

Shippy's LONG ISLAND Restaurant Week

STARTERS

LUNCH
\$24 TWO
COURSES

FRENCH ONION SOUP

melted gruyere and croutons

SEASONAL SOUP

WEDGE SALAD

crispy iceberg topped with homemade blue cheese dressing, bacon, tomato, radish, crispy onions and fresh herbs

ENTREES

REUBEN

marbled rye, homemade corned beef, swiss, sauerkraut and Shippy's sauce

MUSSELS AND FRIES

PEI mussels steamed in fresh herbs, garlic, shallots, white wine and cream

WURSTPLATTE

knockwurst, bratwurst and weisswurst served with mashed potatoes, sauerkraut, mustard and pickles



Shippy's LONG ISLAND 
Restaurant Week

DINNER
\$46 THREE
COURSES

STARTERS

FRENCH ONION SOUP

melted gruyere and croutons

POTATO PANCAKES

served with local applesauce and horseradish sauce

WEDGE SALAD

crispy iceberg topped with homemade blue cheese dressing, bacon, tomato, radish, crispy onions and fresh herbs

ENTREES

ROASTED HALF LONG ISLAND DUCK

served with farro, spring vegetables and a savory, raspberry sauce

HALIBUT

pan seared halibut with edamame puree, white beech mushrooms with a prosecco sauce

CHOICE OF VEAL OR CHICKEN SCHNITZEL

served with braised red cabbage, mashed potatoes and gravy

MUSSELS AND FRIES

PEI mussels steamed in fresh herbs, garlic, shallots, white wine and cream

Shippy's LONG ISLAND Restaurant Week

DESSERTS

GERMAN CHOCOLATE BROWNIE

caramel sauce and fresh whipped cream

KEY LIME PIE

gingersnap crust, fresh whipped cream

MIXED BERRY CRISP A LA MODE

mixed berries baked in an almond and cookie crumble
finished with coconut gelato

FEATURED WINES AND BEERS

SALVALAI PINOT GRIGIO, 2023 Friuli Venezia-Giulia, Italy \$35*

LOUIS JADOT PINOT NOIR, 2020 Burgundy, France \$35*

WEIHENSTEPHANER HELLES LAGER \$6*

HOFBRAU DUNKEL \$6*

**pricing exclusive for participation in this restaurant week menu*

