

GEORGE  
MARTIN  
*The Original*

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

SUNDAY, APRIL 26 – SUNDAY, MAY 3, 2026 \$63\*<sub>pp</sub>

# Steakhouse

## 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

## The Steaks

**AHI TUNA STEAK** seared rare, wasabi & teriyaki reduction

**MARINATED SKIRT STEAK**

chimichurri & crispy onion tangle

**FILET MIGNON**

cabernet reduction

**DELMONICO RIBEYE**

whiskey peppercorn sauce

*Each steak served with a choice of Baked Potato, Mashed, Shoestring Fries,  
Toasted Broccoli or Green Beans*

## Sweets

**THE ORIGINAL PETITE BROWNIE SUNDAE**

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

**CHEF'S NIGHTLY SELECTIONS**

composed daily

*Restaurant Week Three Course Prix-fixe Dinner Menu  
also available \$46<sub>pp</sub>*

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

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