THE JAMES

AMERICAN BRASSERIE

$48 LONG ISLAND RESTAURANT WEEK MENU

Sunday, November 1st Through Sunday, November 8th

Must Be Seated By 6pm On Saturday, November 7th

First Course

CAESAR SALAD
Local Hydroponic Baby Romaine Lettuce, Creamy Caesar Dressing,
Crumbled Crouton, Grated Parmigiano Reggiano

CALAMARI
Crispy Calamari, Cherry Pepper, Tomato Sauce

WEDGE SALAD
Iceberg Lettuce, Slab Bacon, Red Onion, Cherry Tomato, Crumbled Blue Cheese, Roquefort Dressing

CRAB CAKE (+$8)
Jumbo Lump Crab, Sauce Gribiche, Lemon Oil

OCTOPUS (+$8)
Grilled Spanish Octopus, Marinated Gigante Bean Salad, Celery, Olive, Smoke Paprika, Ndjua Vinigratte

BACON & BURRATA
sous vide smoked bacon, burrata, peach & onion compote, yuzu jam, crostini

Second Course

SALMON
Crispy Faroe Salmon, Celery Root Hash, Shaved Brussels Sprout, Caramelized Fennel,
Chopped Bacon, Lemon Caper Aioli

STONE PRESSED CHICKEN
Grilled Half Chicken, Confit Potato, Wilted Baby Spinach, Marinated Shallot, Chicken Jus

JAMES BURGER
Dry Aged Patty, American Cheese, Shredded Lettuce, Brioche Bun, Jimmy Sauce, Hand Cut French Fries

LOBSTER TAGLIATELLE (+$15)
Spicy Tomato Sauce, Calabrian Chili, Cream, Basil, Anchovy, Breadcrumbs

PACCHERI
Dry Aged Beef Ragu, Plum Tomatoes, Wild Mushrooms, Onion, Red Wine,
Veal Demi Glace, Parmigiano, Basil, E.V.O.O

PORK CHOP (+$7)
Pan Seared Pork Chop, Hot Cherry Pepper, Sautéed Broccolini, Citrus Jus

10oz PRIME FILET MIGNON (+$25)

14oz NEW YORK STRIP STEAK (+$25)

Third Course

KEY LIME PIE
Graham Cracker Crust, Meringue, Lime Zest

NEW YORK CHEESECAKE
Amaretti Cookie Crust, Blueberry Compote

18 LAYER CHOCOLATE CAKE (+$7)
Gold Sugar, Caramel Sauce, Whipped Cream

SEASONAL GELATO

Add A Bottle Of Wine To Your Meal:

Bloodlines by Orin Swift, Cabernet Sauvignon, California $65
Loveblock, Sauvignon Blanc, Marlborough, NZ $50

Please inform your server of any allergies. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food bourne illness, especially if you have certain medical conditions.