

GEORGE
MARTIN
The Original

LONG ISLAND SPRING
RESTAURANT WEEK
Three Course Prix-fixe Dinner Menu

SUNDAY, APRIL 26 – SUNDAY, MAY 3, 2026 \$46*_{pp}

Starters

FRENCH ONION SOUP

trio of cheeses

SOUP OF THE DAY

market inspired

TOMATO, CUCUMBER & FETA SALAD

chopped greens, red onion, Kalamata olives, red wine vinaigrette

CALAMARI FRITTI

crispy cherry peppers, aioli, marinara

CREAMY BURRATA

roasted red grapes, spiced honey, crostini, basil, balsamic

Mains

SPRING VEGETABLE BOWL

toasted almond laced basmati rice, roasted mushrooms, asparagus, spiced chickpeas, avocado, arugula

CHICKEN BRUSCHETTA

crisp panko & parmesan crusted chicken cutlet topped with mini heirloom tomatoes, fresh mozzarella, shaved pecorino, zucchini

HERB ROASTED SALMON

bacon roasted Brussels sprouts, horseradish creme fraiche

CHERRY BOURBON GLAZED BERKSHIRE PORK CHOP

whipped potatoes, haricot verts

STEAK FRITES

10oz Prime Flat Iron, shoestring fries, whiskey peppercorn sauce
(\$10 supplemental)

Sweets

THE ORIGINAL PETITE BROWNIE SUNDAE

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

CHEF'S NIGHTLY SELECTIONS

composed daily

Ask about our Restaurant Week Steakhouse Menu

Restaurant Week Two Course Prix-fixe Lunch Menu \$24_{pp} available 12pm-3pm

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

TUESDAY, APRIL 28 – FRIDAY, MAY 1, 2026 \$24*pp 12PM-3PM

Starters

FRENCH ONION SOUP trio of cheeses

TODAY'S SOUP market inspired

CAESAR SALAD

Romaine, croutons, shaved parmesan, Caesar dressing

CALAMARI FRITTI

spicy cherry peppers, marinara, aioli

NANA'S MEATBALLS

marinara, mozzarella, basil

Entrées

**THE ORIGINAL CHOPPED SALAD w/
GRILLED OR CRISPY CHICKEN**

mixed greens, tomatoes, golden raisins, roasted peppers,
fresh mozzarella, candied walnuts, balsamic vinaigrette

PORK SCHNITZEL SANDWICH

crispy pork cutlets, gruyère, braised cabbage,
mustard sauce, shoestring fries

SHORT RIB GRILLED CHEESE

mozzarella cheese, Texas toast, pulled short rib,
horseradish cream, crisp fries

MEDITERRANEAN BRANZINO FILLET

asparagus, lemons, capers, pinot grigio

JUMBO FRESH RIGATONI ALLA VODKA

handcrafted pasta, imported vodka, tomatoes, cream, pecorino

GM PRIME BURGER OF THE DAY

8oz custom blend, brioche, shoestring fries

Add a Sweet Course

(\$6 supplemental)

MINI BROWNIE SUNDAE

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

CHEF'S CHOICE

daily selection

Restaurant Week Three Course Prix-fixe Dinner Menu \$46pp

Three Course Steakhouse Dinner Menu \$63pp