

# THE JAMES

AMERICAN BRASSERIE

## \$46 LONG ISLAND RESTAURANT WEEK MENU

Sunday, January 25 through Sunday February, 1  
Must be seated by 6pm on Saturday, January 31

### 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.*