

## SOUPS

Homemade daily, ask what's available

**\$5.00** with a small salad **\$8.50**  
Vegetarian Chili (seasonal) **\$5.50**



## LUNCH SPECIAL MENU

Monday-Friday 11:30am till 4:00pm  
Choose one from each column **\$10.00**

### COLUMN A

Any 1/2 hot or cold press sandwich\*  
Any 1/2 specialty salad  
Bowl of homemade soup

### COLUMN B

Side order of our famous Belgian fries  
Small house salad  
Bowl of homemade soup

### COLUMN C

Any fountain soda  
Iced tea  
Strawberry lemonade

\*wraps not included



## THE COLD PRESS

All sandwiches are served on lightly toasted Italian bread. Feel free to create your own combination.

### THE AMERICAN **\$8.75**

Roast beef, turkey breast, Cheddar cheese, lettuce, tomato and roasted garlic spread

### BRIAN'S CLASSIC **\$8.75**

Turkey, Provolone, lettuce, onions, spicy brown mustard and mayonnaise

### THE VEGETARIAN **\$8.50**

Feta cheese, grilled vegetables, fresh tomato and black olive spread

### THE BEETNIK **\$8.50**

Roasted beets, grilled vegetables, shredded carrots and goat cheese

### THE ITALIAN COMBO **\$9.50**

Sopressatta, salami, ham, Provolone, lettuce, tomato, onion, oregano, roasted peppers and house red wine vinaigrette

### CHRIS'S CLASSIC **\$8.50**

Ham, Cheddar, fresh tomato, lettuce and mayonnaise

### JIMMY'S CLASSIC **\$8.50**

Warm breaded chicken, romaine lettuce, sliced tomato, Provolone and red wine house vinaigrette

## FOR STARTERS

### BABY ARUGULA SALAD **\$8.00**

Roasted beets, shaved Parmesan Reggiano with fresh lemon Dijon vinaigrette

### TOMATO OLIVE BRUSCHETTA **\$8.00**

Served on toasted garlic rounds with a thin layer of goat cheese and fresh basil

### ASPARAGUS APPETIZER **\$9.50**

Grilled asparagus, tomato and fresh Mozzarella in Press 195's famous pure maple syrup basil pesto

### CHICKEN FINGERS **\$8.00**

(choice of any 2 sauces)

### BUFFALO WINGS

Sm. **\$8.00** Lg. **\$15.00**

Jumbo Buffalo Wings with celery, carrots and chunky blue cheese dip Traditional Buffalo or BBQ

### VEGGIE SALSA **\$9.50**

Fresh roasted veggie salsa and guacomole with lime, fresh cilantro and tortilla chips

### ARUGULA APPETIZER **\$9.50**

Fresh Mozzarella, tomato and imported roasted red peppers served on a bed of arugula with balsamic vinegar, extra virgin olive oil and fresh black pepper

### APPLE BRIE APPETIZER **\$8.00**

Brie cheese, Granny Smith apple slices and NY state wildflower honey

### HUMMUS PLATE

Sm. **\$9.50** Lg. **\$12.00**

Black bean hummus, grilled marinated Portabella mushrooms, Calamata olives and imported roasted red peppers with grilled spicy bread rounds

### ASSORTED MEAT PLATE

Sm. **\$11.00** Lg. **\$16.00**

Bresaola, sopressatta, aged Genoa salami, Provolone, Fontina, Calamata olives, imported roasted red peppers and shaved Parmesan Reggiano



## FOR THE CHILDREN \$6

Sandwiches served on country white bread with a side of chips and slices of apple

Pressed Hot Dog

Grilled Ham and Cheddar cheese

Fresh mozzarella and marinara sauce on pressed country white bread

PBJ Press with peanut butter & strawberry preserves

Grilled Cheese Press with Cheddar cheese (tomato optional)

Homemade chicken fingers

## DESSERTS serves 2 people

Cheesecake **\$6.00**

Carrot cake **\$6.00**

Nutella Press with fresh banana and ice cream\* **\$8.00**

Ghirardelli double chocolate brownie sundae **\$7.00**

Banana Bread Press with fresh banana and strawberry slices, NY state pure maple syrup, ice cream and candied walnuts. substitute the syrup with Nutella for a chocolate twist\* **\$10.00**



## BEVERAGES

### JUICE

Martinelli juices **\$2.00**

Fresh Strawberry Lemonade **\$2.50**

Hot cider (seasonal) **\$2.50**

### WATER

Poland Spring **\$1.50**

San Pellegrino Sparkling

Small **\$2.50** Large **\$5.00**

### SODA CANS

Aranciata, Limonata **\$2.50**

Coca-Cola, Diet Coke, Sprite **\$1.75**

### SODA BOTTLES

Saranac (Adirondacks, NY) **\$2.50**

Orange Crème, Ginger Beer

Root Beer, Diet Root Beer

Root Beer Float **\$4.50**

Orange Crème Float **\$4.50**

### SODA FOUNTAIN

(16 Oz.) **\$2.00** Free Refills

Coke, Diet Coke, Sprite, Root Beer

Ginger Ale, Seltzer

### COFFEES AND TEAS

Raspberry Iced Tea **\$2.50**

Iced Coffee, Iced Tea **\$2.50**



## PRESS 195 CATERING

Tired of lousy subs, tasteless chicken marsala and flavorless ziti? Experience Press 195 catering, perfect for business, family and friends. We will put together a package that will make your event a success.

\*Contains nuts and/or seeds

## FREE LOCAL DELIVERY

11:30 am to 9:30 pm

Monday - Sunday



## Queens

40-11 bell blvd. Bayside, Queens  
1 Block north of the LIRR station  
718-281-1950

## Brooklyn

195 5th ave. Park Slope, Brooklyn  
N/R train Union st. Subway  
718-857-1950

Named by the food network  
"SANDWICH KINGS"



www.press195.com

## BELGIAN FRIES

Hand cut and double cooked for the ultimate fry. Try them once and you will be hooked... **\$6.00**

## SPECIALTY SAUCES **\$1.75**

Chipotle Jalapeno Mayo, Roasted Pepper, Barbeque, Roasted Garlic, Honey Jalapeno Mustard



## SALADS

### HOUSE SALAD

Mixed greens and fresh vegetables with red wine house vinaigrette Sm. **\$5.00** Lg. **\$7.50**

### MEDITERRANEAN SALAD

Grilled lemon chicken, romaine, feta, chickpeas, grape tomatoes, Bermuda onion, seasoned cucumbers, olives and red wine house vinaigrette **\$11.00**

### HUDSON VALLEY SALAD\*

Mixed greens, crumbled blue cheese, hazelnuts, apples and Doc's Draft hard apple cider vinaigrette. Doc's Draft is an award-winning Hudson Valley hard cider **\$10.25**

### ROASTED BEET SALAD\*

Mixed greens with roasted beets, marinated onions, goat cheese and pure maple syrup walnut vinaigrette **\$10.25**

### FETA SALAD

Mixed greens with roasted vegetables, Feta cheese and a toasted pumpkin seed and wildflower honey dressing **\$10.25**

### CHICKEN CITRUS SALAD\*

Mixed greens with grilled lemon chicken, goat cheese, fresh orange, caramelized walnuts and a cranberry-citrus **\$11.00**

### STEAK SALAD

Mixed greens with grilled marinated sliced steak, fresh Mozzarella, corn, red pepper, tomato, Bermuda onion and a tangy creamy roasted pepper dressing **\$11.00**

### CHICKEN AVOCADO SALAD

Mixed greens with marinated chicken, crispy bacon, sliced egg, avocado, tomato, onion and a creamy cilantro-lime dressing **\$11.00**

### CRISPY CHICKEN SALAD

Crispy breaded chicken strips, romaine lettuce, crumbled blue cheese, bacon, cherry tomato, cucumber, carrot and a tangy blue cheese vinaigrette. **\$11.00**

## BURGERS

1/2 lb. choice beef served with a side of Belgian fries

### 195 CLASSIC BURGER **\$11.00**

Cheddar cheese, lettuce, tomato, onion, pickle, and our Press 195 famous chipotle mayo sauce

### SMOKERS DELIGHT **\$11.50**

BBQ sauce, Bermuda onions, tomato, bacon and smoked gouda

### CALIFORNIA BURNIN' **\$11.50**

Homemade guacamole, homemade salsa, Monterey Jack and jalapenos



## KNISH CORNER

Pressed between a potato knish...

Like nothing you have ever had! **\$8.25**

### STEAK KNISH

Grilled marinated sliced steak and fresh Mozzarella

### TURKEY KNISH

Turkey, Canadian bacon, tomato and Swiss cheese

### VEGGIE KNISH

Grilled veggies and melted Mozzarella

### ROAST BEEF KNISH

Roast beef, Cheddar cheese, sweet onion jam and spicy brown mustard

### PASTRAMI KNISH

Pastrami, Swiss, sauerkraut and tangy roasted pepper dressing

### MEATLOAF KNISH

Homemade meatloaf, Cheddar cheese and gravy



## ADD-ONS

Add the following to your sandwich or salad

**\$.50** Tomato, Bermuda onions, artichokes, Sweet onion jam, sun-dried tomatoes

**\$1.25** Beets, Monterey Jack, Cheddar, Fontina, Swiss, Feta, Roasted Peppers, avocado

**\$2.25** Fresh Mozzarella, Parmesan Reggiano, goat cheese, grilled vegetables, turkey or ham, grilled Portabella mushrooms, grilled chicken, crispy bacon

**\$3.00** Prosciutto di Parma or roast beef

## THE HOT PRESS

All sandwiches are pressed using handcrafted Ciabatta bread. For a lighter bite, ask for our crispy pressed wrap.

**1** Turkey, Monterey Jack, fresh cilantro and Traphagen's not-too-spicy Honey Jalapeno mustard from Traphagen's HoneyFarm, Hunter, NY.

**\$8.75**

**2** Turkey, Brie cheese, imported roasted peppers and roasted garlic spread

**\$8.75**

**3** Turkey, sweet onion jam, fresh Mozzarella, and grilled marinated mushrooms

**\$8.75**

**4** Aged Genoa salami, aged Provolone, imported roasted peppers and spicy brown mustard

**\$8.75**

**5** Sopressata, fresh basil, fresh Mozzarella, imported roasted peppers and roasted garlic spread

**\$9.25**

**6** Bresaola, shaved grilled asparagus, Parmesan Reggiano with fresh lemon and roasted garlic spread

**\$9.25**

**7** Ham, Cheddar cheese and fresh tomato with Dijon mustard

**\$8.50**

**8** Homemade roast pork, ham, Swiss cheese, pickle chips and roasted garlic spread

**\$9.00**

**9** Homemade roast pork, fresh cilantro, Monterey Jack, onions, jalapenos and roasted garlic spread

**\$9.00**

**10** Prosciutto di Parma with fresh Mozzarella, tomato and extra virgin olive oil

**\$9.50**

**11** Marinated spicy grilled chicken, fresh blue cheese and carrot shavings

**\$8.75**

**12** Provolone, Fontina, artichoke hearts and sun-dried tomatoes with black bean hummus

**\$8.50**

**13** Sliced ripe tomato, fresh Mozzarella cheese, fresh basil, and Press 195's famous pure maple syrup basil pesto\*

**\$8.00** + prosciutto **\$9.50**

**14** Grilled zucchini, yellow squash and red pepper with fresh spinach, black olive spread, aged Provolone and roasted garlic spread

**\$8.50**

**15** Grilled Portabella, fresh arugula and goat cheese with roasted garlic and black olive spread

**\$9.00**

**16** Feta cheese, fresh tomato, fresh spinach, and black olive spread

**\$8.25**

**17** Ham, Brie cheese, sliced Granny Smith apples and Dijon mustard

**\$8.50**

**18** Marinated spicy grilled chicken, onions, black bean hummus, fresh cilantro, Monterey Jack and Cheddar cheese

**\$9.00**

**19** Roast beef, tomato, fresh Mozzarella, Bermuda onion, and homemade horseradish sauce

**\$9.00**

**20** Roast beef, marinara sauce, fresh Mozzarella, and roasted garlic spread

**\$9.00**

**21** Turkey and Fontina cheese with a cranberry and roasted pear chutney

**\$8.75**

**22** Albacore tuna salad, Cheddar cheese and fresh tomato

**\$8.50**

**23** Grilled lemon chicken with fresh spinach, Fontina cheese and extra virgin olive oil

**\$8.75**

**24** Grilled marinated Portabella mushrooms, fresh spinach, Swiss cheese and extra virgin olive oil

**\$8.75**

**25** Thinly sliced breaded eggplant, fresh basil fresh Mozzarella, marinara sauce and Parmesan Reggiano

**\$9.00**

**26** Turkey, smoked Canadian bacon, smoked Gouda, fresh tomato and roasted garlic spread

**\$8.75**

**27** Grilled chicken smothered in bbq sauce, onions, jalapenos, smoked Gouda and tomato

**\$9.00**

**28** Grilled eggplant, roasted red peppers, smoked Gouda cheese and roasted garlic spread

**\$8.50**

**29** Grilled marinated sliced steak, tomato, Provolone cheese, onions and homemade Chimichurri sauce

**\$9.25**

**30** Pastrami, sauerkraut, Swiss cheese and spicy brown mustard

**\$8.75**

**31** Turkey, crispy bacon, Monterey Jack, tomato, chipotle mayonnaise and guacamole

**\$9.00**

**32** "Jack's Special" Grilled spicy chicken, fresh mozzarella, bbq sauce, onions and pickles

**\$9.00**

**33** Turkey, grilled veggies, Alpine Lace Swiss cheese and honey jalapeno mustard

**\$8.75**

**34** Grilled lemon chicken, roasted peppers, Alpine Lace Swiss, asparagus and balsamic vinegar

**\$8.75**

**35** Prosciutto di parma, sliced pears, Fontina, arugula and a drizzle of extra virgin olive oil

**\$9.50**

**36** Press 195's original Pizza Press with fresh basil, fresh mozzarella, and marinara sauce

**\$8.75**

**37** Homemade meatloaf, mashed potato, Cheddar cheese and gravy

**\$9.50**

**38** Grilled steak, avocado, sweet onion jam, fresh mozzarella and creamy roasted pepper dressing

**\$9.50**

**39** Grilled lemon chicken, fresh mozzarella, roasted peppers and balsamic vinegar

**\$9.00**

**40** Spicy Buffalo chicken fingers, chunky blue cheese dressing and julienne carrots and celery

**\$9.00**