

# great food...

## starters

### wings

#### Authentic! Buffalo Wings

mild, regular, hot or chef's challenge

homemade blue cheese & celery sticks..... small 8.95 large 10.95

#### Specialty Wings

sicilian, honey bbq or chipotle bbq..... small 8.95 large 10.95

**Boneless Wings** any style..... 8.95

**Thai Calamari** peanuts, cilantro, lime, sweet chili glaze ..... 9.95

**Buffalo Chicken Empanadas**..... 7.95

**Hummus** tomato, red onion, cumin grilled pita wedges ..... 8.95

**Cajun Popcorn Shrimp** spicy fried shrimp, rémoulade dip..... 9.50

**Tuna Tataki\*** seared tuna, avocado purée, jalepeño, wonton crisp ..... 9.95

**Seared Tuna\*** wasabi crème, seaweed salad, ginger (tuna cooked rare)..... 10.95

**Hot Spinach and Artichoke Dip** tortilla chips, grilled pita ..... 8.95

**Potato Skins** bermuda onions, bacon, monterey jack, cheddar..... 8.95

**Italian Style Chicken Fingers** honey mustard or bbq sauce ..... 8.50

**Fried Mozzarella Sticks** marinara sauce..... 7.95

**Grilled Chicken Quesadillas**..... 8.95

**Mini Reubens** corned beef, swiss cheese, sauerkraut, cocktail rye,

russian dressing, whole grain mustard ..... 8.95

**Nachos Rancheros** homemade nachos, chili or grilled chicken,

monterey jack, cheddar, rancheros mix ..... 9.95

**Baked Clams** ..... 7.95

**Southwestern Chicken Spring Roll** black beans, cheddar ..... 9.25

## homemade soups

**French Onion** ..... 4.95

**Seafood Bisque** ..... 4.95/5.95

**Soup Du Jour** ..... 3.95/4.95

**Chili, Nacho Chips**..... 4.95

Cheddar & Monterey jack..... add .95

**Shredded Iceberg Salad** gorgonzola, applewood bacon, plum tomatoes, red onion, red wine vinaigrette..... 9.95

**Chopped Salad** assorted greens, dried cranberries, golden raisins, pecans, fresh mozzarella, asiago cheese, tropical vinaigrette ..... 10.25

**Cobb Salad** grilled chicken, avocado, blue cheese, bacon, olives, eggs, tomatoes, field greens ..... 11.50

**Goat Cheese & Pear** mixed baby greens, strawberries, toasted pecans, balsamic glaze ..... 10.50

**Caesar Salad** ..... 6.95/7.95 **Garden Salad** ..... 4.00/5.00

*Add Grilled Chicken..... 3.95 Add Grilled Steak\* ..... 6.95*

## sandwiches

**Shrimp Po Boy** cajun fried shrimp, rémoulade, lettuce, tomato ..... 9.95

**Memphis Pulled Pork Sandwich** sweet potato fries, coleslaw ..... 9.95

**Tuscan Tuna Club\*** grilled yellowfin tuna (medium rare), kalamata olive and roasted tomato mayo, roasted asparagus, baby greens, rustic roll ..... 12.95

**Grilled Portabella Mushroom Sandwich** marinated portabella, red roasted peppers, fresh mozzarella, rustic bread ..... 8.95

**Roast Beef Melt** garlic bread, mozzarella cheese, au jus ..... 9.95

**Roasted Turkey** fresh mozzarella, oven roasted tomatoes, baby greens, balsamic glaze, rustic roll ..... 9.75

**Blackened Crab Cake Sandwich** rémoulade sauce, rustic roll ..... 9.95

**Old Fashioned Reuben** corned beef or turkey..... 8.95

**Classic Grilled Cheese** american, applewood bacon, tomato ..... 6.95

**North Fork Grilled Cheese** rocket arugula, goat cheese, roasted tomatoes, applewood bacon, seven grain rustic bread..... 8.95

**Marinated Sliced Steak\*** 8 oz. hanger steak, mozzarella cheese, crispy onions, garlic bread..... 12.95

**Grilled Chicken Wrap** chicken, hummus, lettuce, tomato, onion, salsa ..... 9.50

**Chicken Caesar Wrap** roasted garlic tortilla ..... 9.50

All burgers, sandwiches & wraps served with your choice of waffle fries, homemade potato salad, coleslaw or side salad.

## our famous burgers

Your Choice of  
Certified Angus Beef\* / Chicken Breast / Turkey  
8.95

**Toppings** ..... each .95

american, cheddar, muenster, mozzarella, swiss, blue cheese, sautéed mushrooms, sautéed onions, bacon, chili, cajun seasoning

**Napa\*** roasted tomato, avocado, baby greens  
*a bunless alternative* ..... 10.95

**Bistro\*** rocket arugula, pesto, blue cheese, applewood smoked bacon ..... 9.95

**Chipotle BBQ\*** monterey jack, cheddar, crispy onions ..... 9.95

**Patty Melt\*** grilled rye, sautéed onions, swiss cheese ..... 9.95

## main st. specialties

**Killer Mac & Cheese** corkscrew pasta, four cheese sauce, butter & bread crumb crust ..... 11.95

add smoked bacon & caramelized onions ..... 1.95

add bbq pulled pork, bbq shrimp, bbq chicken or bbq beef ..... 3.95

**Chicken Pot Pie** puff pastry ..... 13.95

**Chicken Bruschetta** pan fried or grilled cutlets, asiago cheese, tomato basil kalamata olive bruschetta, rocket arugula salad, aged balsamic..... 16.95

**Grilled Chicken & Bow Ties** andouille sausage, baby spinach, roasted tomatoes, garlic wine sauce, fresh parmesan ..... 14.95

**Penne a la Vodka** pink sauce, fresh basil, garlic, artichoke hearts, prosciutto ..... 13.95

**Fish & Chips** coleslaw, tartar sauce, malt vinegar ..... 14.95

**Fish Tacos** mahi-mahi, mango coulis, black bean salsa, rice, warm flour tortillas . . . don't forget the cerveza! ..... 15.95

**Prosciutto Wrapped Shrimp** oven dried tomato pesto, wild mushroom risotto, sautéed spinach ..... 18.95

**Memphis Babyback Ribs** sweet potato fries, coleslaw ..... 18.95

**Marinated Skirt Steak\*** crispy onions, mashed potatoes, sautéed spinach ..... 19.95

*Add Soup Du Jour or Garden Salad..... add 1.95*

*Add Caesar ..... add 3.95*

All parties of eight or more will include an eighteen percent gratuity

\*This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

# wine list

To simplify your wine selection, our wines are listed from light to more complex.  
Undecided? Try one of our wine flights.

	glass	bottle
<b>greens</b> 		
Pinot Grigio Lagaria, Italy organic		27
Sauvignon Blanc Sterling, CA organic		34
Chardonnay (unoaked) Sherwood House, Mattituck, LI local	10	38
Chardonnay Lessing's, Peconic, Long Island local	9	34
Chardonnay Paul Dolan, CA organic		34
Pinot Noir Erath, Dundee, Oregon organic	12	46
Merlot Lessing's, Peconic, Long Island local	9	34
Shiraz Nine Stones, Australia sustainable		36

## whites

Pinot Grigio Santa Marina, Italy	7	26
Pinot Grigio Gabriella, Italy		28
Soave A-Mano, Italy		26
Riesling Pölka Dot, Pfalz, Germany	8.5	32
Riesling Chateau Ste. Michelle (dry), Washington	9	34
Sauvignon Blanc Brancott, Marlborough, New Zealand	8.5	32
Albariño Martín Códax, Rias Baixas, Spain	9	34
Chardonnay Hess, Monterey, CA	9	34
Chardonnay William Hill, Central Coast, CA		30

## reds

Pinot Noir Hob Nob, Vin de Pays d'Oc Languedoc, France	8	30
Pinot Noir Carmel Road, Monterey, CA		47
Rioja Tapeña, Viño de la Tierra de Castilla y León, Spain	7	26
Merlot Red Rock "Reserve", CA	8	30
Malbec Altos Las Hormigas, Mendoza, Argentina	7	26
Merlot Hogue "Genesis", Columbia Valley, WA		36
Cabernet Sauvignon Columbia Crest "Two Vines", WA	7	26
Cabernet Sauvignon Hess, North Coast, California	10	38
Shiraz Rosemount Estate "Diamond Label", Australia	9	34
Carmenere/Cab Escudo Rojo, Maipo Valley, Chile		28
Cabernet Sauvignon 337, Lodi, CA		34
Zinfandel Ravenswood "Old Vine Zinfandel", Lodi, CA		36
Cabernet Sauvignon Irony, Napa Valley, CA	8.5	32

## bubbles

Korbel (187ml), California	12	
Perrier Jouet Grand Brut, France		75



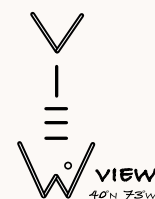
**DRINK LOCAL!**

Brought to you by Blue Point Brewery and the Lessing's Beer Council

**The Lessing's story** Founded in 1890 by Maxwell Lessing, the company began with the goal of providing services to coffee shops in lower Manhattan. The business grew, and by 1917 was operating a bakeshop, commissary and other food services from a downtown location on Jones Lane situated near Wall Street. By the late 1920's, Lessing's was serving meals to New York's workforce in as many as 20 locations, among them the famous Woolworth Building.

Lessing's is a company that can proudly boast some of the most significant milestones in food service. From being the first company to actually "serve" the sandwich in New York's food service industry, to being the first to serve Coca-Cola in New York City, Lessing's has long been on the forefront of innovation in providing great food to our customers. It's at the heart of everything we do at Lessing's ... and it's exactly what you'd expect from a sixth generation, family owned-and-operated business.

Today, we own and operate some of the New York area's finest dining establishments, and are one of the most recognizable names in catering on Long Island. Lessing's does it all, with our unique locations including scenic country clubs and magnificent historic Mansions, to running some of Long Island's most popular restaurants, to offering off-site catering and picnic options. We do all this with the same commitment to quality and excellence that Maxwell Lessing founded the business on more than a century ago.



**Finnegan's**

**LESSING'S**