

JONATHANS

Long Island Restaurant Week

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Appetizer

Soup du Jour

Pear and Gorgonzola

baby greens, cranberries, candied pecans, cranberry vinaigrette

Market Salad

tomato, red onion, cucumber, baby greens

Caesar Salad

House dressing, croutons & pecorino Romano

Burrata

tomato, shallots & arugula salad with basil oil & balsamic glaze

Baked Clams

top neck clams baked in herb butter & applewood bacon

Buffalo Chicken Spring Roll

blue cheese dressing

Maryland Style Salmon Cake

baby greens, horseradish mayo

Eggplant Rollatini

Stuffed with spinach & ricotta

Entree

Faroe Island Salmon

Mediterranean style with EVOO, fresh herbs & lemon sautéed spinach & roasted golden potato

Shrimp & Crab Risotto

creamy mascarpone risotto with green peas & grape tomato

Organic Grilled Lemon Chicken

extra virgin olive oil, fresh herbs & lemon roasted lemon potato & grilled vegetables

Pork Schnitzel

sweet potato mash, roasted root vegetables & braised red cabbage. wild mushroom demi

Orecchiette with Burrata and Grilled Vegetables

extra virgin olive oil, fresh herbs & garlic with a balsamic & basil oil

Chicken Marsala Risotto

sautéed scallopini style in a mushroom marsala demi served over caramelized butternut squash risotto

Pecan Crusted Chicken Milanese

Baby arugula, sliced apple, tomato, roasted potato & crumbled goat cheese white balsamic citrus vinaigrette

Lemon Shrimp add \$5

Char-grilled with extra virgin olive oil, lemon & fresh herbs Sautéed spinach and lemon roasted potato

Boneless Beef Short Ribs add \$8

Slow braised in cabernet with mashed potato Roasted root vegetable & crispy onion

Pan Roasted East Coast Halibut add \$12

lemon herb garlic butter, sautéed spinach & mashed potato

New York Strip (12 oz) add \$14

garlic herb butter, sautéed spinach & mashed potato

Dessert

Waffle Sundae

with vanilla ice cream, berries & Chantilly cream

Double Chocolate Fudge Brownie

vanilla ice cream, drizzled with caramel

Apple Cobbler

with Chantilly cream

Fresh Fruit Parfait

melon, cantaloupe, Blueberries, pineapple raspberry coulis

Rice Pudding

Chantilly cream & cinnamon

Menu Subject to Change