

**GEORGE
MARTIN**
The Original

LONG ISLAND

Restaurant Week Menu

THREE COURSE DINNER Begins Sunday, January 27th 2019

STARTERS

\$29.95 pp

ROASTED PEAR & BABY ARUGULA SALAD

red beets, gorgonzola, pecans, champagne vinaigrette

STEAK & MUSHROOM BARLEY SOUP

steak tips, cultivated mushrooms, pearl barley

DRUNKEN CANADIAN MUSSELS

steamed in chardonnay, roasted garlic butter broth, herb crostini

CREAMY SPINACH & ARTICHOKE DIP

trio of cheeses, crisp tortillas, sour cream, salsa, semolina toasts

CHIMICHURRI CHICKEN TACOS soft corn tortillas, crisp lettuce, queso fresca, pico de gallo, red chili crema

MAINS

BUTTERNUT SQUASH RAVIOLI

fricassee of mushrooms, fresh sage, marsala, pecorino

CHIPOTLE CHERRY GLAZED PORK TENDERLOIN

roasted garlic mashed potatoes, baby green beans

STONE MUSTARD & VERMONT MAPLE GLAZED SALMON

haricot verts, toasted almonds & smoked bacon

NANA'S SUNDAY GRAVY meatballs, sausage, pulled short ribs, slowly braised tomato sauce, jumbo fresh rigatoni

HOUSE SPICE RUBBED FILET MIGNON 6oz, GM mashed potatoes, crispy onion tangle, savory jus, horseradish cream (add \$8)

SWEETS

GM BROWNIE SUNDAE

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

FLOURLESS CHOCOLATE TORTE gluten free, chocolate ganache, fresh whipped cream

FRESH FRUIT & SORBET daily selections

CARAMEL APPLE POUND CAKE Fuji apples & maple ice cream

