pl* [Click to go](#)

### **Sandbar Restaurant, Cold Spring Harbor**



*image: facebook.com/pg/sandbarcoldspringharbor*

As the name hints, guests can expect a menu of upscale American cuisine “from both land and sea.” The polished, coastal ambiance adds another element of comfort with ample windows and waterfront paintings by local artists. The restaurant is taking to the spirit of restaurant week with delicious appetizer options like chickpea fries and duck tacos followed by roasted salmon and bucatini with tomatoes, garlic, basil and breadcrumbs. Last but certainly not least are dessert options like chocolate mousse cake, ginger almond tart and a sorbet trio. *Phone: 631-498-6188 | Address: 55 Main St* [Click to go](#)

### **The Milleridge Inn, Jericho**

A beloved and centuries-old Jericho gem, The Milleridge Inn knows how to treat its customers like royalty. Between five first courses, main dishes like oven-roasted turkey with apple and walnut stuffing and the chef's special dessert, the meal is known for warming hearts and stomachs. *Phone: 516-931-2201 | Address: 585 N Broadway* [Click to go](#)

**Besito, West Islip, Huntington, Roslyn**



*image: besito*

An eatery prized for its style, sophistication and stellar entrees, Besito has prepared a prix fixe special no diner will want to pass up. Diners get a choice of one starter, one entree (mains or iron skillet) and a dessert of tres leches. For those who have a hard time choosing, guests rave about the fish tacos, carne asada and ensalada de salmon. [Click to go](#)  
**Mirabelle Restaurant and Tavern, Stony Brook**



*image: facebook.com/pg/mirabellerestaurant*

Warm and folksy, diners can never go wrong at this North Shore staple—especially with a restaurant week menu on the table. First courses range from the steak tartare and yucca chips to the warm goat cheese salad with a mustard vinaigrette. The main courses follow the same level of quality whether it is the pan roasted arctic char with butternut squash and baby brussels sprouts or the vegetarian lasagna. There are also five mouth-watering desserts to choose from. *Phone: 631-751-0555 | Address: 150 Main St* [Click to go](#)



### **Cooperage Inn, Baiting Hollow**

Nestled on the North Fork, this country-style restaurant is home to small candlelit tables, Victorian mirrors and some of the best down-home dishes. Have a very merry restaurant week with starters like the oven roasted tomato bruschetta, crispy eggplant fries or overstuffed baked clams. Then dabble with seafood entrees like the panko-herb crusted fresh atlantic cod or the meat-focused gorgonzola crusted marinated flat iron steak. Think you can handle more? Make sure to save room for the warm apple bread pudding or cappuccino mousse chocolate cake. *Phone: 631-727-8994 | Address: 2218 Sound Ave [Click to go](#)*

### **Wave Seafood Kitchen, Port Jefferson**

Harbor sunset views and fresh seafood are the main draws at this local hotspot. The restaurant week menu is another plus. Think bacon mac and cheese, jumbo crab cakes (additional \$7) and pan roasted chicken breast. As for dessert, the cheesecake is known to satisfy. *Phone: 631-928-5200 ext. 170 | Address: 25 E Broadway [Click to go](#)*