

# THE JAMES

AMERICAN BRASSERIE

## \$46 LONG ISLAND RESTAURANT WEEK MENU

Sunday, April 27th Through Sunday May 4th  
Must Be Seated By 6pm On Saturday, May 3rd

### First Course

#### CAESAR SALAD

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

#### CALAMARI

Crispy Calamari, Banana Pepper, Artichoke Heart, Tomato Sauce

#### DUCK L'ORANGE (+\$5)

Crispy Duck Leg Confit, Fenneli, Dried Cranberry, Bruleed Orange

#### 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

#### FUSILLI

Sautéed Morel, Fresh Peas, Brown Butter Parmesan Cream Sauce, Truffle Butter

#### PORK CHOP (+\$5)

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.