

DEEP DISH FOCACCIA (v) 17

smoked mozzarella + spiced tomato

SPUTINI

6 each
whipped ricotta
eggplant caponata

CRUDOS & CARPACCIOS

- EAST COAST OYSTERS*30
half dozen, champagne mignonette, cocktail sauce
- SHRIMP COCKTAIL24
horseradish, lemon
- TRUMPET MUSHROOM CARPACCIO (v)21
fennel barigoule, hazelnuts, parmesan
- YELLOWFIN TUNA CARPACCIO*27
ginger, salted lemon, scallions, green olives
- STEAK TARTARE*29
cognac, capers, dijon, cornichons

STARTERS

- TIE DYE LETTUCES (v)20
ruby romaine, roasted beets, blackberries
aged goat cheese, pistachios
- EMPIRE CAESAR SALAD20
castelfranco, baby romaine, caperberries
parmesan, croutons
- LIONI BURRATA24
prosciutto San Daniele, blueberry mostarda
arugula
- VITELLO TONNATO*26
veal tenderloin, cantabrian anchovies, caper leaves
- GRILLED OCTOPUS SALAD28
campari tomatoes, celery, jalapeños
- FRITTO MISTO24
shrimp, calamari, artichokes, arrabiata
- OYSTERS ROCKEFELLER32
Island Creek oysters, creamed spinach
fennel breadcrumbs

SIDES

- WILTED SPRING PEA LEAVES (v)18
- LEEKS VINAIGRETTE, PINENUT GREMOLATA (v)14
- GRILLED ASPARAGUS, FETA + MINT (v)16
- POTATO PURÉE (v)12
- FRENCH FRIES, CHEDDAR FONDUE (v)16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

**THE TERRACE
AND OUTDOOR GARDENS**

BROADWAY EXPRESS

65PP

FIRST COURSE

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

CAPRESE SALAD (v)
heirloom tomato, ovalini, strawberry
aged balsamic

OYSTERS ROCKEFELLER
Island Creek oysters, creamed spinach
fennel breadcrumbs

SECOND COURSE

ROASTED HEIRLOOM CARROTS (v)
hummus, eggplant croutons
pine nuts, paprika

CHICKEN PAILLARD
arugula, cherry tomatoes, parmesan

LOCH DUART SALMON*
grilled asparagus, marinated feta, mint

STEAK FRITES* +15
12oz cowgirl steak, skinny fries, chimichurri

DESSERT

TIRAMISU
ladyfinger sponge, mascarpone cream
cold brew foam

STRAWBERRY PAVLOVA
crème fraîche, basil

PRE-ORDER YOUR...

**I LOVE NY
CHOCOLATE SOUFFLÉ 33**

grand marnier ice cream, serves two
please allow 30 minutes

CHEFS JOHN FRASER AND WARREN BAIRD

PASTA

- PRIMAVERA (v)27
saffron, asparagus, english peas
- BROCCOLI CACIO E PEPE (v)29
rigatoni, pine nuts, pecorino, demi sec tomatoes
- KING CRAB TAGLIATELLE44
cherry pepper, vermouth, fennel breadcrumbs
- SPRING LAMB RAVIOLI38
minted ricotta, fresh peas
- STUFFED SHELLS33
spicy pork ragu, San Marzano tomatoes
fresh ricotta

ENTRÉES

- ROASTED HEIRLOOM CARROTS (v)26
hummus, eggplant croutons, pine nuts, paprika
- LOCH DUART SALMON*40
grilled asparagus, marinated feta, mint
- YELLOWFIN TUNA*42
eggplant caponata, basil-walnut pesto
- ROASTED ORGANIC CHICKEN38
shaved fennel, chicories, olives, broken jus
- STEAK FRITES*43
hanger steak, skinny fries, chimichurri
- PARMESAN CRUSTED LAMB CHOPS*54
artichokes, fava beans, tomato agrodolce

BILLBOARD BURGER* 34

piedmontese beef, bacon + mushroom marmellata
french fries, cheddar fondue

CHARBROILED STEAK

prime black angus

- FILET MIGNON*, 8oz50
- BONE IN COWGIRL STEAK*, 12oz72
- SPLIT BONE RIBEYE*, 16oz, dry aged78
- TOMAHAWK*, 32oz185

SAUCES

- CHIMICHURRI5
- TRUFFLE BUTTER7
- HOLLANDAISE6
- HORSERADISH CREAM5
- HOMEMADE STEAK SAUCE4

DINNER