

DINNER
\$46 THREE
COURSES

Shippy's
Winter LONG ISLAND
Restaurant Week

STARTERS

SHAVED BRUSSELS SPROUTS SALAD

raw, shaved brussels sprouts, pomegranate, apple, toasted seeds,
parmesan, yuzu vinaigrette

SHIPPY'S CHOWDER

new england style clam chowder

GERMAN FRIED MUSHROOMS

served with house-made remoulade

ENTREES

VEAL SCHNITZEL

served with braised red cabbage and spaetzle

LOCAL SEA SCALLOPS

pan-seared in herb butter, served with roasted potatoes and
seasonal vegetables

FLOUNDER SCHNITZEL

served in a brown butter, lemon, and caper sauce
served with spaetzle and braised red cabbage

GRILLED PORK CHOP

served in a barolo sauce with mashed potatoes and string beans

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DESSERTS

GERMAN CHOCOLATE BROWNIE

caramel sauce and fresh whipped cream

KEY LIME PIE

gingersnap crust, fresh whipped cream

CRÈME BRÛLÉE

classic custard with caramelized sugar

FEATURED WINES AND BEERS

AUGUST KESSELER RIESLING \$30/bottle*

LOUIS JADOT BEAUJOLAIS \$30/bottle*

WEINHENSTEPHANER HELLES LAGER \$6*

HOFBRAU DUNKEL \$6*

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



**LUNCH
\$24 TWO
COURSES**

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STARTERS

SHIPPY'S CHOWDER

new england style clam chowder

SEASONAL SOUP

FARM SALAD

crunchy lettuce, seasonal vegetables, chickpeas, apples,
local sharp cheddar tossed in our house herbed vinaigrette

ENTREES

VEGGIE BURGER

shippy's sauce, lettuce, cheese, pickles on a toasted bun

CRISPY CHICKEN SANDWICH

fried chicken breast, shippy's buffalo sauce, blue cheese dressing,
shredded lettuce on a toasted bun

THE REUBEN

corned beef, swiss, sauerkraut and shippy's sauce on marbled rye bread