$39*pp

The GEORGE

Long Island Restaurant Week

Three Course Prix-fixe Dinner Menu

SUNDAY, NOVEMBER 2 – SUNDAY, NOVEMBER 9, 2025

appetizers.

PHILLY CHEESESTEAK EGG ROLLS
chipotle ranch

CLASSIC CAESAR SALAD

FRENCH ONION SOUP

BISTRO SALAD
romaine, shaved Brussels sprouts, cabbage, bacon, red onion, walnuts, peppercorn-Dijon vinaigrette

entrées.

PRETZEL CRUSTED CHICKEN CUTLET
chive-honey mustard cheddar sauce, toasted broccoli, garlic mashed potatoes

MAPLE PECAN SALMON
string beans, quinoa wild rice

PUMPKIN RAVIOLI
candied walnuts, brandy-sage cream sauce

GRILLED SKIRT STEAK
balsamic caramelized onions, blue cheese, Brussels sprouts, mashed potatoes

16oz BONE-IN RIBEYE
port wine reduction, crispy onions, asparagus, loaded baked potato (add'l +10)

dessert.

MINI CANNOLIS BROWNIE SUNDAE

CHEF'S DAILY SELECTION

REGULAR DINNER MENU ALSO AVAILABLE.

Restaurant Week menu is priced per person. No sharing. No substitutions. Beverages, tax & tip are not included.