

DINNER



4PM - 10PM

NYC RESTAURANT WEEK® WINTER 2026

3-COURSE DINNER | \$45 PER GUEST

YOUR CHOICE OF 1 DISH PER COURSE

TO START

SOUP OF THE DAY

CRAB BISQUE

brioche croutons, aleppo, olive oil

LITTLE GEM CAESAR

parmigiano reggiano, country bread
croutons, anchovy vinaigrette

AHI TUNA TARTARE

crushed avocado, charred lemon soy,
chive, house-made kettle chips

TOMATO-BRAISED MEATBALLS

beef & pork, polenta, basil

ENTRÉE

BRICK CHICKEN ^{GF}

grilled broccolini, papas bravas,
lemon-chicken jus

WILD MUSHROOM RISOTTO ^{GF, VEG}

parmigiano reggiano, mascarpone, truffle

ATLANTIC SALMON ^{GF}

braised chickpeas, chermoula yogurt,
baby spinach

OVEN-ROASTED SHORT RIB RIGATONI

red wine-braised short rib, tomato, ricotta

DESSERT

CHOCOLATE CUPCAKE

hazelnut praline,
candied hazelnuts

BASQUE CHEESECAKE

cara cara, blood orange,
orange-caramel sauce

VANILLA & BERRY SOFT SERVE

strawberry syrup

AFFOGATO LATTE SOFT SERVE

vanilla, ground espresso, caramel latte sauce

SIMPLY SOFT SERVE

vanilla, chocolate or twist

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

THE JUNGLE BIRD 17

Jamaican Rum, Pineapple, Campari, Lime

HARTA NEGRONI 18

Spring 44 Gin, House Vermouth, Campari Gomme

MOJITO 17

Palante Rum, Lime, Simple, Mint, Club Soda

PALOMA 16

Tequila, Grapefruit, Pamplemousse, Agave, Scrappy's Bitters, Grapefruit Soda

COSMOPOLITAN 16

Citrus Vodka, Cranberry, Lime, Cointreau

CLOVER CLUB 18

Three Cuts Gin, Lemon, Syrup, Raspberry, Egg Whites

AMALFI COAST SPRITZ 17

Italicus Liqueur, Limoncello, Prosecco, Lemon

GRAYSON MARTINI 18

Truman Vodka, House Vermouth Blend, Twist of Lemon

SMOKED OLD FASHIONED 18

Rye, Demerara, Angostura & Orange Bitters

L'ESPRESSO 18

Dark Rum, Mr. Black Coffee Liqueur, Cinnamon Syrup, Espresso

MANHATTAN 18

Rye, House Vermouth Blend, Woodford Barrel Aged Cherry Bitters

TRADITIONAL MEZCAL MARGARITA 17

Cazadores Tequila, Sigiloso Mezcal, Orange Curaçao, Lime, Agave

NON-ALCHOLIC

ST. AGRESTIS PHONY NEGRONI 16

N/A Aperitif Gin, Vermouth, Orange Twist

NOT TOO SPICY 16

Non-Alcoholic Tequila, Lime, Agave, Jalapeño

ON THE WAGON 16

Seedlip Spice, Lime, Ginger Beer

YUZU LIME TONIC 16

Seedlip Garden, Yuzu, Lime, Tonic

BEER

BRONX BREWING 9

Well-Earned Pilsner

ALLAGASH WHITE 9

Belgian-Style Wheat

MONTAUK BREWING COMPANY 9

Wave Chaser IPA

HEINEKEN 9

Lager

WINE BY THE GLASS

SPARKLING & ROSÉ

LA GIOIOSA PROSECCO BRUT 15/72

Italy N.V.

GONET-MEDEVILLE BRUT 33/165

Bisseuil, France 2019

LA GIOIOSA PROSECCO ROSÉ 16/75

Millesimato, Italy 2023

FEUDO MONTONI NERELLO MASCALESE ROSÉ 14/68

Sicilia, IT 2023

RAVOIRE & FILS MANON ROSÉ 15/72

Côtes de Provence, FR 2021

GONET-MEDEVILLE EXTRA BRUT ROSÉ 30/150

Bisseuil, France 2019

WHITE

DOMAINE DES HATES CHABLIS 19/95

Burgundy, France 2023

TE MATA SAUVIGNON BLANC 16/80

Hawke's Bay, NZ 2023

LAVIS PINOT GRIGIO 14/68

Trentino, IT 2024

LE PETIT SILEX 18/88

Sancerre, FR 2024

VALLE ISARCO GRÜNER VELTLINER 14/70

Alto Adige, Italy

RED

VIÑA LANCIANO RIOJA RESERVA 18/88

Rioja, ES 2019

FRÉDÉRIC ESMONIN BOURGOGNE ROUGE 15/60

Burgundy, FR 2018

CHÂTEAU-LESCALLE BORDEAUX SUPERIOR 16/78

Bordeaux, FR 2020

BEDFORD CELLARS CABERNET SAUVIGNON 20/98

Napa Valley, CA 2023

BOURGOGNE ROUGE LES GENEVRIERES

PINOT NOIR 16/80

Burgundy, France 2023

SERAFINI & VIDOTTO PINOT NERO 18/80

Veneto, Italy 2021

LA LECCIAIA "SASSARELLO" 14/68

Toscana, IT

PERONI 9

Italy

BROOKLYN BREWERY 9

Lager, New York

WOLFFER ESTATE 12

Rosé Cider