

### Crab Stuffed Mushrooms

A veritable appetite aphrodesiac! White mushroom caps piled high with snow crab, cream cheese and scallions baked in garlic butter **12.**

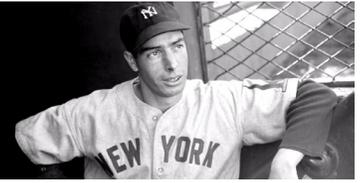
### Manhattan Mushrooms

Crimini mushroom sauteed in garlic butter and a rich port wine demi-glace. **9.**

### Shrimp Cocktail

A chilled goblet heaped with jumbo shrimp topped with our spicy NY Island cocktail sauce. **13.**

## APPETIZERS



### Spicy Hot Spinach Dip

Fresh spinach, cream cheese & roasted jalapeno peppers topped with parmesan cheese and baked until hot and bubbly. Served with foccacia toast points. **9.**

### Fried Artichoke Hearts

Whole artichoke hearts coated in Panko bread crumbs fried golden brown then baked in garlic butter and capers. **10.**

### Onion Ring Stack

Crispy beer battered onion rings served with BBQ sauce and Ranch dressing.. **8.**

20% Service charge added to parties of 8 or more.



## SOUP & SALAD

### SoHo French Onion

Topped with toasted croutons and melted Swiss **7.50**

### Soup DuJour

Cup **4.50** Bowl **7.50**

### Grilled Steak Salad

Charbroiled top sirloin steak strips, blue cheese crumbles, sliced red onion, hardboiled egg, cucumbers and tomatoes over fresh greens. **17.**

### Pacific NW Salad

Sliced pears, blue cheese crumbles, glazed walnuts, crunchy fried onions and dried cranberries over fresh greens served with a side of balsamic vinaigrette **14.**  
add chicken **4.** add salmon filet or shrimp **7.**

### Long Island Wedge

A thick wedge of iceberg lettuce with tomato and crumbled bacon smothered in blue cheese dressing. **6.50**

### GoodFellas Caesar

Generous hearts of romaine with toasted croutons, fresh parmesan, and our secret family recipe Caesar dressing. **9.50**  
add chicken **4.** add salmon filet or shrimp **7.**





# CHARBROILED<sup>TM</sup> STEAKS

ALL  
OF OUR  
STEAKS ARE  
USDA  
HIGH CHOICE  
& PRIME

Steak Dinners come with your choice of baked potato or rice pilaf, and soup or salad  
sub - grilled asparagus **1.50** sub - French onion soup or wedge salad **2.**

## NY Strip

Also known as Kansas City strip (outside of NYC) Strong beef flavor. 8oz **26.** 16oz **34.**

## Filet Mignon

Very lean/low in fat with a buttery texture. Optimum broiled med or medium rare. 12oz **41.**

## Porterhouse

A "2 for 1" cut - combines a tenderloin and strip steak for a big appetite! 24oz **41.**

## Top Sirloin Prime

Incredible beefy flavor Broiler Classic 12oz **31.**

## Rib Eye

AKA Delmonico - highly marbled, bursting with flavor 8oz **26.** 16oz **34.**



## Roast Prime Rib of Beef

Served between medium rare and medium with Au jus and cream horseradish 12oz **31.** 16oz **34.**  
We will hand cut you a king sized slice add **2.** per ounce extra

**RARE** DARK RED inside    **MED RARE** RED inside    **MEDIUM** PINK inside  
**MEDIUM WELL** LIGHT PINK inside    **WELL** BROILED THROUGHOUT\*



\*we will do it, BUT breaks our heart and we cannot be responsible for the outcome



## & MORE

## Beef Wellington

A 7oz Filet Mignon topped with sauteed mushrooms, wrapped in a puff pastry and baked golden brown with a Port wine demi-glace. Served with choice of soup or salad **30.**

## Steak & Fries

A 10oz Sirloin served with french fries and soup or salad. (No subst. please) **23.**

## Beef Kabobs

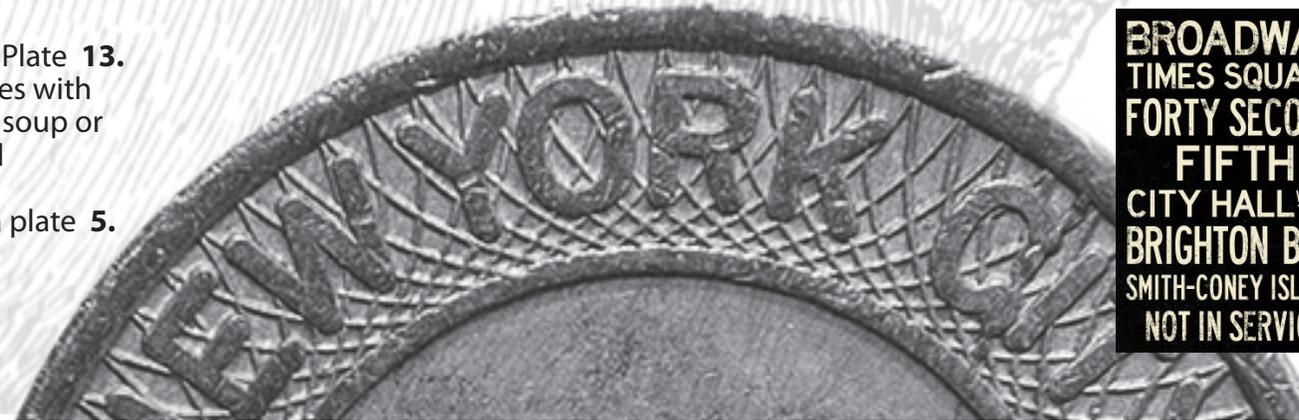
Teriyaki marinated top sirloin steak with red onion, bell pepper, and mushrooms char-broiled on two skewers. Served over rice pilaf **20.**

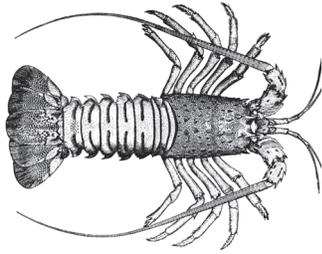
## Split Plate **13.**

Comes with side, soup or salad

Extra plate **5.**

**BROADWAY**  
**TIMES SQUARE**  
**FORTY SECOND**  
**FIFTH**  
**CITY HALL** VIA LOOP  
**BRIGHTON B'CH**  
**SMITH-CONEY ISLAND**  
**NOT IN SERVICE**





# SEAFOOD <sup>tr.</sup>

## Wild Alaskan Sockeye Salmon

8-10oz Served chefs choice with soup or salad **27.**

## Catch of the Day

We're searching the seven seas for the most delectable fish available - ask your server for today's special.

## Australian Lobster Tail

24 oz served with drawn butter and your choice of side and soup or salad (served by pre order only) **market.**

## Jumbo Scallops

Pan seared with sherry lobster cream sauce. Served with your choice of side and soup or salad **27.**



## Southern Barbeque Chicken

Boneless chicken breast charbroiled and brushed with a tangy BBQ sauce over a bed of carmelized onions. Served with your choice of side and soup or salad **17.**

## Braised Beef Shortrib

Slowly braised in Port wine until fork tender. Served over mashed potatoes **25.**

## Mama's Meat Loaf

The ultimate comfort food! Made in house, served over mashed potatoes and topped with rich beef gravy **19.**

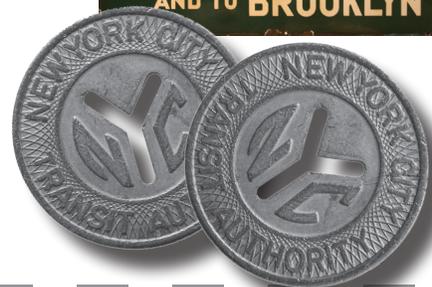
## Double Pork Chop

Seared then roasted thick and juicy. Ask your server about daily preparation **25.**

### ON THE SIDE

- Chefs Choice Potato 5.
- Baked Potato 5.
- Charbroiled Asparagus 8.
- Creamed Spinach 6.
- Basket of Fries 5.
- House Salad 6.
- Garlic Bread (2) 3.

**8<sup>TH</sup> AVENUE**  
INDEPENDENT SUBWAY SYSTEM  
DOWNTOWN TO FULTON ST.  
AND TO **BROOKLYN**





# SUNSET/ LATE NIGHT FARE

**3 Course Meal** Served Monday - Thursday -  
must be ordered before 5:45 or after 8 pm  
**22. per person**

Start with **Soup or Salad**

Choose **Chefs Choice Potato, French Fries or  
Rice Pilaf**

Choose entree

**Slow Roasted Prime Rib of Beef**

8 oz cut with au jus and cream horseradish

**Wild Sockeye Salmon**

Flame broiled - chef's choice

**Mama's Meatloaf**

with mashed potatoes

**Teriyaki Beef Skewer**

Flame broiled - beef and veggies served over  
white rice.

Choose dessert

**New York Cheesecake**

**Mini Turtle Sundae**

**Crème Brulee**



No Substitutions or split orders please - one dinner per person. Not available on holidays or in conjunction with any other promotional offer or discount.

