

THE JAMES

AMERICAN BRASSERIE

\$46 LONG ISLAND RESTAURANT WEEK MENU

Sunday, November 2nd Through Sunday, November 9th

Must Be Seated By 6pm On Saturday, November 8th

First Course

CAESAR SALAD

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

CALAMARI

Crispy Calamari, Cherry Pepper, Artichoke Heart, Tomato Sauce

WEDGE SALAD

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

CRAB CAKE (+\$8)

Jumbo Lump, James Sauce, Frisée

OCTOPUS (+\$8)

Frisée, Cannellini Bean, Pancetta, Cilantro, Chive

Second Course

SALMON

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

ROASTED CHICKEN

Half Chicken, Cipollini Onion Confit, Fondant Potato,
King Oyster Mushroom, Lemon Chicken Jus

JAMES BURGER

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

TAGLIATELLE (+\$10)

Lobster, Spicy Tomato Sauce, Calabrian Chili, Cream, Basil, Breadcrumbs

PORK CHOP (+\$7)

Pan Seared Pork Chop, Hot Cherry Pepper, Sautéed Broccolini, Citrus Jus

10oz PRIME FILET MIGNON (+\$15)

14oz NEW YORK STRIP STEAK (+\$20)

Third Course

JAMES ECLAIR

Pastry Cream, Lemon Curd, Slivered Almond

NEW YORK CHEESECAKE

Amaretti Cookie Crust, Blueberry Compote

18 LAYER CHOCOLATE CAKE (+\$7)

Gold Sugar, Caramel Sauce, Whipped Cream

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