

THE TAVERN

BY GEORGE MARTIN

LONG ISLAND RESTAURANT WEEK

SUNDAY, JAN. 21ST – SUNDAY, JAN. 28TH \$28.95 PP

3 COURSE

APPETIZERS

TAVERN CHOPPED SALAD

mixed greens, candied walnuts, fresh mozzarella, roasted cauliflower, sweet corn, tomatoes, golden raisins, balsamic

CLUB SALAD baby green beans, cherry tomatoes, cucumber, feta, chickpeas, Dijon creamy herb

STREET TACO chimichurri chicken, pico de gallo, pepper jack cheese, salsa verde

PRINCE EDWARD ISLAND MUSSELS

shaved brussel sprouts, lemon, garlic white wine, fresh herbs, crostini

RISOTTO fresh spinach, mushrooms, pecorino

ENTREES

SLICED STEAK FRITES

bacon onion jam, pomme frites, horseradish cream, steak sauce

PORK RIB CHOP

truffle mashed potatoes, baby string beans, mustard sauce

ESPRESSO RUBBED WILD SALMON vegetable risotto, crispy leeks

EVA'S CHICKEN BREAST Black Forest ham, gruyere, twisted mashed potatoes, baby string beans, peppercorn sauce

RIGATONI braised meatballs, Italian sausage, pomodoro, black pepper ricotta, pecorino

BUTCHER'S CUT FILET MIGNON

roasted vegetables, garlic mashed potatoes, port wine sauce (supplemental \$10)

DESSERT

PUMPKIN CHEESECAKE whipped cream, cinnamon sugar

BROWNIE vanilla ice cream, caramel, chocolate sauce, mini M&Ms, whipped cream

BLOOD ORANGE SORBET honey drizzle