

Appetizers

Crab Stuffed Mushrooms \$10

A veritable appetite aphrodisiac!

White mushroom caps piled high with snow crab, cream cheese and scallions, baked in garlic butter

Manhattan Mushrooms \$7

Crimini mushrooms sautéed in garlic butter and a rich port wine demi-glace

Foccacia Breadsticks \$8

Applegate Artisan foccacia bread, brushed with garlic butter and topped with melted mozzarella.

Served with our house made marinara sauce for dipping

Shrimp Cocktail \$12

A chilled goblet heaped with shrimp meat and topped with our spicy NY island cocktail sauce.

Spicy Hot Spinach Dip \$8

Fresh spinach, cream cheese & roasted jalapeno peppers, topped with parmesan cheese and baked until hot and bubbly.

Served with tortilla chips

Fried Artichoke Hearts \$8

Whole artichoke hearts coated in Panko bread crumbs and fried golden brown, then baked in garlic butter and capers

Onion Ring Stack \$6

Crispy beer battered onion rings.

Served with BBQ sauce and ranch dressing

20% Service charge added to parties of 8 or more



"SAY, THESE SOUND PRETTY GOOD!"



Soup and Salad

Grilled Steak Salad \$16

Charbroiled top sirloin steak strips, blue cheese crumbles, sliced red onion, hardboiled egg, cucumbers and tomatoes over fresh greens

Pacific Northwest Salad \$12

Sliced pears, blue cheese crumbles, glazed walnuts, crunchy fried onions and dried cranberries over fresh greens

Served with a side of balsamic vinaigrette.

Add chicken 4.00 Add salmon filet or shrimp 7.00

Long Island Wedge Salad \$5.50

A thick wedge of iceberg lettuce with tomato and crumbled bacon, smothered with blue cheese dressing

GoodFellas Caesar Salad \$9

Generous hearts of romaine tossed with toasted croutons, fresh parmesan and our secret family recipe Caesar dressing.

Fuggetaboutit!

Add chicken 4.00 Add salmon filet or shrimp 7.00

SoHo French Onion Soup \$7

Beef broth artistically prepared with sweet onions, topped with toasted croutons and melted Swiss cheese

Soup du Jour

Cup \$3

Bowl \$6



Steak Dinners come with your choice of baked potato, chef's choice potato, or rice pilaf
 (grilled asparagus sub. for \$1 extra) and soup or salad
 Sub French Onion, Caesar, or Wedge Salad for \$1.25

(Prime rib is served between medium rare and medium)
Roast Prime Rib of Beef.....12oz \$25 16oz \$29
 Au jus and cream horseradish
 Extra Cuts Available at \$2 per ounce



CHARBROILED STEAKS

All of our steaks are
 USDA High Choice & Prime



NEW YORK STRIP.....8oz \$19 16oz \$29

FILET MIGNON.....10oz \$29

TOP SIRLOIN.....12oz \$26

***RIB EYE.....8oz \$19 16oz \$29**

**Rib Eye is well marbled with fat, which makes it juicy & full of flavor*



Beef Wellington \$25

A 6oz Filet Mignon topped with sautéed mushrooms, wrapped in puff-pastry and baked to a golden brown with a port-wine reduction
 Served with choice of side and soup or salad

Steak & Fries \$19

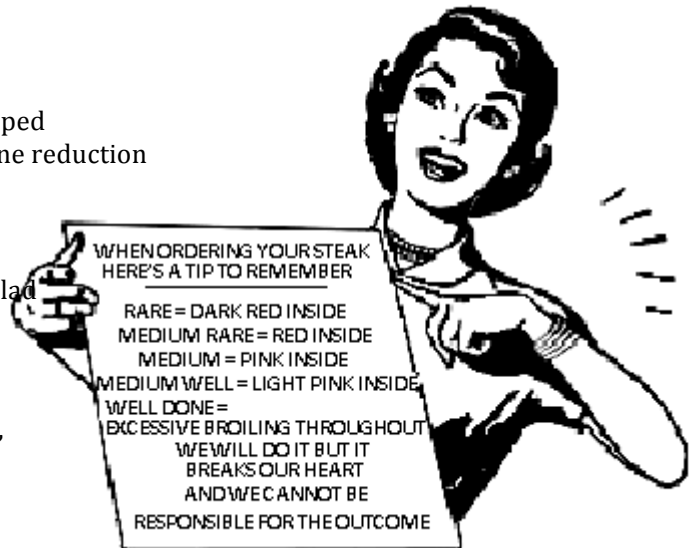
A 10oz Top Sirloin served with French fries and soup or salad
 (no substitutions)

Beef Kabobs \$19

Teriyaki marinated Prime top sirloin steak, with red onion, bell pepper, and mushroom charbroiled on two skewers, served over sticky white rice

Chopped Steak \$19

House-made chopped sirloin patty, smothered in caramelized onions, sautéed mushrooms and port wine demi-glace.
 Served with choice of side and soup or salad



WHEN ORDERING YOUR STEAK
 HERE'S A TIP TO REMEMBER
 RARE = DARK RED INSIDE
 MEDIUM RARE = RED INSIDE
 MEDIUM = PINK INSIDE
 MEDIUM WELL = LIGHT PINK INSIDE
 WELL DONE =
 EXCESSIVE BROILING THROUGHOUT
 WE WILL DO IT BUT IT
 BREAKS OUR HEART
 AND WE CANNOT BE
 RESPONSIBLE FOR THE OUTCOME

Split Plate \$12 (comes with side and soup or salad)
 Extra Plate \$5



*Whenever I'm on leave,
I like to eat at the
One Fifteen Broiler!*

Seafood

Shrimp Scampi Fettuccini \$24

Jumbo prawns in a garlic butter clam sauce, topped with parmesan cheese.
Served with soup or salad

Wild Alaskan Sockeye Salmon \$23

8-10oz. Served chef's choice, with soup or salad

Fish of the Day

We're searching the 7 seas for the most delectable fish available.
Ask your server about today's special



Australian Lobster Tail (Market)

14-16oz, served with drawn butter, plus your choice of side and soup or salad
(lobsters are served by pre-order only)

Everything Else

Southern BBQ Chicken \$16

Smoked bone-in chicken breast, charbroiled and brushed with tangy BBQ sauce over a bed of caramelized sweet onions.

Served with choice of side, plus soup or salad

Spaghetti \$12

Our house made plum tomato marinara.
Served with garlic bread and soup or salad
Add a jumbo meatball for \$3

Ravioli \$13

Stuffed with ricotta cheese, topped with our house marinara

-or-

Half-portion of ravioli plus a half-portion of spaghetti

Served with garlic bread and soup or salad

Fettuccini Alfredo \$14

Rich cream sauce with cracked black pepper and parmesan cheese.

Served with garlic bread and soup or salad
Add chicken \$4 Add shrimp \$7



"Life is a combination of magic and pasta."

Side Orders To Share (or not)

Chef's Choice Potato.....\$5

Baked Potato.....\$5

Charbroiled Asparagus.....\$5

Side of Spaghetti.....\$5

Creamed Spinach.....\$5

House-made Jumbo Meatballs (2).....\$6

Basket of French Fries.....\$3

House Salad.....\$3

Garlic Bread (2 pieces).....\$2

One Fifteen Broiler
Sunset/Late Nite Menu

3-Course \$ 20 per person

Served Monday-Thursday

Entrées must be ordered

Before 5:45 p.m. or After 8:00 p.m.

**Start with a Salad or Soup;
and finish up with Dessert**

Select an Entrée -

Choice of Chef's Choice potato, French Fries, or Rice Pilaf

***Slow Roasted Prime Rib of Beef,**

8oz cut. Au jus & Creamed Horseradish

***Wild Sockeye Salmon,**

Flame-Broiled, Chef's choice

***Prawn skewer,**

Flame-Broiled, Plum sauce glaze

***Teriyaki Beef Skewer (over white rice)**

Flame-Broiled veggie and beef, teriyaki glazed

Select a dessert-

New York cheesecake with berry sauce

Mini turtle sundae

Crème brulee

No substitutions nor split orders please-

it's one dinner per person

*This special is not available on holidays nor
in conjunction with any promotional offer or discount*



“That sounds like a good deal to me!”



“Have you tried us for lunch?”