

DEEP DISH FOCACCIA (v) 18

smoked mozzarella + spiced tomato

CONDIMENTI

6 each
whipped feta
gremolata

CRUDOS & CARPACCIOS

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

SHRIMP COCKTAIL25
horseradish, lemon

FENNEL CARPACCIO22
bottarga, melon, pine resin, lemon

SCALLOP CRUDO*28
cantaloupe, cucumber, lime, anise hyssop

STEAK TARTARE*30
mission fig, arugula, pecorino
pumpernickel

STARTERS

TIE DYE LETTUCES (v)22
ruby romaine, roasted beets, blackberries
aged goat cheese, pistachios

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

STRACCIATELLA CROSTINI24
prosciutto, apricot, nardello pepper

SMOKED OCTOPUS.....29
stewed chickpeas, sofrito, broccoli rabe

FRITTO MISTO25
shrimp, calamari, artichoke, arrabiata

OYSTERS ROCKEFELLER.....32
island creek oysters, creamed spinach
fennel breadcrumbs

SIDES

GRILLED ASPARAGUS, pancetta16
SUMMER BEANS, nduja vinaigrette16
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

FENNEL CARPACCIO
bottarga, melon, pine resin, lemon

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

STEAK TARTARE*
mission fig, arugula, pecorino
pumpernickel

SECOND COURSE

SICILIAN CAULIFLOWER STEAK (v)
almond, chickpea, spinach, sultanas, meyer lemon

CHICKEN PAILLARD
arugula, cherry tomatoes, parmesan

LOCH DUART SALMON*
summer squash, tomato-olive sauce vierge

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

DESSERT

TIRAMISU
ladyfinger sponge, mascarpone cream
cold brew foam

LATE SUMMER PAVLOVA
plum, fig, mascarpone sherbet

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

VENETIAN BOLOGNESE36
ground yellowfin tuna, pancetta, calabrian chili
ricotta

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

STUFFED SHELLS "NORMA" (v)32
eggplant, heirloom tomato, sweet pepper conserva
ricotta salata

SEAFOOD SPAGHETTINI.....42
scallops, shrimp, lobster, orange-chili oil

LINGUINI VONGOLE32
smoked pancetta, littleneck clams, peperoncini

ENTRÉES

SICILIAN CAULIFLOWER STEAK (v)32
almond, chickpea, spinach, sultanas, meyer lemon

LOCH DUART SALMON*42
summer squash, tomato-olive sauce vierge

LA BELLE ROASTED ORGANIC CHICKEN45
swiss chard, farro, peach caponata

RED SNAPPER*38
sweet corn, confit potato, marinated tomato

STEAK FRITES*45
hanger steak, skinny fries, chimichurri

DRY AGED DUCK*56
labneh polenta, sicilian pistachio crumble
tart cherry

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