

ENTREES

HERB ROASTED CHICKEN 17.

pan roasted boneless half chicken, pan jus, garlic mashed potato and vegetable

HOMEMADE CHICKEN MEATLOAF 16.

all white meat and Italian seasoned w/ mushroom gravy, garlic mashed potato, onion

GRILLED ASIAN SKIRT STEAK 21.

ponzu marinade, garlic mashed potato, asparagus and tempura onion rings

ONION CRUSTED CHICKEN 16.

marinara mushroom sauce, garlic mashed potato and vegetable

TERIYAKI GLAZED SALMON FILET 20.

stir fry vegetables and garlic mashed potato

ST. LOUIS BBQ RIBS 17.

slow cooked fork tender spare ribs, sweet potato steak fries and ranch slaw

PAPPARDELLE WITH CHICKEN & GOAT CHEESE 16.

sautéed chicken, wild mushrooms, peas, and sundried tomatoes in a marinara sauce

SESAME CRUSTED YELLOWFIN TUNA 21.

seared rare, teriyaki glaze, garlic mashed potato and vegetable

STUFFED RIGATONI ALA VODKA 14.

garlic, prosciutto, tomato sauce, cream, parmesan and fresh basil

PAN SEARED ST. PETER'S FISH 17.

artichokes, sun dried tomato, lemon and wine. rice pilaf and vegetable

GRILLED PORTERHOUSE PORK CHOP (16OZ.) 18.

port wine sauce, garlic mashed potato and vegetable

small tropical or mixed greens with your entrée 4.

SANDWICHES, WRAPS & PITAS

WEST COAST WRAP 12.

turkey, apple wood bacon, lettuce, tomato, avocado and herb aioli in a spinach wrap

SHRIMP BLT 13.

shrimp, apple wood bacon, avocado, lettuce, tomato and herb aioli on multi grain

YELLOW FIN TUNA WRAP 13.

sushi grade rare tuna, greens, daikon, cucumber and sesame soy dressing

BARBEQUE BRISKET SANDWICH 12.

tender BBQ brisket, ranch slaw, lettuce, tomato, red onion on brioche

SLICED STEAK SANDWICH 13.

open faced on sourdough with gruyere cheese, onions, mushrooms and brown gravy

GRILLED HONEY DIJON CHICKEN 10

grilled chicken, swiss cheese, lettuce, tomato, red onion and honey mustard on brioche

MEDITERRANIAN CHICKEN PITA 10.

grilled chicken, feta, tomato, greens, cucumber, herb vinaigrette, homemade pita

above items served with sweet or russet fries or side salad

SALADS

GOAT CHEESE CROSTINI 12.

crisp greens tossed in balsamic vinaigrette, goat cheese croutons, grape tomatoes, homemade spiced walnuts and dried cranberries

COBB 13.

crisp greens, grape tomatoes, avocado, egg, roasted chicken breast, cheddar, crumbled blue cheese, olives, apple wood bacon and choice of dressing

CHOPPED 12.

chopped greens, roasted peppers, chick peas, cucumbers, red onions, diced tomatoes, black olives and choice of dressing

MAMA LOO'S 12.

roasted chicken breast, napa cabbage, wontons, cucumbers and sesame soy dressing

TROPICAL 11.

mandarin oranges, almonds, apples, raisins, sweet potato crisps and honey mustard

SIMPLE 9.

greens, grape tomatoes, cucumber, red onion and choice of dressing

ENHANCE YOUR SALAD WITH:

grilled chicken 4. grilled shrimp 7. salmon or seared tuna 8. portobello 3. tuna salad 4.

STARTERS & SIDES

Onion Soup au Gratin 7.

Cheese Quesadilla 8.

guacamole, salsa and sour cream chicken add 1.00

Spinach and Artichoke Dip 8.

corn tortillas, sour cream and salsa

Thai Chicken Dumplings 8.

pan fried with dipping sauce

BBQ Wings 9.

blue cheese and crudite

Vegetable Chili Crock 7.

cheddar, tomato, olives, tortilla chips

Russet or Sweet French Fries 4.

Garlic Mashed Potatoes 4.

Daily Seasonal Vegetable 5.

GRAFFITI BURGERS

BLACK ANGUS 12.

TURKEY 11. VEGETARIAN 11.

garnished with lettuce, tomato, onion and a pickle, on a brioche bun with choice of house made fries or salad.

Available toppings : cheeses add. \$1.

bacon add. \$1.25

onions, bbq sauce or mushrooms add .75

SIZZLING FAJITAS

red onions and, red and green peppers. border rice, cheddar, pico de gallo, homemade guacamole, salsa, sour cream and mini flour tortillas

CHICKEN 15. SKIRT STEAK 17.

SHRIMP 17. COMBO 20.

STEAK & SHRIMP(4) 21.

WINES BY THE GLASS

Hob Nob, Pinot Noir '06 7.
France

Oak Hollow, Merlot '04 7.
California

Dolium, Malbec '06 9.
Argentina

Yellow Tail Reserve, Shiraz '06 7.
S. Eastern Australia

Mondavi, Cabernet '06 7.
California

Geretto, Pinot Grigio '07 7.
Italy

Ruffino "Lumina" Pinot Grigio '05 8.
Italy

La Fuente, Sauvignon Blanc '07 7.
Chile

Little Black Dress, Chardonnay '05 8.
California

Oak Hollow, White Zinfandel '06 7.
California

Kendall- Jackson, Chardonnay '05 10.
Vintner's Reserve
California

There is a sharing charge of \$3. for splitting a salad, sandwich or entrée



dinner

served daily 4 pm till close

off premise catering and take out available

Woodbury Common
8285 Jericho Turnpike
Woodbury, New York
516.367.1340

Peninsula Shopping Center
1326 Peninsula Boulevard
Hewlett, New York
516.791.2959

www.graffiti-restaurant.com