

The GEORGE

Long Island Restaurant Week

Three Course Prix-fixe Dinner Menu
SUNDAY, APRIL 26TH - SUNDAY, MAY 3RD

appetizers.

CAESAR SALAD

GARDEN SALAD

CRISPY DUO OF CAULIFLOWER AND BRUSSEL SPROUTS

Korean BBQ glaze, chipotle aioli

BURRATA TOAST

crostini, marinated tomatoes, balsamic, basil, virgin oil

FRENCH ONION SOUP

entrées.

SPINACH FETTUCCINE & SHRIMP

charred tomatoes, artichokes, Pinot gris, roasted garlic, pecorino

SAUTÉED CHICKEN MEDITERRANEAN

sundried tomatoes, black olives, spinach,
feta cheese, asparagus, garlic mashed potatoes

COCONUT CRUSTED SALMON FILET

chili lime butter, sweet mango rice, green beans

CRISPY PORK CUTLET SCHNITZEL

mushroom pan gravy, mashed potatoes, arugula

GRILLED 14oz NY STRIP STEAK

herb garlic butter, broccoli, truffle mashed potato + \$10

dessert.

BROWNIE SUNDAE

CHEF'S DAILY SPECIAL

REGULAR DINNER MENU ALSO AVAILABLE.