

The New Yorker

Appetizers-Soup-Salads

- Soup of the Day** 7.
Seasonal Selection of Homemade Soup
- Onion Soup Gratinée** 8.
a Baked Crock of Homemade Soup, Swiss and Parmesan Cheeses
- Pepper Seared Ahi Tuna** 11.
with Pickled Ginger Slaw and Sweet Onion Vinaigrette
- Escargots with Roquefort-Garlic Butter** 12.
Served with Toast Points
- Buffalo Barbecue Shrimp** 14.
with Maytag Blue Cheese and Crab Slaw
- Coconut-Panko Crab Cake** 14.
with Curry-Avocado-Mango Salsa
- Pan Seared Fresh Foie Gras** 16.
With Caramelized Pear, Port Wine Reduction and Frizzled Leeks
- Radicchio, Arugula and Granny Smith Apple Salad** 12.
with Maytag Blue Cheese, Caramelized Pecans and Honey-Lime Vinaigrette
- Seafood Chopped Salad** 16.
with Jumbo Shrimp, Maine Lobster, Bay Shrimp, Radicchio, Provolone, Olives, Cherry Peppers, Iceberg Lettuce and Louie Dressing
- Classic Caesar Salad** 10.
Romaine, Sourdough Croutons, Parmesan and Anchovies
- Baby Spinach, Hearts of Palm and Belgian Endive** 12.
with Herbed Cypress Grove Goat Cheese, Roasted Sweet Red Peppers, Olive Oil and Balsamic Reduction

Appetizers for the Table

- Filet Mignon Skewers (2)** 8.
with Teriyaki Sauce
- Crispy Fried Camembert and Pear** 10.
with Red Pepper Jelly
- Crispy Fried Calamari** 14.
with Asian Slaw and Sweet Chile Sauce
- Jumbo Shrimp Cocktail** 16.
with House Made Horseradish Cocktail Sauce
- Iced Fresh Oyster Selection*** 16.
On the Half-Shell with Mignonette Sauce, ½ Dozen
- Sautéed Wild Mushrooms and Brie** 11.
with Garlic Butter, Sherry and Toast Points

Café Classics

- Classic Cobb Salad** 14.
Chicken Breast, Blue Cheese, Hard Cooked Egg, Bacon, Tomatoes, Avocado and Red Wine Vinaigrette
- Asian Style Chicken Salad** 14.
Mixed Greens, Crispy Noodles, Sprouts, Cashews, Sesame Vinaigrette
- Chicken Fried New York Steak** 18.
Mashed Potatoes and Country Gravy
- Chicken Breast** 15.
- Deep Fried Jumbo Shrimp** 18.
with French Fries and Cole Slaw
- New Yorker Burger** 14.
*½ Pound Certified Angus Burger
Bacon, Avocado and Jack Cheese*

Steaks-Certified Angus Beef® Natural

The Highest Quality Beef Available. Abundantly Flavorful, Incredibly Tender, Naturally Juicy. Natural Feed, Antibiotic and Hormone-Free.

- New York Sirloin Pepper Steak** 42.
with Bacon, Scallions and Hand-Cut Kennebec Potato French Fries
- Filet Mignon of Beef** 48.
with Gorgonzola-Panko Crust, Mushroom Jus and Mashed Potatoes
- New York Steak USDA Prime** 48.
14 ounces served with Roasted Garlic Butter, Smoked Gouda Au Gratin Potatoes and Fresh Vegetables
- Char-Grilled Rib Eye Steak** 48.
14 ounces with Sauce Béarnaise
Add One King Crab Leg to any Steak 19.

Entrées

- Pappardelle with Maine Lobster** 28.
Fresh Pasta Noodles with Tomato-Basil Cream Sauce
- Breast of Pheasant** 29.
Pan Roasted and served with Basil Mashed Potatoes, Wild Mushrooms and Fava Beans
- Beef Short Rib "Osso Buco"** 34.
Braised with Chipotle Sauce and Sour Cream-Chive Mashed Potatoes
- Shellfish "Jambalaya"** 38.
Jumbo Prawns, Sea Scallop and Lobster with New Orleans Style Creole Sauce
- Roasted Lamb Rack** 48.
Dijon Mustard Crusted and served with Cumin Scented Yogurt And Mint Pesto Sauces

Three Course Prix-Fixe Dinner

\$44

Choose One Item from Each Category

Starters

Spinach, Mushroom and Bacon Salad
with Balsamic Vinaigrette

Caesar Salad

Slow Roasted Tomato, Fresh Mozzarella and Avocado
with Capers, Pine Nuts and Balsamic Reduction

Entrees

Two Filet Mignon Medallions

With Asparagus, Whipped Potatoes and two Sauces: Lump Crab- Béarnaise and Peppercorn Cream Sauce

Maine Lobster Tail

with Lump Crab Stuffing and Hollandaise

Filet of Atlantic Salmon

Simmered in Bouillabaisse Broth with Manila Clams and Black Mussels

Chicken Piccata

Sautéed Breast of Chicken, Whipped Potatoes, Asparagus, Lemon, Parsley and Capers

Dessert

Tahitian Vanilla Crème Brûlée

Black Turtle Sundae

New York Style Cheesecake with Raspberry Sorbet

An 18% Gratuity will be added to check for parties of 8 guests and order.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
Executive Chef/Partner, Will Pliler ° Sous Chef/Andrew Roll*