

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

SPUNTINI
6 each
whipped feta
eggplant caponata

CRUDOS & CARPACCIOS

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

SHRIMP COCKTAIL25
horseradish, lemon

FENNEL CARPACCIO (v).....22
bottarga, melon, pine resin, lemon

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

STEAK TARTAR*30
mission fig, arugula, pecorino
pumpnickel

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 CROSTINI23
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 vinaigrettev).....16
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

RESTAURANT WEEK

60

FIRST COURSE

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

FENNEL CARPACCIO (v)
bottarga, melon, pine resin, lemon

STEAK TARTAR*
mission fig, arugula, pecorino
pumpnickel

SMOKED OCTOPUS +8
stewed chickpeas, sofrito, broccoli rabe

SECOND COURSE

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

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

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

COWGIRL STEAK* +16
12oz cowgirl steak, sunchoke creamed spinach

DESSERT

CHEESECAKE
raspberry, white chocolate

BUTTERSCOTCH BUDINO
salted whipped cream, marcona almond shortbread

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*52
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

THE TERRACE
AND OUTDOOR GARDENS

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smoked mozzarella + spiced tomato

SPUTINI
6 each
whipped feta
eggplant caponata

STARTERS

FENNEL CARPACCIO (v).....22
bottarga, melon, pine resin, lemon

STRACCIATELLA CROSTINI32
prosciutto, apricot, nardello pepper

SALMON TARTARE*25
ginger, salted lemon, scallions, green olives

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

FRITTO MISTO25
shrimp, calamari, artichoke, arrabbiata

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

PASTA

VENETIAN BOLOGNESE36
ground yellowfin tuna, pancetta, calabrian chili
ricotta

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rigatoni, pine nuts, pecorino, demi sec tomatoes

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ricotta salata

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SIDES

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CHARRED BROCCOLI RABE (v)14

POTATO PURÉE (v).....14

FRENCH FRIES, cheddar fondue (v)16

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RESTAURANT WEEK

45

FIRST COURSE

FENNEL CARPACCIO (v)
bottarga, melon, pine resin, lemon

EMPIRE CAESAR
castelfranco, baby romaine, parmesan

SALMON TARTARE*
ginger, salted lemon, scallions, green olives

SMOKED OCTOPUS +8
stewed chickpeas, sofrito, broccoli rabe

SECOND COURSE

SESAME CHICKEN
red + green cabbage, toasted almonds
crispy wontons

CRISPY CHICKEN SANDWICH
honey kale slaw, house pickles, buttermilk

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

STEAK FRITES* +12
hanger steak, skinny fries, chimichurri

DESSERT

CHEESECAKE
raspberry, white chocolate

BUTTERSCOTCH BUDINO
salted whipped cream, marcona almond shortbread

WINE PAIRING 375ML +45

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merlot, cabernet franc, saint-georges, saint émilion, france 2021

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CHOCOLATE SOUFFLÉ 35**

Grand Marnier ice cream, serves two
please allow 30 minutes

HEARTY SALADS

WALDORF19/24
black grapes, curried walnut
honey-lemon crème fraîche
add chicken +12 | shrimp +14 | hanger steak* +18

TIE DYE (v)22/28
ruby romaine, roasted beets, avocado, blackberries
aged goat cheese, pistachios
add chicken +12 | shrimp +14 | hanger steak* +18

EMPIRE CAESAR20/26
castelfranco, baby romaine, caperberries
parmesan, croutons
add chicken +12 | shrimp +14 | hanger steak* +18

CLASSIC COBB28
chopped iceberg, avocado, nueske's bacon
hard boiled egg, blue cheese
add chicken +12 | shrimp +14 | salmon* +16

SESAME CHICKEN27
red + green cabbage, toasted almonds
crispy wontons

BILLBOARD BURGER* 35

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

ENTREES

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

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

CRISPY CHICKEN SANDWICH30
honey kale slaw, house pickles, buttermilk

CHICKEN PAILLARD30
arugula, cherry tomatoes, parmesan

STEAK FRITES*45
hanger steak, skinny fries, chimichurri