

# The GEORGE

## Long Island Restaurant Week

Three Course Prix-fixe Dinner Menu  
SUNDAY, OCTOBER 27-SUNDAY, NOVEMBER 3

### appetizers.

STEAKHOUSE ICEBERG WEDGE SALAD  
tomatoes, onions, bleu cheese, bacon, balsamic

BUTTERNUT SQUASH ARANCINI  
cranberries, pecorino, fresh sage, creamy gorgonzola

VEGETABLE MINESTRONE SOUP

HARVEST CHOPPED WEDGE  
pecans, cranberries, pears, goat cheese, maple cider

### entrées.

SAUTÉED CHICKEN FONTINA  
mushrooms, madeira pan sauce, green beans, mashed potatoes

GRILLED BRANZINO FILET  
virgin oil, lemon, capers, herbed rice, asparagus

CHURRASCO STYLE FLAT IRON STEAK  
roasted potatoes, peppers, onions, chimichurri sauce

RIGATONI & SHRIMP  
Italian ham, asparagus, tips, roasted tomatoes, creamy vodka sauce

8oz FILET MIGNON  
grill charred, port wine demi glace, mashed potatoes,  
asparagus (add'l +1 0)

### dessert.

MINI CANNOLIS  
LEMON BARS & RASPBERRY SORBET  
CHEF'S DAILY SPECIAL

REGULAR DINNER MENU ALSO AVAILABLE.

\*3.5% surcharge added for credit & debit card payments: \$40.36 if credit. Restaurant Week menu is priced per person.  
No sharing. No substitutions. Beverages, tax & tip are not included.