

LONG ISLAND SPRING

RESTAURANT WEEK MENU

Sunday, April 27th – Sunday, May 4th, 2025

THREE COURSE PRIX-FIXE DINNER \$46* per person

STARTERS

FRENCH ONION SOUP

melted sweet onions, dry sherry, trio of cheeses

SPRING MARKET SALAD

mixed greens, tomatoes, cucumbers, green beans,
crumbled feta, choice of dressing

CRISPY ORGANIC CHICKEN WINGS

trio of dipping sauces: Nashville Hot, Avocado Ranch, Chili-infused Honey

ZUCCHINI "LINGUINI"

petite shrimp, tomatoes, basil, chardonnay

CRISPY PANKO CRUSTED BURRATA

walnut Romesco sauce, crostini

MAINS

CRISPY OR GRILLED CHICKEN BRUSCHETTA

marinated tomatoes, fresh mozzarella, balsamic reduction,
fresh basil, baby arugula greens

THE ORIGINAL'S MUSTARD & PRETZEL CRUSTED SALMON

braised red cabbage, haricot verts, pinot grigio

VEGETABLE BOWL

cilantro-lime rice, black bean corn salad, avocado, charred sweet potatoes,
zucchini, asparagus, chimichurri vinaigrette

BERKSHIRE PORK CHOP AU POIVRE

whipped potatoes, toasted broccoli, whiskey-peppercorn sauce

STEAK RISOTTO

Cacio e Pepe risotto, medallions of Filet Mignon, shaved pecorino,
merlot reduction

SWEETS

MINI BROWNIE SUNDAE

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

APPLE TARTE vanilla ice cream, whipped cream, cinnamon dust

CHEF'S SELECTION composed daily

GEORGE
MARTIN
The Original

LONG ISLAND SPRING
RESTAURANT WEEK
TWO COURSE PRIX-FIXE \$24*pp

Tuesday, April 29th – Friday, May 2nd 12:00PM-3:00PM

STARTERS

FRENCH ONION SOUP

melted sweet onions, dry sherry, trio of cheeses

SPRING MARKET SALAD

mixed greens, tomatoes, cucumbers, green beans,
crumbled feta, choice of dressing

CAESAR SALAD

crisp romaine, croutons, shaved parmesan, Caesar dressing

CRISPY ORGANIC CHICKEN WINGS

trio of dipping sauces: Nashville Hot, Avocado Ranch, Chili-infused Honey

SOUP OF THE DAY composed daily

ENTREES

GRILLED OR CRISPY CHICKEN BRUSCHETTA

marinated tomatoes, fresh mozzarella, basil, balsamic reduction, arugula greens

VEGETABLE BOWL

cilantro-lime rice, black bean-corn salad, avocado, charred sweet potatoes,
asparagus, zucchini, chimichurri vinaigrette

GRILLED BRANZINO FILLET

charred asparagus, capers, lemon, pinot grigio

G.M. BURGER OF THE DAY

composed daily

Restaurant Week menu is priced per person.
No sharing, No substitutions please. Beverages, tax & tip are not included.