

BRASSERIE AMERICANA



LONG ISLAND
Restaurant Week
NOVEMBER 3-10, 2019
\$29.95
3-COURSE PRIX FIXE



POP
IN
FOR
THE
POP
UP



POP
UP
PRIX
FIXE
MENU



APPETIZERS

FLATBREAD AMERICANA

BACON, RICOTTA, ARUGULA, FIG JAM SPREAD, AVOCADO, RED ONION, CHERRY TOMATO, DRIZZLED BALSAMIC REDUCTION

BRASSERIE WILD WINGS

POMEGRANATE HONEY GLAZE OR TEQUILA LIME MARGARITA

FRENCH ONION SOUP

HARDY BRANDY-INFUSED, CROSTINI, MELTED AGED SWISS

ENTRÉES

BEEF SHORT RIB

SLOWLY COOKED IN CHEF WILLY'S SPECIAL HOMEMADE VEGETABLE RAGÚ SAUCE SERVED OVER CREAMY GARLIC MASHED POTATOES

FLAMING CUTTERMILL

HALF POUND PRIME SIRLOIN BURGER TOPPED WITH AMERICAN CHEESE, PICKLED JALAPEÑOS, APPLEWOOD SMOKED BACON, HABAÑERO MAYO, PARMESAN ENCRUSTED FRIES

BEER-BATTERED FISH & GRITS

ALASKAN COD OVER CREAMY GRITS

LAGUNITAS BRAISED CHICKEN

BONELESS CHICKEN, SLOWLY COOKED IN AN IPA-BASED SAUCE FINGERLING POTATOES, SNAP PEAS, MUSHROOMS, SERVED WITH WILD RICE

DESSERT

RED VELVET CHEESECAKE

CRUMBLed OREO BASE, CREAMY RED VELVET

FUDGE MOLTEN LAVA CAKE

GANACHE CENTER SERVED WITH A SCOOP OF FRIED ICE CREAM

COOKIES & CREAM JAR

LAYERS OF COOKIES, HOMEMADE WHIPPED CREAM, FUDGE, TOPPED WITH OREO COOKIE

* Per person. You may choose one item from each course. No substitutions or sharing allowed. Add 19% gratuity and 8.625% Ny state sales tax.