

**GEORGE  
MARTIN**  
*The Original*

LONG ISLAND FALL

# RESTAURANT WEEK

TWO COURSE PRIX-FIXE LUNCH

\$24\*<sub>pp</sub>

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TUESDAY, OCTOBER 29 - FRIDAY, NOVEMBER 1 12PM-3PM

## STARTERS

### French Onion Soup

trio of cheeses

### Soup of the Day

### Market Salad

seasonal vegetables, choice of dressing

### Caesar Salad

romaine, parmesan, croutons

### Calamari Fritti

spicy cherry peppers, marinara, Dijon aioli

## ENTRÉES

### Fall Tri-Color Salad with Chicken

arugula, endive & radicchio tossed with crisp apples, pecans,  
dried cranberries, goat cheese, balsamic dressing.

Choice of grilled or crispy chicken

### Steakhouse Meatloaf

custom dry-aged blend, whipped potatoes, petite green beans,  
mushroom gravy, onion tangle

### Grilled Mediterranean Branzino

basmati rice, fresh thyme, lemon, capers & pinot grigio

\*3.5% surcharge added for credit & debit card payments. Restaurant Week menu is priced per person.  
No sharing, No substitutions please. Beverages, tax & tip are not included.

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# RESTAURANT WEEK MENU

Sunday, October 27th – Sunday, November 3rd

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THREE COURSE PRIX-FIXE DINNER \$46\* per person

## STARTERS

FRENCH ONION SOUP trio of cheeses

CRISPY ORGANIC CHICKEN WINGS

Nashville Hot, Avocado Ranch & Hot Honey dipping sauces

FRESH HANDMADE PAPARDELLE

mushrooms, sage, creamy brie

CALAMARI FRITTI cherry peppers, marinara, Dijon aioli

FALL TRI-COLOR SALAD arugula, endive & radicchio tossed with  
crisp apples, pecans, dried cranberries, goat cheese

## MAINS

HERB ROASTED FREE RANGE CHICKEN

cornbread stuffing, petite green beans, rustic chicken gravy

PORK CHOP AU POIVRE

whipped potatoes, crispy onion tangle, cognac-peppercorn sauce

BEEF BOURGUIGNON rustic French style beef stew, braised with bacon,  
mushrooms, carrots, pearl onions, Yukon gold potatoes

VEGETABLE BOWL sweet soy laced basmati rice, avocado, broccoli,  
carrots, mushrooms, cucumbers, green beans, pickled ginger, chili aioli

BASIL GRILLED WILD SWORDFISH tomato risotto, pinot grigio

8oz PORT WINE GLAZED FILET MIGNON

Yukon gold potatoes, baby onions, crumbled bleu cheese (+\$15)

## SWEETS

GM BROWNIE SUNDAE

vanilla ice cream, chocolate & caramel sauces, whipped cream, M&M's®  
(substitute gluten free chocolate chip brownie +\$2)

PECAN-FUJI APPLE CRISP vanilla ice cream

NEW YORK CHEESECAKE fresh whipped cream

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