

The Long Room

NYC RESTAURANT WEEK

SUNDAY FRIDAY 3-COURSE DINNER: \$45 PER PERSON

CHOICE OF APPETIZER

Crispy Calamari
marinara, lemon pepper aioli

Sticky Tofu VG
hoisin ginger glaze, sesame, scallions

Scotch Egg
apple mostarda, baby greens

Grilled Mahi Mahi Tacos GF
charred pineapple salsa, chipotle slaw

CHOICE OF MAIN COURSE

Ale Battered Fish & Chips
Atlantic cod, homemade malt vinegar tartar

Bangers & Mash Pie
onion gravy, Irish cheddar

Hot Honey Sausage Flatbread
candied jalapeños, basil

Scottish Salmon
root hash, quinoa, parsley cream

Herb Roast Chicken
whipped potato, brussels, onion gravy

CHOICE OF DESSERT

Chocolate Mousse
berry coulis

Apple Cheesecake Taco
poached apple, cinnamon, caramel sauce

GF=GLUTEN-FREE V= VEGETARIAN VG= VEGAN

Gratuity and tax not included. Strongly encourage entire table participation. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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SUNDAY FRIDAY
2-COURSE LUNCH: \$30 PER PERSON

CHOICE OF APPETIZER

Chicken Pot Pie Empanadas
charred corn crema

Grilled Mahi Mahi Tacos **GF**
charred pineapple salsa, chipotle slaw

Sticky Tofu **VG**
hoisin ginger glaze, sesame, scallions

CHOICE OF MAIN COURSE

Black Bean Quinoa Burger **V**
avocado, crispy onions, bourbon barbecue aioli,
potato roll (*GF without onion & roll*)

Crispy Chicken Sandwich
applewood smoked bacon, pepper jack cheese,
chipotle slaw, honeycup mustard, brioche roll

Day After Thanksgiving
turkey, stuffing, green apple, cranberry aioli, ciabatta

Farmer's Market Salad **V GF**
sweet potato, brussels, pear, cranberries, quinoa,
pumpkin seeds, arugula, maple balsamic
Add chicken or sticky tofu +\$5

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