

JONATHANS

Long Island Restaurant Week

Sunday April 26th - Sunday May 3rd

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Appetizer

Soup du Jour

Pear and Gorgonzola

baby greens, cranberries, candied pecans,
cranberry vinaigrette

Market Salad

tomato, red onion, cucumber, baby greens

Caesar Salad

house dressing, croutons & pecorino Romano

Roman Artichoke Salad

Grilled artichoke, farro, red pepper, chic peas,
red onion, pecorino & truffle balsamic

Burrata

roasted beet, crushed pistachio,
honey balsamic

Baked Clams

top neck clams baked in herb butter
and applewood bacon

Buffalo Chicken Spring Roll

blue cheese dressing

Beef Short Rib Empanada

sweet peppers, onions & smoked mozzarella

Entree

Faroe Island Salmon

Mediterranean style with EVOO, fresh herbs & lemon
sautéed spinach & roasted golden potato

Shrimp Risotto

creamy mascarpone risotto with green peas & grape tomato finished with lobster coulis

Bronzino

Grilled with extra virgin olive oil, fresh herbs & lemon, roasted lemon potato & sautéed spinach

Lamb Shank

Slow braised in burgundy wine with mashed potato and sautéed spinach

Maple Bourbon Glazed Reserve Pork Chop

Sweet mashed potato, roasted root vegetable & braised red cabbage

Spicy Rigatoni Vodka

Mezzi rigatoni, Calabrian chili, homemade fresh mozzarella

Pecan Crusted Chicken

Whipped mashed potato, broccoli & country dijon mustard sauce

East Coast Halibut add \$10

Herb crusted with mashed potato & sautéed Spinach

Filet Mignon add \$10

8oz. Center cut filet, mashed potato & sautéed Spinach

Boneless Beef Short Ribs add \$6

slow braised in cabernet with mashed potato
Roasted root vegetable & crispy onion

Dessert

Waffle Sundae

with vanilla ice cream, berries
& Chantilly cream

Apple Cobbler

with Chantilly cream

Chocolate Ganache Cake

with Chantilly cream

Fresh Fruit Parfait

melon, cantaloupe, Blueberries, pineapple
raspberry coulis

Rice Pudding

chantilly cream & cinnamon

Jonathan's Cheesecake add \$2

Raspberry coulis

