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# Outdoors Are in

By Gino Saroli

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Outdoor dining is in full swing at restaurants across the Island with the coming of agreeable temperatures. Eateries are featuring surf and/or turf specials to augment this pleasant milieu.

To enjoy unabashed luxury, go to Burton & Doyle Steakhouse in Great Neck (516) 487-9200. They are featuring the legendary high-end Wagyu Beef on their regular menu as a sirloin from Kobe, Japan and Strube Ranch USA, and as a Ribeye from Sher Farms, Australia. Bring the “turf” selections home for dad with steaks from Vittorio’s Restaurant and Wine Bar in Amityville (631) 264-3333. Chef John Ringle has created packages with five cuts of USDA prime beef, dry-aged in-house, with instructions for cooking and heating along with an apron and chef hat. The Father’s Day Home Steak BBQ Kit serves 4-5 people and costs \$150 plus tax.

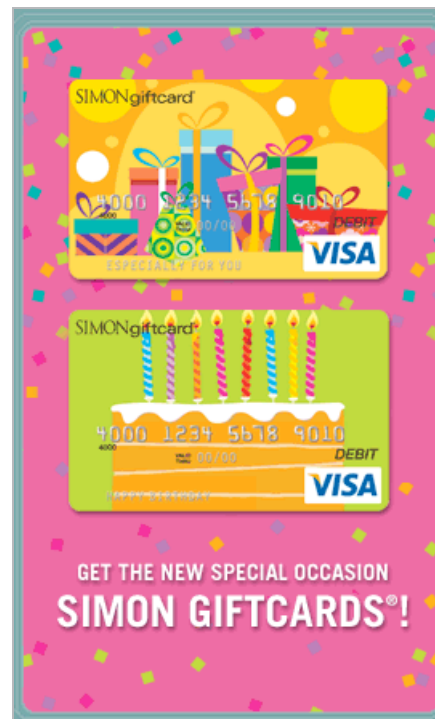
Diving into the surf, the Riverview Restaurant in Oakdale (631) 589-2694 is having a special menu at its Canvasback Grill and Outdoor Patio, open for lunch and dinner 7 days a week. It features its own “Canvasback Seafood Sampler,” which contains lobster, seared tuna, littleneck clams, oysters, lump crab, shrimp cocktail, with an array of sauces for \$41. The Grill Room in Hauppauge (631) 436-7330 is offering some innovative seafood selections in its three-course price fixe dinner for \$25.95 from Monday to Saturday from 5-6:30pm. Appetizers include fried calamari with a jalapeno gastrique, marinara sauce, and lemon, and entrées include hazelnut dusted Tilapia with orange risotto, asparagus and brown butter. Finally, the newly opened The Catch in Port Jefferson (631) 64CATCH is offering a seafood bounty with their \$14-\$28 entrees. Selections include crab cakes, live lobster, LI style charcoal grilled whole fish such as Atlantic striped bass and royal porgy and Long Island blue claw crabs by the dozen.

But if you want to combine foods from land and sea, check out Indian Cove Restaurant & Marina’s \$25 three-course price fixe, which features “The Ultimate Italian Surf and Turf”, containing filet mignon meatballs, Roma tomatoes, fresh mozzarella parmigiana and shrimp scampi.

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