

DEEP DISH FOCACCIA (v) 18
smoked mozzarella + spiced tomato

SPUNTINI
6 each
whipped ricotta
tomato marmellata

CRUDOS & CARPACCIOS

EAST COAST OYSTERS*30
half dozen, champagne mignonette, cocktail sauce

SHRIMP COCKTAIL25
horseradish, lemon

TRUMPET MUSHROOM CARPACCIO (v)22
fennel barigoule, hazelnuts, parmesan

YELLOWFIN TUNA CARPACCIO*28
ginger, salted lemon, scallions, green olives

STEAK TARTARE*30
cognac, capers, dijon, cornichons

STARTERS

TIE DYE LETTUCES (v)20
ruby romaine, roasted beets, blackberries
aged goat cheese, pistachios

EMPIRE CAESAR SALAD.....20
castelfranco, baby romaine, caperberries
parmesan, croutons

LIONI BURRATA25
prosciutto San Daniele, pear mostarda
arugula

SMOKED OCTOPUS.....29
broccoli rabe salsa verde, white bean puree

FRITTO MISTO25
shrimp, calamari, artichokes, arrabiata

OYSTERS ROCKEFELLER.....32
Island Creek oysters, creamed spinach
fennel breadcrumbs

SIDES

SUNCHOKE CREAMED SPINACH(v)15
LEeks VINAIGRETTE, PINE NUT GREMOLATA (v) 14
CHARRED BROCCOLI RABE (v).....14
POTATO PURÉE (v)14
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 68

FIRST COURSE

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

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

YELLOWFIN TUNA CARPACCIO*
ginger, salted lemon, scallions, green olives

SECOND COURSE

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

CHICKEN PAILLARD
arugula, cherry tomatoes, parmesan

LOCH DUART SALMON*
roasted delicata, apple butter, pomegranate gremolata

STEAK FRITES* +18
12oz cowgirl steak, skinny fries, chimichurri

DESSERT

TIRAMISU
ladyfinger sponge, mascarpone cream
cold brew foam

CHERRY PAVLOVA
thyme meringue, crème fraîche

WINE PAIRING 375ML +45

DO FERREIRO ALBARIÑO
rias baixas, spain, 2020

CHÂTEAU SAINT-ANDRÉ CORBIN
merlot, cabernet franc, saint-georges, saint émilion, france 2021

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 35

Grand Marnier ice cream, serves two
please allow 30 minutes

CHEFS JOHN FRASER AND WARREN BAIRD

PASTA

PRIMAVERA DI STAGIONE (v) 27
carrot lumache, roasted sunchoke
almond-carrot pesto

BROCCOLI CACIO E PEPE (v)29
rigatoni, pine nuts, pecorino, demi sec tomatoes

LOBSTER TAGLIATELLE45
cherry pepper, vermouth, fennel breadcrumbs

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*42
roasted delicata, apple butter
pomegranate gremolata

YELLOWFIN TUNA*44
porcini, root vegetable caponata, fungi sugo

LA BELLE ROASTED ORGANIC CHICKEN45
shaved fennel, chicories, olives, broken jus

STEAK FRITES*45
hanger steak, skinny fries, chimichurri

PARMESAN CRUSTED LAMB CHOPS*65
tomato agrodolce

BILLBOARD BURGER* 35

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

CHARBROILED STEAK

prime black angus

FILET MIGNON*, 8oz68

BONE IN COWGIRL STEAK*, 12oz.....74

NY STRIP, 16oz dry aged135

TOMAHAWK*, 32oz.....220

SAUCES

CHIMICHURRI.....6
TRUFFLE BUTTER9
HORSERADISH CREAM6
HOUSE MADE STEAK SAUCE.....6
AU POIVRE.....9

DINNER