

FOR THE CHILDREN \$6.50

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

Pressed hot dog

Grilled ham and Vermont Cheddar cheese

Fresh Mozzarella and marinara sauce on pressed country white bread

PBJ Press with peanut butter & strawberry preserves

Grilled Cheese Press with Vermont Cheddar cheese (tomato optional)

Homemade chicken fingers

THE COLD PRESS

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

NEW!! THE PORK SLOPE \$10.00

Homemade thin sliced warm roast pork, roasted veggie salsa, Bermuda onions, fresh cilantro, melted Monterey Jack and creamy cilantro-lime dressing

NEW!! BELL BBQ CLASSIC \$10.00

Grilled warm bbq chicken with fresh sliced avocado, melted Vermont cheddar, fresh cilantro, red onion and paper thin sliced sour pickle chips

THE AMERICAN \$9.75

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

BRIAN'S CLASSIC \$9.25

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

THE VEGETARIAN \$9.50

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

THE BEETNIK \$9.25

Roasted beets, grilled vegetables, shredded carrots and goat cheese

THE ITALIAN COMBO \$10.00

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

CHRIS'S CLASSIC \$9.00

Ham, Vermont Cheddar, fresh tomato, lettuce and mayonnaise

JIMMY'S CLASSIC \$10.00

Panko breaded chicken cutlet, Romaine lettuce, sliced tomato, Provolone, mayonnaise and red wine house vinaigrette

BELGIAN FRIES

Hand cut and double cooked for the ultimate fry. Try them once and you will be hooked...(serves 2) **\$6.25**

SPECIALTY SAUCES \$.75

Chipotle mayo

Roasted pepper

Barbeque

Roasted garlic

Traphagen's honey jalapeno mustard



FOR STARTERS

BABY BEET SALAD APPETIZER \$9.00

Roasted beets, baby arugula, shaved Parmesan Reggiano with fresh lemon Dijon vinaigrette

TOMATO OLIVE BRUSCHETTA \$9.00

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

ASPARAGUS APPETIZER \$10.00

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

CHICKEN FINGERS \$9.00

Panko breaded and never frozen, ours are simply the best! Choose 2 homemade sauces

BUFFALO WINGS Sm. \$9.00 Lg. \$15.00

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

GUACAMOLE AND SALSA \$9.50

Fresh roasted veggie salsa and guacamole with lime, fresh cilantro and homemade warm tortilla chips

ARUGULA APPETIZER \$10.00

Add grilled chicken **\$13.00**

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 \$9.50

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

HUMMUS PLATE

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

Slightly spicy homemade black bean hummus, grilled Portabella mushrooms, Calamata olives and imported roasted red peppers with grilled spicy bread rounds

ASSORTED MEAT PLATE

Sm. **\$14.00** Lg. **\$20.00**

Prosciutto di Parma, sopressata, aged Genoa salami, Provolone, Fontina, Calamata olives, imported roasted red peppers and shaved Parmesan Reggiano

DESSERTS

Cheesecake **\$6.50**

Carrot cake **\$6.00**

Nutella Press with fresh banana and ice cream* **\$8.00** serves 2

Ghirardelli double chocolate brownie sundae **\$8.00** serves 2

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 chocolatey twist* **\$10.00** serves 2



BEVERAGES

JUICE

All juices **\$2.50**

Strawberry lemonade **\$2.50**

WATER

Poland Spring **\$2.00**

San Pellegrino Sparkling

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

SODA CANS

Coca-Cola, Diet Coke, Sprite **\$2.00**

SODA BOTTLES

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

Orange crème, Ginger beer

Root beer, diet root beer

Root beer float **\$5.50**

Orange crème float **\$5.50**

SODA FOUNTAIN

(16 Oz.) **\$2.25**

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



Long Island

22 N. Park Avenue,
Rockville Centre, NY 11570

Queens

40-11 Bell Blvd. Bayside, Queens
1 block north of the LIRR station

(718) 281-1950

SANDWICH KINGS SINCE 2002



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SALADS

Weekday lunch combos (till 3pm, no holidays)
Any specialty salad (lunch size) with:
Bowl of soup, chowder, chili or stew **\$12.00**

HOUSE SALAD

Mixed greens and fresh vegetables with red wine house vinaigrette
Small **\$6.00** Large **\$9.00**

MEDITERRANEAN SALAD

Grilled lemon chicken, Romaine, Feta, chickpeas, grape tomatoes, Bermuda onion, seasoned cucumbers, olives and red wine house vinaigrette **\$13.50**

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
\$11.00 +grilled chicken **\$13.50**

ROASTED BEET SALAD*

Mixed greens with roasted beets, marinated onions, goat cheese and pure maple syrup walnut vinaigrette
\$11.00 +sliced turkey **\$13.50**

CHICKEN CITRUS SALAD*

Mixed greens with grilled lemon chicken, goat cheese, fresh orange, caramelized walnuts and a cranberry-citrus dressing
\$13.50

STEAK SALAD

Mixed greens with grilled marinated sliced steak, fresh Mozzarella, corn, red pepper, tomato, Bermuda onion and a tangy creamy roasted pepper dressing
\$14.00

CHICKEN AVOCADO SALAD

Mixed greens with marinated chicken, crispy bacon, sliced egg, avocado, tomato, onion and a creamy cilantro-lime dressing
\$13.50

CRISPY CHICKEN SALAD

Crispy Panko breaded chicken strips, Romaine lettuce, crumbled blue cheese, bacon, cherry tomato, cucumber, carrot and a tangy blue cheese vinaigrette.
\$13.50



BURGERS

House blend choice beef served on a fresh Brioche roll with a side of our famous Belgian fries or house salad.

Substitute grilled chicken for any burger, tell your waiter.

195 CLASSIC BURGER **\$12.50**

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

SMOKERS DELIGHT **\$12.50**

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

CALIFORNIA BURNIN’ **\$12.50**

Homemade guacamole, homemade salsa, Monterey Jack and jalapenos

NEW!! HAWAIIAN BURGER **\$12.50**

Grilled pineapple, Canadian bacon, Bermuda Onions, Monterey Jack and BBQ sauce

SOUPS

Homemade daily, ask what’s available
\$5.50 with a small house salad **\$9.00**
Vegetarian chili (seasonal) **\$6.00**

KNISH CORNER

Pressed between a potato knish... Like nothing you have ever had! **\$8.95** Add a side salad for **\$3.50**

STEAK KNISH

Grilled marinated sliced steak and fresh Mozzarella

TURKEY KNISH

Turkey, Canadian bacon, tomato and Swiss with chipotle mayo

VEGGIE KNISH

Grilled veggies and melted Mozzarella

ROAST BEEF KNISH

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

PASTRAMI KNISH

Pastrami, Swiss, sauerkraut and tangy roasted pepper dressing

MEATLOAF KNISH

Homemade meatloaf, Vermont Cheddar cheese and gravy

THE HOT PRESS

Taste what made Press 195 famous! All sandwiches are pressed using handcrafted Ciabatta bread.

For a lighter bite, ask for a crispy pressed wrap (ask for the wraps of the day).

MEAT

4 Aged Genoa salami, aged Provolone, imported roasted peppers and spicy brown mustard **\$9.00**

5 Sopressata, fresh basil, fresh Mozzarella, imported roasted peppers and roasted garlic spread **\$9.75**

8 Homemade roast pork, ham, Swiss cheese, pickle chips and roasted garlic spread **\$10.00**

9 Homemade roast pork, fresh cilantro, Monterey Jack, onions, jalapenos and roasted garlic spread **\$9.75**

10 Prosciutto di Parma with fresh Mozzarella, tomato and extra virgin olive oil **\$10.50** + chicken **\$12.50**

17 Ham, Brie cheese, sliced Granny Smith apples and Dijon mustard **\$9.00**

19 Roast beef, tomato, fresh Mozzarella, Bermuda onion, and homemade horseradish sauce **\$10.00**

20 Roast beef, marinara sauce, fresh Mozzarella and roasted garlic spread **\$10.00**

29 Grilled marinated sliced steak, tomato, Provolone cheese, onions and home-made Chimichurri sauce **\$11.00**

30 Pastrami, sauerkraut, Swiss cheese and spicy brown mustard **\$9.50**

35 Prosciutto di parma, sliced pears, Fontina, baby Arugula and a drizzle of extra virgin olive oil **\$10.50**

37 Homemade meatloaf, mashed potato, Vermont Cheddar cheese and gravy **\$10.00**

38 Grilled sliced steak, avocado, sweet onion jam, fresh Mozzarella and creamy roasted pepper dressing **\$11.00**

41 NEW! Homemade slightly spicy meatballs, fresh basil, fresh Mozzarella, Parmesean Reggiano and marinara sauce **\$10.00**

POULTRY

1 Turkey, Monterey Jack, fresh cilantro and Traphagen’s not-too-spicy honey jalapeno mustard from Traphagen’s Honey Farm, Hunter, **\$9.50**

2 Turkey, Brie cheese, imported roasted peppers and roasted garlic spread **\$9.50**

3 Turkey, sweet onion jam, fresh Mozzarella, and grilled Portabella mushrooms **\$9.50**

18 Marinated spicy grilled chicken, onions, slightly spicy black bean hummus, fresh cilantro, Monterey Jack and Vermont Cheddar cheese **\$9.75**

21 Turkey and Fontina cheese with a cranberry and roasted pear chutney **\$9.25**

23 Grilled lemon chicken with fresh spinach, Fontina cheese and extra virgin olive oil **\$9.50**

26 Turkey, smoked Canadian bacon, smoked Gouda, fresh tomato and roasted garlic spread **\$9.75**

27 Grilled chicken smothered in BBQ sauce, onions, jalapenos, smoked Gouda and tomato **\$9.75**

31 Turkey, crispy bacon, Monterey Jack, tomato, chipotle mayonnaise and guacamole **\$10.00**

32 “Jack’s Special” Grilled spicy chicken, fresh Mozzarella, BBQ sauce, onions and pickles **\$9.75**

33 Turkey, grilled veggies, Alpine Lace Swiss cheese and Traphagen’s not-too-spicy honey jalapeno mustard **\$9.25**

34 Grilled lemon chicken, roasted peppers, Alpine Lace Swiss, asparagus and balsamic vinegar **\$9.75**

39 Grilled lemon chicken, fresh Mozzarella, roasted peppers and balsamic vinegar **\$9.75**

40 Spicy Buffalo panko breaded chicken fingers, chunky blue cheese dressing and julienne carrots and celery (Sub grilled chicken for a lighter bite) **\$10.00**

42 NEW! Grilled lemon chicken, Fontina cheese, baby spinach, tomato olive bruschetta and Press 195’s famous pure maple syrup basil pesto* **\$10.00**

43 NEW! Crispy Panko breaded chicken cutlet, grilled pineapple, Canadian bacon, Monterey Jack and Press 195’s famous chipotle sauce **\$10.00**

44 NEW! Crispy Panko breaded chicken cutlet, homemade marinara, fresh basil, Parmesan Reggiano and fresh Mozzarella **\$10.00**

VEGGIE

12 Provolone, Fontina, artichoke hearts and sun-dried tomatoes with slightly spicy black bean hummus **\$9.00** + chicken **\$11.00**

13 Sliced ripe tomato, fresh Mozzarella cheese, fresh basil, and Press 195’s famous pure maple syrup basil pesto* **\$9.00** + grilled chicken **\$11.00** + prosciutto **\$12.00**

14 Grilled zucchini, yellow squash and red pepper with fresh spinach, black olive spread, aged Provolone and roasted garlic spread **\$9.00** + chicken **\$11.00**

15 Grilled Portabella mushrooms, fresh baby Arugula and goat cheese with roasted garlic and black olive spread **\$9.50**

22 Albacore tuna salad, Vermont Cheddar cheese and fresh tomato **\$9.00**

24 Grilled Portabella mushrooms, fresh spinach, Swiss cheese and extra virgin olive oil **\$9.50**

25 Thinly sliced breaded eggplant, fresh basil, fresh Mozzarella, marinara sauce and Parmesan Reggiano **\$10.00**

28 Grilled eggplant, roasted red peppers, smoked Gouda cheese and roasted garlic spread **\$9.50**

36 Press 195’s original Pizza Press with fresh basil, fresh Mozzarella, and marinara sauce **\$8.00**