

JONATHANS

Long Island Restaurant Week

Sunday January 25th - Sunday February 1st

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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 & sauteed spinach

Lamb Shank

Slow braised in burgundy wine with mashed potato and sauteed spinach

Baby Back Ribs

Spice rubbed slow and low roasted with house BBQ sauce. Sweet potato fries & grilled broccoli

Roasted Cauliflower & Fresh Orrechiette

crumbled sweet Italian sausage, pecorino Romano, sun-dried tomatoes & toasted bread crumbs

Pecan Crusted Chicken

Whipped mashed potato, broccoli & country dijon mustard sauce

Prime Skirt Steak add \$10

Yuzu soy marinated with coconut rice & grilled asparagus

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



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