

Maggie's  
PLACE  
EST. 1974

NYC RESTAURANT WEEK

dinner: \$45 per person

SUNDAY-FRIDAY ONLY

CHOICE OF APPETIZER

**Charred Octopus**

red pepper hummus, crispy chickpeas, chorizo vinaigrette

**Burrata & Prosciutto Board GF**

sourdough toast, olive oil, smoked sea salt (GF without the toast)

**Point Judith Calamari**

furi-kake, shishito peppers, grilled lemon, herb garlic aioli

**Mozzarella Skewers V**

panko-crusted fresh ciliegine, tomato chutney, micro basil

**Wagyu Baby Burgers**

dry rubbed uncured bacon, pear & onion chutney, brie, brioche

CHOICE OF MAIN COURSE

**Roasted Half Chicken GF**

garlic spinach, whipped boursin mash potatoes, demi glace  
(GF without demi-glace)

**Greek Lamb Burger GF**

feta, spinach, fire-roasted tomato, roasted garlic aioli, potato bun

**Substitute:** gluten-free bun 2

**Faroe Island Salmon GF**

smashed butternut squash, crispy brussels sprouts, beurre blanc

**Steak Frites au Poivre +8 GF**

12 oz cast-iron seared NY Strip, peppercorn brandy cream (GF without au poivre)

**Harvest Salad V GF**

butternut squash, goat cheese, sun-dried cranberries, apple, brussels sprouts, pumpkin seeds, market greens, apple cider vinaigrette

**Add:** falafel 6, chicken 9, salmon 12, steak 13

CHOICE OF DESSERT

**Apple Tartlet**

vanilla bean ice cream, cinnamon sugar, salted caramel

**Warm Molten Chocolate Lava Cake V**

raspberry coulis, fresh cream, mint

V=VEGETARIAN GF=GLUTEN-FREE

STELLA ARTOIS: SPONSOR AND OFFICIAL BEER OF NYC RESTAURANT WEEK

Gratuity and tax not included. Strongly encourage entire table participation. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

NYC RESTAURANT WEEK

*lunch: \$30 per person*  
SUNDAY-FRIDAY ONLY

CHOICE OF APPETIZER

**Chef Carlos' Famous Soup**

ask your server about our daily offering

**Burrata & Prosciutto Board GF**

sourdough toast, olive oil, smoked sea salt  
(GF without toast)

**Point Judith Calamari**

furikake, shishito peppers, grilled lemon, herb garlic aioli

**Mozzarella Skewers V**

panko-crusted fresh ciliegine, tomato chutney, micro basil

**Wagyu Baby Burgers**

dry rubbed uncured bacon, pear & onion chutney, brie, brioche

CHOICE OF MAIN COURSE

**Spicy Crispy Chicken Sandwich**

slaw, pickles, spicy mayo, potato bun

**Crispy Falafel V GF**

cucumber, pickled beets, red onion, tomato, arugula, dill, tahini dressing, grilled pita (GF without pita)

**Maggie's Burger**

special blend beef patty, lettuce, tomato, potato bun

**Add:** bacon 3, American, cheddar or Swiss cheese 2

**Substitute:** gluten-free bun 2

**Fish & Chips**

beer-battered Atlantic cod, grilled lemon, house-made tartar

**Brussels Caesar Salad V GF**

shredded brussels sprouts, kale, asiago, crostini, grilled lemon

**Add:** falafel 6, chicken 9, salmon 12, steak 13 (GF without the crostini)

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