

GEORGE
MARTIN
The Original

LONG ISLAND FALL

RESTAURANT WEEK

THREE COURSE DINNER \$35_{pp}

SUNDAY, NOVEMBER 7 - SUNDAY, NOVEMBER 14*

STARTERS

Soup du Jour
composed nightly

Baby Greens Salad
petite tomatoes, shaved parmesan, grissini sticks, red wine vinaigrette

Grilled Zucchini & Goat Cheese Tacos
warm flour tortillas, pico de gallo, chipotle ranch

Grilled Cauliflower Flatbread
fig jam, caramelized onions, gorgonzola, arugula

Meatball "Sliders"
Nana's custom blend, simmered in marinara, ricotta cheese crostini

MAINS

Fresh Thyme & Lemon Roasted Arctic Char
bacon-laced haricot verts, Dijon aioli

Cranberry-Maple Glazed Berkshire Pork Chop
cinnamon butter baked sweet potato

Steak Frites
10oz prime flat iron steak, parmesan-truffle fries, whiskey-peppercorn sauce
(supplemental +5)

Butternut Squash Ravioli
fresh sage, brown butter, pecorino romano

Bee Sting Honey Chicken Parmigiana
crispy chicken cutlet topped with housemade marinara, pepperoni,
mozzarella, chili-infused honey, penne pomodoro

SWEETS

Mini GM Brownie Sundae
vanilla ice cream, chocolate ganache, caramel sauce, whipped cream & M&Ms®

Fresh Fruit & Sorbet
nightly selections

New York Cheesecake
freshly whipped cream

Cannoli Dip
chocolate chip cannoli cream, mini cannoli shells for dipping

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