

DINNER MENU

65 North Park Avenue, Rockville Centre
516-678-7272

GEORGE
MARTIN
The Original

STARTERS & SMALL PLATES

PRETZEL BAKED BRIE

imported brie stuffed pretzel, brown sugar, fig jam 9

CRISPY BRUSSEL SPROUTS

lemon & caper aioli 9

PULLED SHORT RIB TACOS

firecracker slaw, jack cheese, salsa, sour cream 10

CRAB RANGOON SPRING ROLLS

sweet & spicy Thai dipping sauce 14

NANA'S MEATBALLS Nana's blend of veal, beef & pork, chianti tomato sauce, ricotta cheese, garlic toasts 10

FRESH BURRATA MOZZARELLA

tomato confit, asparagus, olive oil, asiago crumble 12

CHILI POP SHRIMP

tender petite shrimp in our spicy chili aioli 12

POLENTA CRUSTED CALAMARI

crisp ringlets with a trio of sauces: marinara, basil-walnut pesto, Dijon aioli 14

CRUNCHY SESAME TUNA

wonton wrapped, wasabi infused soy, pickled ginger 16

ZUCCHINI "LINGUINE"

petite shrimp, fresh tomato basil broth 13

SALADS

MARKET SALAD mixed greens, tomatoes, cucumbers, chickpeas, carrots, choice of dressing 7.5/11

TRADITIONAL CAESAR SALAD

romaine, croutons, pecorino romano 8/12

ICEBERG WEDGE

choice of bleu cheese or Russian dressing, bacon, tomatoes, cucumbers, red onions, balsamic drizzle 10/15

TUSCAN KALE SALAD tart green apples, savory bleu cheese, toasted almonds, Dijon vinaigrette 10/15

GM CHOPPED SALAD

candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette 11/16

SALAD ADDITIONS:

Crunchy Sesame Tuna 10, Filet Mignon 10,
Grilled Chicken 6, Grilled Shrimp 9, Salmon 8

SANDWICHES

GM BURGER exclusive blend, brioche bun, Divine Brine Pickle™, lettuce & tomato 15

Toppings (add \$1.50 ea): cheddar, American, Swiss, mozzarella, bleu cheese, bacon, mushrooms, sautéed or crispy onions

CHICKEN MILANESE SANDWICH

crisp breaded chicken, fresh mozzarella, tomatoes, romaine, basil-walnut pesto, balsamic reduction 15

ERNIE'S STEAK SANDWICH

garlic bread, melted mozzarella, GM steak sauce 18

FILET MIGNON SLIDERS

crumbled bleu cheese, pretzel roll, herb jus 19

ACCOMPANIMENTS

BAKED POTATO 7 (loaded add 2.50), **MASHED POTATOES** 8, **SWEET POTATO FRIES** 7, **RED QUINOA-BASMATI RICE** 7,
CREAMED CORN 8, **CREAMED OR SAUTÉED SPINACH** 8, **ROASTED BROCCOLI** 8, **TUSCAN VEGETABLES** 8

PASTAS

SUNDAY GRAVY Nana's meatballs, pulled short rib & crumbled sausage, slowly simmer sauce, warm ricotta & fresh jumbo rigatoni 20

LINGUINE W/ LOBSTER & SHRIMP fresh thyme, tomatoes, pinot grigio 25

FRESH JUMBO RIGATONI ALLA VODKA

crumbled sausage, shaved reggiano 19

ORECCHIETTE W/ ROASTED CHICKEN & GOAT CHEESE

spinach, balsamic tomatoes, chardonnay 19

BUTTERNUT SQUASH RAVIOLI

brown butter, fresh sage, walnuts, toasted pecorino 18

FAVORITES

HERB ROASTED FREE RANGE CHICKEN

roasted broccoli, mashed potatoes, caramelized shallot pan jus 24

AMISH COUNTRY CHICKEN BREAST

creamy brie, toasted almonds, Cortland apple cider pan sauce & red quinoa-basmati rice 23

CHICKEN SALTIMBOCCA

mozzarella, prosciutto, sage, chardonnay & asparagus 23

CHICKEN PARMIGIANA

linguine marinara 22

BBQ BABY BACK RIBS

falling off the bone, GM red spice rub, BlackJack BBQ sauce, loaded baked potato half rack 18, full rack 26

BONELESS BEEF SHORT RIBS STROGANOFF STYLE

roasted mushrooms, melted onions, egg noodles, creamy pan gravy 26

PORK JAEGER SCHNITZEL crisp lemon crusted pork scallopini, red cabbage, housemade spaetzle, mushroom pan sauce 23

SHELLS & FINS

GRILLED WILD MAHI MAHI

shrimp & lobster pan sauce, red quinoa-basmati rice 26

MUSTARD & PRETZEL CRUSTED NORWEGIAN SALMON

asparagus, red cabbage, chardonnay jus 26

JUMBO LUMP CRAB CAKES

creamed corn, Dijon aioli, crispy onion tangle 28

MISO GLAZED AHI TUNA seared rare, sesame-ginger soba noodles 29

PROSCIUTTO WRAPPED JUMBO SHRIMP W/ MOZZARELLA & BASIL over linguine with capers, tomatoes & black olives 27

SIMPLY GRILLED FISH

All seasoned with lemon-infused olive oil & served with fresh Tuscan vegetables

JUMBO SHRIMP 26, **AHI TUNA** 28, **SALMON** 25, **WILD MAHI MAHI** 25

Choice of sauce: lemon butter, chimichurri or spicy chili aioli

STEAKS

All served with complimentary accompaniment & crispy onion tangle

GM HOUSE MARINATED SKIRT STEAK

signature molasses & soy blend, 12oz 33

FILET MIGNON

8oz 38, 12oz 44

CHAIRMAN'S RESERVE NEW YORK SHELL STEAK

14oz 39

STEAK & CAKE

6oz filet mignon paired with jumbo lump crab cake 39

SKIRT & POP

8oz chimichurri grilled skirt steak & chili pop shrimp, jalapeño bottle caps & pico de gallo 34

BUTCHER'S CUT

composed & priced daily