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Prix Fixe Deal: Gulf Coast Kitchen by Robbin Haas at Montauk Yacht Club

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Posted: March 28th, 2011 by: Mark Levine comments: 0



To start the Spring off on the right foot, the Gulf Coast Kitchen by Robin Haas at [Montauk Yacht Club](#) is throwing a weekly Spring Prix Fixe for all of you lucky diners who happen to be in the Montauk area during this time of year. From 5:30pm every Friday and Saturday, \$29.95 will unlock the prix fixe menu. To see what's on tap for the three course meal, click on past the break.



**Photo Credit Rob Rich*

Appetizers

- *Wedge of Iceberg with apple smoked bacon, Great Hill blue cheese and apple cider vinaigrette
- *Sweet & Bitter Organic Greens with fresh oranges, dried cranberries, candied walnuts, Coach Farm goat cheese and organic balsamic vinegar
- *Seared Huge Scallop with roast cauliflower puree, grape tomatoes and braised short rib
- *Butternut Squash Gnocchi with tomatoes, Brussels sprouts and prosciutto brown butter sage sauce
- *Baked Local Blue Point Oysters with Dijon mustard, artichokes, oregano, garlic and bread crumbs
- *Shawn's Clam Chowder with cream, fresh clams and bacon

Entrees

- *Grilled Hanger Steak
with au gratin potatoes and roasted mushrooms red wine shallot sauce
- *Marinated Organic Herbed Chicken
with potato puree, peas and sunday pan gravy
- *Pan-Seared Loin of Berkshire Pork
with roast Yukon gold potatoes and lavender honey arugula salad and shaved ricotta salata
- *Seared Hand Harvested Diver Scallops
with slow roasted Roma tomatoes, garlic and lemon peel
- *Pan-Seared Skate
with sautéed Swiss chard brown butter caper sauce
- *Roast Local Cod
Salt cod with Marquez sausage, mash and roasted garlic cream

Desserts

- *Warm Apple Tarte Tatin
with vanilla ice cream and star anise caramel
- *Deep Dish Key Lime Pie
with whipped cream and passion fruit sauce
- *Flourless Burnt Butter Chocolate Brownie
with caramel ice cream and warm bananas Foster sauce
- *Seasonal Ice Creams and Sorbets

Count us in.

Gulf Coast Kitchen by Robin Haas at Montauk Yacht Club
32 Star Island Road
Montauk, NY 11954
631-668-3100
([Google Map](#) | [Website](#))



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