

LONG ISLAND WINTER

RESTAURANT WEEK MENU

Sunday, January 26th – Sunday, February 2nd, 2025

THREE COURSE PRIX-FIXE DINNER \$46* per person

STARTERS

FRENCH ONION SOUP trio of cheeses

CRISPY ORGANIC CHICKEN WINGS

Nashville Hot, Avocado Ranch & Hot Honey dipping sauces

FRESH HANDMADE PAPARDELLE

mushrooms, sage, creamy brie

CALAMARI FRITTI cherry peppers, marinara, Dijon aioli

TRI-COLOR SALAD

arugula, endive & radicchio tossed with crisp apples, pecans, dried cranberries, goat cheese

MAINS

HERB ROASTED FREE RANGE CHICKEN

cornbread stuffing, petite green beans, rustic chicken gravy

APPLE CIDER GLAZED BERKSHIRE PORK CHOP

maple butter whipped sweet potatoes, braised red cabbage

BEEF BOURGUIGNON

rustic French style beef stew, braised with bacon, mushrooms, carrots, pearl onions, Yukon gold potatoes

VEGETABLE BOWL

sweet soy laced basmati rice, avocado, broccoli, carrots, mushrooms, cucumbers, green beans, pickled ginger, chili aioli

LOBSTER BUTTER GRILLED SWORDFISH

toasted broccoli

8oz PORT WINE GLAZED FILET MIGNON

whipped potatoes, baby onions, crumbled bleu cheese (+\$15)

SWEETS

GM BROWNIE SUNDAE

vanilla ice cream, chocolate & caramel sauces, whipped cream, M&M's®
(substitute gluten free chocolate chip brownie +\$2)

NEW YORK CHEESECAKE fresh whipped cream

CHEF'S DESSERT SELECTION composed daily

*3.5% surcharge added for credit & debit card payments. Restaurant Week menu is priced per person.
No sharing, no substitutions please. Beverages, tax & tip are not included.

GEORGE
MARTIN
The Original