

GEORGE  
MARTIN  
*The Original*

LONG ISLAND SPRING  
**RESTAURANT WEEK**  
*Three Course Prix-fixe Dinner Menu*

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**SUNDAY, APRIL 26 – SUNDAY, MAY 3, 2026** \$46\*<sub>pp</sub>

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*Starters*

**FRENCH ONION SOUP**

trio of cheeses

**SOUP OF THE DAY**

market inspired

**TOMATO, CUCUMBER & FETA SALAD**

chopped greens, red onion, Kalamata olives, red wine vinaigrette

**CALAMARI FRITTI**

crispy cherry peppers, aioli, marinara

**CREAMY BURRATA**

roasted red grapes, spiced honey, crostini, basil, balsamic

*Mains*

**SPRING VEGETABLE BOWL**

toasted almond laced basmati rice, roasted mushrooms, asparagus, spiced chickpeas, avocado, arugula

**CHICKEN BRUSCHETTA**

crisp panko & parmesan crusted chicken cutlet topped with mini heirloom tomatoes, fresh mozzarella, shaved pecorino, zucchini

**HERB ROASTED SALMON**

bacon roasted Brussels sprouts, horseradish creme fraiche

**CHERRY BOURBON GLAZED BERKSHIRE PORK CHOP**

whipped potatoes, haricot verts

**STEAK FRITES**

10oz Prime Flat Iron, shoestring fries, whiskey peppercorn sauce  
(\$10 supplemental)

*Sweets*

**THE ORIGINAL PETITE BROWNIE SUNDAE**

vanilla ice cream, chocolate ganache, caramel, whipped cream, M&M's®

**CHEF'S NIGHTLY SELECTIONS**

composed daily

*Ask about our Restaurant Week Steakhouse Menu*

*Restaurant Week Two Course Prix-fixe Lunch Menu* \$24<sub>pp</sub> available 12pm-3pm

\*Menu priced per person. No sharing, No substitutions please.