

# New York New York Dinner

## Tribeca

### **Portobello Mushroom Fries**

Sliced Portobello mushrooms in tempura batter with a glaze of truffle oil and melted Maytag Bleu Cheese fondue. \$6

### **Jumbo Lump Crab Cakes**

Pan fried crab cakes served atop a chive, orange, beurre blanc. \$10

### **Grilled Tenderloin Tartar**

Single side grilled tenderloin, crispy capers, shaved asiago cheese, and a quail egg. \$9

### **Seared Hudson Valley Foie Gras**

Foie Gras with a cherry reduction drizzle, candied pistachios, and nut bread points. \$13

### **Silk Bed Escargots**

Escargots in a Roast fennel cream and brioche. \$9

### **Smoked Lobster Fritters**

Fried Lobster with a Vanilla, Saffron aioli. \$8

### **Crispy Duck Wings**

Duck wings with a toasted sesame, plum, chili sauce \$7

### **Oysters Rockefeller**

Freshly shucked oysters topped with spinach, a touch of anisette, and finished with hollandaise sauce \$8

## Brooklyn

### **Bruschetta Flatbread**

Diced plum tomatoes, buffalo mozzarella and Pesto on a house made flatbread. \$6

### **Kalamata Olive Flatbread**

Asiago, Fontina, Parmesan, Provolone, crumbled goat cheese, caramelized onions, kalamata olives, and sundried tomato pesto on a house made flatbread. \$8

### **White Flatbread**

Buffalo mozzarella, fresh Ricotta Parmesan and virgin Olive oil on a house made flatbread. \$7

### **BBQ Flatbread**

Asiago, Fontina, Parmesan, Provolone, BBQ chicken, caramelized onions, julienne apples and sweet cranberry pesto on a house made flatbread. \$8

## Central Park

### **Classic Caesar**

Fresh romaine with ciabatta crouton

With Chicken \$13

With Shrimp \$15

With Steak \$17

### **Greenwich Village Salad**

Fresh greens, endives, and arugula, with a Grand Reserve hazelnut vinaigrette and truffle oil goat cheese.

With Chicken \$13

With Shrimp \$15

With Steak \$17

### **Classic Manhattan Clam Chowder**

Manhattan Clam Chowder with a Sherry floater \$5

### **Absolut Heirloom Tomato Gazpacho**

House made Gazpacho with pepper crackers \$4

## Manhattan

### **NY NY Strip Steak**

Dry aged 12 oz. N.Y. Strip Steak, Melted Maytag bleu cheese, onion confit, and A-1 butter. \$24

### **Liberty Filet**

Black Angus beef tenderloin filet on oxtail compote with fresh grated horseradish butter. \$29

### **Roasted Cape Cod Monkfish**

Cape Cod Monkfish wrapped in Apple bacon, finished with Sauterne, Veronique glaze and crispy pancetta. \$18

### **Roasted Duck**

Crispy, Port Wine Lacquered N.Y. State Duckling with Mission Fig Jus. \$24

### **Grilled Jumbo Shrimp**

Jump shrimp, cinnamon dusted chanterelles, coconut, and curry drizzle. \$25

### **Osso Buco**

Slow braised pork Osso Buco, root vegetable ragout, and toasted orzo pasta. \$25

### **Seared Scallops**

Pan seared Scallops, Truffle oil, corn, red pepper sabayon sauce. \$22

### **Broiled Walleye**

Porcini dusted Walleye on truffle risotto with roasted shallot broth. \$24

### **Tuna Oscar**

Grilled tuna topped with Crab Tempura, fresh asparagus, and a Wasabi Hollandaise sauce. \$24

### **Pan Sautéed Chicken**

Pan Sautéed Split Breast of Chicken with Crimini mushrooms, Creamy soft polenta, and Sage Brown Butter. \$19

### **Grilled Vegetable Plate**

Grilled seasonal vegetables, Mashed Cauliflower, baked seasoned flatbread and lavosh. \$16

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

An 18% gratuity will be added to all parties of 8 or more.

We are not responsible for any lost, stolen or damaged items. We reserve the right to refuse service.