

Trip to New York City

A Summative Project

We won't be running, but we will be planning a trip to New York City just like Claudia. You make your own budget. You will be visiting for four days.

You must include travel expenses to New York and around town.

You must choose a hotel for your stay.

You must visit three sites each full day. (If you have bonus time on your fourth day you may add some sites.) Some are free and some cost money.

You must have one night time activity for each night. Some are free and some cost money.

You must have three meals a day.

You must go to the Metropolitan Museum of Art.

You must bring back a souvenir for each member of your family.

All the information you need is included in this packet. You don't need to go online.

There will be some awards for the person who has the least expensive trip and the person who spends the closest to the budgeted amount.

Make sure that you included things that both you and your parents enjoy .



_____ 's

Budget Sheet

I hypothesize that I will need a budget of \$_____.

After looking at the prices my amended budget is \$_____.

Day 1

Transportation to New York

I chose _____ Price \$ _____

The time I get to New York is _____

Transportation to the Hotel _____ Price \$ _____

The Hotel I will stay _____ Price X3 \$ _____

Dinner _____

I will eat _____

My parent will eat _____

Price \$ _____

Night Activity _____ Price \$ _____

Extra Activity _____ Price \$ _____

Extra Activity _____ Price \$ _____

Total Price \$ _____

_____ 's

Budget Sheet

Day 2

Breakfast _____

I will eat _____

My parent will eat _____

Price \$ _____

Adventure 1 _____ Price \$ _____

Adventure 2 _____ Price \$ _____

Adventure 3 _____ Price \$ _____

Lunch _____

I will eat _____

My parent will eat _____

Price \$ _____

Dinner _____

I will eat _____

My parent will eat _____

Price \$ _____

Night Activity _____ Price \$ _____

Transportation _____ Price \$ _____

Total Price \$ _____

_____ 's

Budget Sheet

Day 3

Breakfast _____

I will eat _____

My parent will eat _____

Price \$ _____

Adventure 1 _____ Price \$ _____

Adventure 2 _____ Price \$ _____

Adventure 3 _____ Price \$ _____

Lunch _____

I will eat _____

My parent will eat _____

Price \$ _____

Dinner _____

I will eat _____

My parent will eat _____

Price \$ _____

Night Activity _____ Price \$ _____

Transportation _____ Price \$ _____

Total Price \$ _____

_____ 's

Budget Sheet

Day 4

Breakfast _____

I will eat _____

My parent will eat _____

Price \$ _____

Adventure 1 _____ Price \$ _____

Adventure 2 _____ Price \$ _____

Adventure 3 _____ Price \$ _____

Lunch _____

I will eat _____

My parent will eat _____

Price \$ _____

Night Activity _____ Price \$ _____

Transportation _____ Price \$ _____

Plane Flight if you bought a roundtrip ticket, you don't need this.

_____ Price \$ _____



Total Price \$ _____

Travel to NYC

Southwest Airlines– Not round trip must choose a return flight

Departing flights	Number of stops	Duration	Business Select®	Anytime	Wanna Get Away®
# 504 / 1518 7:25 AM → 1:25 PM	1 stop Change planes BNA	5h 0m	\$651	\$611	\$348 <i>3 left</i>
# 2 8:15 AM → 12:45 PM	Nonstop	3h 30m	\$202	\$172 <i>2 left</i>	\$134 <i>2 left</i>
# 1108 5:50 PM → 8:55 PM	Nonstop	4h 5m	\$212	\$182	\$144
# 1787 / 1335 6:05 PM → 11:10 PM	1 stop Change planes MDW	6h 5m	\$254	\$224 <i>3 left</i>	\$186 <i>3 left</i>

American Airlines

	Main Cabin	First Class
DFW → LGA 6:45 AM → 1:34 PM 5h 49m 1 stop DFW - CLT ■ AA 553 ■ 738-Boeing 737  CLT - LGA ■ AA 1782 ■ 320-Airbus A320  Details Seats	Round trip \$194	Round trip \$570 <i>4 seats left</i>

You will arrive on day one.

Day 2 see the sights

Day 3 see the sights

Day 4 go home.

Hotels in NYC

Hotels per night near museum

Plaza Hotel- \$2, 154

Park Lane Hotel- \$130

Park Central Hotel- \$129

Hotel Elysee- \$8, 618

The New Yorker Hotel- \$89

Millennial Hilton UN- \$116

Travel in NYC

Subways and Buses

- Fare for most riders on subways and local, limited, and Select Bus Service buses: \$2.75.
- Express buses cost \$6.75.

Pay with a MetroCard, or use contactless payment where OMNY scanners are available.

Train Tickets

Children under 5 ride free.

Family fare: Except during the morning rush hour, up to four children aged 5-11 may ride for \$1 each when accompanied by a fare-paying adult who is at least 18 years old.

A fifth child or more, unaccompanied children, and all children during morning rush hour pay half the adult fare (peak or off-peak) as applicable.

These tickets are valid for 60 days including date of sale. Children age 12 and over pay the full adult fare.

City Ticket

Riders pay \$4.50 for travel within New York City on Saturdays and Sundays. These are valid on day of purchase only and cannot be combined with other tickets.

These tickets are sold at ticket windows or ticket machines in Manhattan, Brooklyn, the Bronx, or Queens, and via the eTix app.

They are not valid for travel to/from Far Rockaway and Belmont Park. They are not sold onboard trains.

Taxi

\$2.50 initial charge. Plus **50 cents** per 1/5 mile when traveling above 12mph or per 60 seconds in slow traffic or when the vehicle is stopped. Plus **50 cents** MTA State Surcharge for all trips that end in New York City or Nassau, Suffolk, Westchester, Rockland, Dutchess, Orange or Putnam Counties.

Entertainment in NYC

The Lion King

\$75.00, \$95.00, \$150.00

Aladin

\$57.50, \$75.00, \$150.00

Phantom of the Opera

\$29.00, \$95.00, \$150.00

Mrs. Doubtfire

\$59.00, \$95.00, \$150.00

Harry Potter and the Cursed Child

\$40.00, \$85.00 \$150.00

The Music Man

\$29.00, \$95.00, \$150.00

The Blue Man Group

\$85.00, \$100.00, \$250.00

Stomp

\$49.00, \$75.00, \$100.00

Sites in NYC

Central Park Zoo

\$13.95

9-11 Museum

\$28.00

Empire State Building

\$45.73

Top of the Rock

\$41.37

Central Park– Alice in Wonderland Statue

Free

Brooklynn Bridge

Free

Grand Central Terminal

Free

St Patrick's Cathedral

Free

United Nations

- **Adult:** \$22.00
 - **Student** (Ages 13+ w/ student ID): \$15.00
 - **Senior** (Ages 60+) \$15.00
 - **Child** (Ages 5-12): \$12.00 (*Children on tour must be accompanied by their parent or guardian with a paid ticket.*)
- Private Tour** (For up to 20 people): \$440.00 (*Only available on tours with 20 tickets left*)

Statue of Liberty and Ellis Island

Crown- \$22.25 adults, \$12 child

Pedestal- \$19.25 adults, \$9 child

Grounds- \$19.25 adults, \$9 child

Madison Square Garden

\$39.00– adults

\$30.00– children

Museum of Natural History

\$29.00- adult

\$20.00- children

China Town

Free– walking

Little Italy

Free– walking

Soho

Free– Walking

New York Stock Exchange

Free

New York Public Library

Free

Shop, Hop and Stop Tour

\$119.00– adults

\$79.00– children

Times Square

Free

Broadway

Free

Staten Island Ferry Ride

Free

Whitney Museum of American Art

Free

Queens Country Farm Museum

Free

Alexander Hamilton's Harlem Estate

Free

Free Walking Tours

Watch a free movie in Bryant Park

Metropolitan Museum of Art

Adults \$25

Under 12 Free

Students \$17

There are many other places. I have just shown a few. You and your parents are welcomed to use others.

Souvenirs

Snow globe- \$6.99

Statue of Liberty Pencil- \$1.99

Salt and Pepper Shaker- \$6.99

U.S.A Scarf- \$19.99

Plate- \$14.99

Key Chain- \$4.99

Playing Cards- \$3.99

Mug \$2.99

Magnet \$2.99

T-Shirt \$9.99

Yankee Jersey \$25.00

Yankee Baseball Hat \$19.99

Coin Purse \$2.99

Stuffed Teddy Bear \$5.99

Food

There are thousands of restaurants in NYC. I just included a few. If your family has a favorite, you are welcomed to use the information from those restaurants.

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Lombardi's Pizza > Menu

Menu for Lombardi's Pizza

Beverages

- Bottled Water**
Liter. Flat, tapna, and sparkling Pellegrino.
2 reviews
- Canned Soda**
12 oz.
2.00

Beer and Wine (Must be 21 to Purchase)

- Bottled Beer**
Must Be 21 to purchase.
1 review
- Sangria**
House-made, and red wine Sangria. Must Be 21 to purchase.
125 reviews
- Mixed Cocktails**
10.00

- Ravioli**
6 extra-large ricotta cheese.
2 reviews
- Eggplant Stollian**
1 photo

Specialty Pies Continued

- Pesto Pie**
White pie with basil pesto.
2 reviews
- Buddy's Cake Boss Pizza**
Red pie, prosciutto, mozzarella, arugula, romano cheese, and basil.
50 reviews
- Clam Pie**
May contain shell or sand. No sauce or cheese, baby clams, garlic, seasoning.
152 reviews
- Pepperoni, Panohetta, and Onion**
Spicy pepperoni, Italian ham, and red onion.
1 photo
- Spinach, Ricotta, and Panohetta**
1 photo
- Spinach and Tomato**
White pie, garlic spinach, and tomato.
3 reviews
- Eggplant and Ricotta**
23.00

Menu may not be up to date. [Submit connections.](#)



Order Food

Delivery Takeout

Delivery Address

1 Yelp St., San Francisco, CA 94105

What's Popular Here?



Clam Pie

Sandra M. Oh my God, Lombardi's Pizza was definitely phenomenal. Whatever your in the mood for, they have it.... [Read more](#)



Original Margherita Pizza

Karla V. The original margherita pizza is SO good! Highly recommend to pair it with their Buffalo hot wings.... [Read more](#)

Write a Review

Sign Up

For Businesses

New York, NY

tacos, cheap dinner

Restaurants Home Services Auto Services More



Buddy's Cake Boss Pizza
Caitie D. My husband and I shared the cake boss pizza and an order of meatballs. We are the entire thing, but.... [Read more](#)

Carafe of margarita
HOUSE OR TOP SHELF. Must be 21 to purchase.
35.00

Wine by the Glass to Go
Will be in a plastic cup. Put in the notes section they wine that you want, look at the bottles section for reference. Must be 21 to purchase.
5 reviews

Bottle of Red Wine 750ml
Please specify in the notes section what type you want. Choices are Monopulciano, Chianti, Merlot or Cabernet. Must be 21 to purchase.
1 review

Bottle of White or Rose Wine 750ml
Choice of Pino Grigio, Chardonnay or Dry Rose Pino, please specify which one you want in the notes section. Must be 21 to purchase.

Pasta

- Rigatoni and Meatball**
4 oz meatball beef and pork, with a dollop of ricotta.
17.00
- Tagliatelle and Basil Pesto**
House-made pesto, pine nuts, olive oil, garlic, and cheese.
17.00
- Eggplant Stollian & Rigatoni**
Unbreaded eggplant, romano, tomato sauce, and rigatoni.
1 review

Red pie, breaded eggplant, and ricotta.
1 review



Meatball and Ricotta
Red pie, meatball beef and pork, and ricotta.
5 reviews

Pizza

- Original Margherita Pizza**
Tomato sauce, fresh mozzarella, romano cheese, and fresh basil.
88 reviews
- White Ricotta Pizza**
No tomato sauce, mozzarella, ricotta, garlic oil, basil, herbs, black pepper, and Romano.
1 review
- Calzone**
Personal size. Fresh mozzarella, ricotta and choice of 2 toppings, and side of sauce.
89 reviews
- Stromboli**
Pepperoni, mozzarella, rolled in dough and baked pepperoni gravy served side.
15.00

Salads and Appetizers

- House Spring Mix**
Mesclun spring greens, mushrooms, red onion, tomato, and garlic vinaigrette.
11.00
- Caesar salad**
13.00

HORS D'ŒUVRES

- GRATINÉE À L'OIGNON** \$17
onion soup, aged gruyère, croûton, beef bouillon
- ESCARGOTS DE BOURGOGNE** \$25
parsley, butter, lemon, garlic & shallot
- SALADE CESAR** \$19
romaine lettuce, croûtons, parmesan, anchovy dressing
- STEAK TARTARE** \$26/\$31
capers, shallots, parsley & quail egg

- MOUSSE DE FOIE GRAS** \$24
Hudson Valley foie gras, onion compote & red wine port sauce

- PÂTE DE CAMPAGNE** \$14
cornichons, mustard, petite salad
- SALADE DE CRESSON** \$19
smoked salmon, watercress, avocado, grapefruit, multigrain crisp

Pièces du Boucher

- BAVETTE À LA MOELLE** \$12
Grilled skirt steak, poached bone marrow, red wine jus, new potatoes, petit salad
- WAGYU BAR STEAK** \$53
grilled wagyu top sirloin, roast baby potatoes, sauce béarnaise, gem lettuce
- STEAK FRITES AU POIVRE** \$49
Grass fed NY strip steak, herb butter, pommes frites
- ENTRECÔTE GRILLÉE** \$54
grilled grass fed ribeye steak, new potatoes, petit salad
- FILET DE BŒUF** \$55
filet mignon & truffe butter
- CCÔLETTE D'AGNEAU 'CHARTREUSE'** \$58
Grilled lamb chops, celery root grain, swiss chard
- CARRÉ DE VEAU 'LIMOUSIN'** \$65
Veal chop, braised endives, natural jus

Les Grands Formats

- FAUX-FILET BERCY** \$81
22 oz dry-aged bone-in NY strip
- POULET RÔTI ENTIER POUR DEUX, FRITES** \$72
whole roast free range chicken for two with pommes frites
- CHATEAUBRIAND POUR DEUX** \$135
center-cut filet mignon, vegetables, bone marrow bordelaise
- CÔTE DE BŒUF POUR DEUX** \$165
50oz tomahawk rib-eye, roasted bone marrow, bordelaise
- PLATEAU DU BOUCHER** \$260
large format signature plate with house selection of sauces and dry-aged meats, filet mignon, bavette steak, bone-in NY strip

Garnitures

- Haricots Verts \$7.2
- Pommes Purée \$7.2
- Celery Root Gratin \$7.2
- Pommes Frites \$10
- Épinards à la Crème \$15

PLATS PRINCIPAUX

- Boucherie Burger** \$28
dry-aged Pat LaTreda blend, caramelized onions, aged gruyère, pommes frites
- Boucherie Beyond Burger** \$26
Beyond meat vegan blend, vegan cheddar, mushroom duxelles, tofu chipotle mayonnaise, avocado, pommes frites
- Wagyu Burger** \$36
KOW wagyu blend, truffe dijonnaise, caramelized onions, gruyère, pommes frites
- Moules Frites** \$24
mussels, white wine, shallots, fines herbes, pommes frites
- Baked Chatham Cod** \$44
Jumbo lump crab, saure hollandaise
- Bœuf Bourguignon** \$44
red wine-braised beef with carrots, pearl onions, lardons, mushrooms
- Saumon à la Poêle** \$36
pan seared salmon with roasted winter vegetables, rosemary apple puree, cider jus
- Cuisse de Canard Confit** \$35
Confit duck leg, swiss chard, truffe potatoes
- Coq Au Vin** \$38
red wine-braised chicken, carrots, pearl onions, mushrooms, lardons
- Côte De Poro** \$38
grilled double cut pork chop, roasted potatoes

Pâtes Fraîches Maison

- Raviolis aux Champignons**
mushroom ravioli, black truffe beurre fondu, black summer truffles \$33
- Tagliatelle al Ragù**
Traditional ragù \$29

Fromage

- Bien Des Causes \$11 • Tomme De Jura \$9
- Cantalet D'Or \$9

Charcuterie

- Jambon de Bayonne \$11 • Jambon de Lyon \$13
- Duck Salami \$10

MR. BROADWAY

GLATT KOSHER BAR & RESTAURANT

STARTERS

- Truffle Brisket Empanadas**
Guacamole, Garlic Tomato Reduction 13.50
- Pastrami Reuben Pizzette**
Cheddar 'Cheese', Honey Mustard 14.50
- Broadway Wings**
Boneless BBQ OR Bone In Spicy Buffalo 14.50
- Shawarma Tacos**
Pico De Gallo, Spicy Aioli 14.50
- Corned Beef Puff Rolls**
Sweet Chilli Sauce 14.50
- Black Angus Beef Sliders**
Guajillo Ragu, Grilled Onions 16.95
- Potato Pancake**
House Latkes, Apple Sauce 14.50
- Pulled BBQ Brisket Tacos**
Jicama Slaw, Cilantro 14.50

- Moroccan Cigar**
Harrisa Spiced Beef, Tahini 13.95
- Humous/Tahini**
with Falafel 15.95
with Shawarma 17.50

SOUPS 8.50

- Soup of the Day**
Tomato Vegetables
Chicken Noodle
With Matza Ball (add 1.50)
With Kreplach (add 1.50)

CHARCUTERIE BOARD

Hand Carved Brisket, Pastrami, Corned Beef,
Purple Potato Salad, Olives 31.95 Tongue Add 5

SIGNATURE SANDWICHES

- TURKEY CLUB**
Crisp Salami, Avocado, Dijon Aioli,
Lettuce, Tomatoes, Toasted Multigrain
Served with Field Greens 18.95
- THE CHIRAMI**
Crispy Breaded Chicken, Grilled Pastrami,
Avocado, Sun Dried Tomato Aioli,
House Gabatta, Served With
Sweet Potato Fries 20.50
- PASTRAMI PLUS**
Cured Pastrami, Chopped Liver Pate
Caramelized Onions, Jicama Salw
Served with Sweet Potatoe Fries 20.50
- GRILLED CHICKEN PANINI**
Turkey Pastrami, Sautéed Peppers and
Onions, Avocado, Spicy Aioli, Served
with Kale Caesar 20.50
- PRIME RIB**
Aurora Farms Rib Eye, Kale Basil Pesto,
Roasted Tomatoes, Crisp Onions,
Toasted Baguette, Served With
Onion Rings 22.50
- BBQ BRISKET**
Red Cabbage Slaw, Onion Strings,
Honey Garlic Barbecue, Brioche Roll
Served with French Fries 20.95

ENTREES

ALL ENTREES SERVED WITH A CHOICE OF
MASHED POTATO, FRESH CUT FRIES, ISRAELI SALAD, BASMATI RICE OR SEASONED VEGETABLES

- BONELESS CHICKEN STEAK**
Tender Marinated Chicken Thighs 26.95
- SHAWARMA**
Hand Carved Rotisserie Grill 26.95
- APPLEWOOD SMOKED CHICKEN**
Cajun Garlic Chipotle Rub 26.95
- FILLET MIGNON**
USDA, Herb Chimichurri 45.50
- PAN SEARED SALMON**
Boneless Fillet 28.95
- RIB STEAK**
Bone-In Aurora Farms Rib Eye 40.95
- BBQ SPARE RIBS**
Slow Roasted St. Louis Cut Veal Ribs 44.95
- SCHNITZEL**
Breaded Boneless Chicken Breast 26.95
- SOUTHERN FRIED CHICKEN**
4pc Flash Fried 27.95
- MARINATED GRILLED CHICKEN**
Oregano Paprika Rub 26.50

OUR DELI SANDWICHES 16.95

Combo 2.50, Tongue 5.00
Open Faced Served with Mashed Potato 26.95 Tongue 31.95

- Pastrami
Corned Beef
Roast Beef
- Brisket of Beef
Beef Tongue
Fresh or Smoked Turkey

Your Choice of: House Rye, House Baguette*
Gluten Free Baguette**, Multigrain,
Whole Wheat Wrap, House Ciabatta*

** add 4.00 *add 1.50

BURGERS

All Our Burgers Are 8oz House Ground USDA Aurora Farms
Black Angus Beef and Served with Fresh Cut Fries

- BROADWAY BURGER** 18.95
PASTRAMI BURGER 19.95
TURKEY BURGER 18.95
BBQ BURGER
Fried Egg, Onion Strings 21.95
'BACON' AVOCADO BURGER
Smoked Beef 'Bacon', Chipotle Aioli 22.95
BROADWAY 'CHEESEBURGER'
House Nut 'Cheese', Pickles, Garlic Aioli 22.95
FALAFEL BURGER
Tahini, Cucumber Dill Salad 17.95
THE IMPOSSIBLE BURGER (vegan)**
Veganise, Slaw, Avocado, Multigrain Bun 19.95

SALADS

- CHEF**
Turkey, Corned Beef, Pastrami,
Hardboiled Egg, Cherry Tomatoes,
Crostini, House Vinaigrette 22.50
- AHI TUNA NICOISE**
Hardboiled Egg, Garden Radish,
Kalamata Olives, Fingerling Potatoes,
Cherry Tomatoes, Balsamic Dijon 22.95
- ORGANIC FARRO, CHICKPEA & EDAMAME**
Roasted Cauliflower, Arugula, Cucumber, Cherry Tomatoes,
Garden Radish, Dried Cranberries, Lemon Juice, Olive Oil 19.95
Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5
- KALE CAESAR**
Roasted Tomatoes, Red Quinoa,
Polenta Croutons, Sumac Onions,
Parve Caesar 18.95
Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5
- CRUNCHY BEET**
Tarragon Infused Beets, Wild Arugula, Endive,
Roasted Walnuts, 'Cream Cheese' Croquettes,
Oregano Citrus Vinaigrette 19.50
Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5

SHAWARMA

Pita or Baguette, Salad 16.50/ Laffa 17.50

SIDES 7.95

- Frank
Knish
Derma
- Seasoned Vegetables
Mashed Potato
Regular/Sweet Potato Fries
- Onion Rings
Israeli Salad
Chopped Liver (add 3)

SERVING YOU SINCE 1922

Open Sunday to Thursday 11 am - 11 pm • Friday 11 am - 2 pm
18% Gratuity will be added to parties of 6 guests or more
mrbroadwaykosher.com • Delivery Citywide

MR. BROADWAY DINNER MENU

APPETIZERS



BROADWAY WINGS

Boneless BBQ OR Bone In Spicy Buffalo 14.50

SHORT RIB TACOS

Cilantro, Jicama Slaw, Mint Sour 'Cream' 15.95

TRUFFLE BRISKET EMPANADAS

Herb Guacamole, Garlic Roasted Tomatoes 13.95

MUSHROOM GNOCCHI

Crispy Beef 'Bacon', Creamy 'Carbonara' 14.95

'BACON' MAC & 'CHEESE'

Toasted Panco, Garlic Baguette 14.95

BLACK ANGUS BEEF SLIDERS

Guajillo Ragu, Grilled Onions, Baby Arugula 16.95

CORNED BEEF PUFF ROLLS

Sesame Puff Pastry, Sweet Chili Sauce 14.50

PASTRAMI REUBEN PIZZETTE

Honey Mustard, Quick Pickle, Cheddar 'Cheese' 14.50

MORROCAN CIGARS

Harrisa Spiced Beef, Tahini 13.95

SALADS

ORGANIC FARO, CHICKPEA & EDAMAME

Roasted Cauliflower, Arugula, Cucumber, Cherry Tomatoes, Garden Radish, Dried Cranberries, Lemon Juice, Olive Oil 19.95

Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5

KALE CAESAR

Roasted Tomatoes, Red Quinoa, Polenta Croutons, Sumac Onions, Parve Caesar 18.95

Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5

CRUNCHY BEET

Taragon Beets, Wild Arugula, Endive, Roasted Walnuts, 'Cream Cheese' Croquettes, Oregano Citrus Vinaigrette 19.50

Chicken 6 / Salmon 7 / Beef 8 / Organic Tofu 5

BURGERS

BROADWAY BURGER

USDA House Ground, Brioche, Lettuce, Tomatoes, Hand Cut Fries 19.50

❖ LE MASSIVE ❖

Double Tier Burgers, 'Bacon', Cured Pastrami, Fried Egg, Onion Rings, Hand Cut Fries, House Slaw 31.95

THE MAC ATTACK

'Bacon' Mac and 'Cheese', Toasted Tempura Crunch, Onion Ring, Hand Cut Fries 22.95

'CHEESEBURGER'

Dijon, Caramelized Onions, Cheddar 'Cheese', Arugula, Pickles, Garlic Aioli, Hand Cut Fries 22.95

'BACON' AVOCADO BURGER

Smoked Beef 'Bacon', Avocado, Chipotle Aioli, Lettuce, Tomatoes, Hand Cut Fries 22.95

THE IMPOSSIBLE BURGER ** (VEGAN)

Impossible 'Meat', Asian Slaw, Veganaise, Avocado, Multigrain Bun, Sweet Potato Fries 19.95

BETWEEN THE BREAD

'BACON' STEAK & EGGS

Prime Rib, Smoked 'Bacon', Sunny Side Up, Basil Pesto, Roasted Tomatoes, Onion Rings 24.95

SHORT RIBS

Slow Braised, Port Wine Reduction, Cilantro Herb Asian Slaw, Hand Cut Fries 24.50

PULLED BRISKET

Hickory Smoked Pulled Brisket, Red Cabbage Slaw, Brioche, Sweet Potato Fries 23.50

CHICKEN PO' BOY

Crispy Breaded Baby Chicken, Sun Dried Tomato Aioli, Pastrami, Pickles, Hand Cut Fries 24.50

PASTRAMI PLUS

Cured Pastrami, Chopped Chicken Liver, Caramelized Onions, House Slaw, Sweet Potato Fries 23.50

CORNED BEEF REUBEN

Pickled Corned Beef, Cheddar 'Cheese', Sauerkraut, Horseradish Cream, Hand Cut Fries 23.50

ENTREES



SHAWARMA

Hand Cut Fries, Cucumber Tomato Salad 28.50

BRAISED BONELESS SHORT RIBS

Creamy Polenta, Sauteed Kale, Port Wine Reduction 34.50

5-HOUR APPLEWOOD SMOKED CHICKEN

Yukon Gold Mash, French Beans 28.95

CHICKEN SCHNITZEL

Bacon Mac & 'Cheese', Sauteed Spinach (can be grilled) 28.95

SMOKED VEAL RIBS

Maple Roasted Yams, Cabbage Slaw 44.95

BRISKET LINGUINE

Organic Whole Wheat Pasta, Rosemary, Portobello Mushroom 'Cream' 27.50

PAN ROASTED SALMON

Curried Couscous, Green Bean Grape Salad, Basil Dill Emulsion 32.95

STEAK FRITES

Grilled Entrecote, Au Jus, Crispy Hand Cut Fries 46.95

FILET MIGNON

Truffle Mashed Potato, Sauteed Spinach 45.50

BONE-IN RIB EYE

Sweet Potato Fries, Roasted Vegetables 40.95

OVERSTUFFED CLASSIC

Pastrami, Corned Beef, Brisket or Turkey on Rye, Baguette or Brioche, French Fries, Crispy Jicama Slaw, Honey Mustard, 25.50

Tongue add 5 Combination 3

SOUPS 8.50

SOUP OF THE DAY

TOMATO VEGETABLE

CHICKEN NOODLE

With Matzah Ball (add 1.50)

With Kreplach (add 1.50)

SIDES 7.95

MIXED BABY GREENS

TRUFFLE MASHED POTATO

FRENCH FRIES / SWEET POTATO FRIES

ROASTED VEGETABLES

CHOPPED LIVER (add 3)

18% Gratuity will be added to parties of 6 guest or more

SANDWICH

WITH FRIES

PULLED PORK

BUTTERMILK BISCUIT, COLESLAW & BBQ \$12

NASHVILLE HOT CHICKEN

CRISPY FRIED CHICKEN THIGH, BISCUIT, PICKLES, SLAW & ALABAMA WHITE BBQ \$14

CHEESE BURGER

SESAME BUN, CHEDDAR, LTO & PICKLE \$13

CATFISH TACOS (3)

CORN & BLACK BEAN RELISH, CHIPOTLE RANCH, & PICKLED ONIONS \$15

PULLED CHICKEN

SLOW SMOKED & ON A BISCUIT \$13

CHICKEN BACON RANCH

MELTED CHEDDAR ON A BISCUIT GRILLED OR FRIED \$16

SMOKED SAUSAGE (2)

STUFFED W/ JALAPENO & CHEDDAR, SOFT PRETZEL BUN, CORN RELISH \$15

VEGGIE TACO (3)

PARMESAN GARLIC ROASTED CAULIFLOWER, CORN & BLACK BEAN RELISH \$12

BUFFALO BLUE

CRISPY FRIED CHICKEN, BUFFALO SAUCE & CRUMBLER BLUE CHEESE \$16

CHEESE:

AMERICAN, CHEDDAR & BLUE CHEESE CRUMBLE \$150
PIMENTO CHEESE \$2.50

&

TOPPINGS:

BACON, FRIED PICKLES,
CRISPY ONIONS OR JALAPENOS \$2

Down Home Cookin'

MAIN COURSE

WITH CORNBREAD

SHRIMP & GRITS*

STONE GROUND CHEESY GRITS & CRISPY BACON BITS \$22

SLOW SMOKED PULLED PORK*

SLAW & ONE SIDE \$19

HICKORY SMOKED SALMON*

CHIPOTLE HONEY GLAZE, SLAW & ONE SIDE \$25

CRISPY FRIED CHICKEN DINNER

HALF CHICKEN, SLAW & ONE SIDE \$23.95

BLACKENED CATFISH*

BLACK BEAN SALSA, CHIPOTLE SAUCE & ONE SIDE \$20

BUTTERMILK FRIED CHICKEN

BONELESS, COUNTRY GRAVY & ONE SIDE \$22

COUNTRY FRIED STEAK

BUTTERMILK FRIED STEAK, COUNTRY GRAVY & ONE SIDE \$23

ST. LOUIS RIBS*

MEMPHIS DRY RUB, SLAW & ONE SIDE

1/2 RACK \$20 OR FULL RACK \$38

SIDES \$6

MASHED POTATO

COLESLAW*

FRENCH FRIES*

PARMESAN GARLIC
ROASTED CAULIFLOWER*

SWEET POTATO FRIES

STONE GROUND
CHEESY GRITS*

SPRING PEAS & MINT*

MAC & CHEESE

BISCUITS (4)

DESSERTS

BROWNIE

ICE CREAM & WHIPPED CREAM \$7

BANANA PUDDING

VANILLA CRUNCH & WHIPPED CREAM \$7

BUTTERMILK BISCUIT DONUT

VANILLA GLAZE & STRAWBERRY PRESERVES \$8.50

GIANT CINNAMON BUN

VANILLA GLAZE \$9.95

PEANUT BUTTER PIE

GRAHAM CRACKER CRUST, CHOCOLATE DRIZZLE
& WHIPPED CREAM \$7

ROOTBEER FLOAT

SOFT \$6 OR HARD \$10

Since 1995!

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

PLATES SMALL PLATES SMALL

- 15 Spinach Artichoke Dip
shaved Parmesan, cheddar, bread crumbs, fresh tortilla chips
- 15 Nachos Supreme
pick de gallo, cheddar, sour cream, jalapeños
Choice of pulled pork or chicken
- 14 Flying Pig Wings
fall off the bone pork, bleu cheese
Choice of sauce - buffalo | sweet chili | mango habanero
garlic | Parmesan | Carolina reaper | BBQ | Korean BBQ
honey bourbon | Chinatown | hot honey

- 13 Lemongrass Chicken Potstickers
corn, cilantro, mango habanero dip
- 15 Bacon Cheeseburger Egg Rolls
angus beef, smoked bacon, onion, pickles
- 15 Coconut Shrimp Spring Rolls
Chinatown sauce
- 15 Buffalo Chicken Egg Rolls
bleu cheese
- 13 Mac & Cheese
made fresh to order
buffalo chicken +5
chicken parm +5
pulled pork +4
mushrooms +2
- 16 Fried Calamari
Classic with cherry peppers
Buffalo with bleu cheese
Sweet Thai Chili with bleu cheese
- 15 Pulled Pork Quesadilla
BBQ sauce, onions, jalapeño, cheddar
- 12 Mini Beef Empanadas
chipotle mayo
- 14 Garlic Pepperoni Cheesy Bread
tomato sauce, vodka sauce
- 11 Mozzarella Bombs
fried mozzarella, tomato sauce &
brown gravy on the side
- 12 Chili Cheese Fries
homemade chili, cheddar, sour cream
- 9 Chicken Fingers
- 16 Steak Quesadilla
skirt steak, peppers, onions, cheddar,
chipotle mayo

ESTD 2020

DISTRICT

MENU MENU



EAT | DRINK | SOCIAL

Hot Dog BASKETS



Nathans all beef

INCLUDES FRIES

- 8 NY Dog
sauerkraut, onions in sauce, spicy brown mustard
- 10 Chicago Dog
relish, sliced tomato, pickles, peppers,
onions, mustard, celery salt, poppy seed bun
- 10 Chili Cheese Dog
homemade chili, cheddar cheese
- 10 District Dog
BBQ pulled pork, pickles, spicy brown mustard,
poppy seed bun
- 7 Plain Dog
add ons - jalapeño 1, bacon 2, cheese 1,
sauerkraut .50, onions in sauce .50

*GROUPS OF 8 OR MORE AUTOMATIC 18% GRATUITY

GOURMET BURGER BASKETS

Includes fries
(lettuce wrap optional)

- 14 District Burger
angus beef, American cheese, tomato,
lettuce, onion, brioche bun
- 17 Bacon Mac & Cheese
angus beef, thickcut smoked bacon,
5 cheese mac & cheese, brioche bun
- 16 Buffalo Bill
angus beef, crumbled bleu cheese,
buffalo sauce, sautéed onions, tomato,
lettuce, brioche bun
- 17 Sloppy Joe
angus beef, homemade chili, cheddar,
brioche bun
- 13 Veggie Burger
add ons - american 1, cheddar 1, mozzarella 1,
dwiiss 1, bacon 2, provolone 1,
crumbled bleu cheese 1, sautéed onions 1,
mushrooms 1, fried egg 2, pepperoni 2

12 INCH Heroes

- 11 Chicken Parm
- 12 Philly Cheese Steak Special
steak, sautéed mushroom, peppers, onions, provolone
- 13 Twisted
chicken cutlet, fresh mozzarella, vodka sauce,
toasted garlic bread
- 14 The Triple Sauce
fried chicken, vodka sauce, marinara sauce
and pesto with fresh mozzarella

3 SLIDERS

- 13 Cheeseburger
American cheese, pickles
- 15 Fat Joe
angus beef, smoked bacon, cheddar,
sautéed onions, chipotle mayo
- 14 Pulled Pork
hand pulled pork, bbq sauce, pickles
- 14 Garlic Knot Vodka Chicken Parm
fresh mozzarella, fried chicken, homemade
vodka sauce, garlic knot, grated cheese
- 14 Buffalo Chicken
fried chicken, mozzarella, crumbled bleu
cheese, sliced tomato, shredded lettuce
- 13 Honey Bourbon BBQ
fried chicken, pickles, house ranch

add ons - american 1, cheddar 2, mozzarella 2,
swiss 1, bacon 2, provolone 2, sautéed onions 1

WINGS \$12



W W bleu cheese

PICK YOUR WING STYLE
jumbo - boneless

PICK YOUR SAUCE | buffalo | sweet Thai chili | BBQ
mango habanero | garlic parmesan | Carolina reaper
Korean BBQ | honey bourbon | Chinatown | hot honey

PIZZA



- Large Pie** 15.50
- Large Sicilian** 20
- Shrimp Scampi** (L)24 (S)20
fresh mozzarella, shrimp, sautéed garlic, white wine, toasted bread crumbs, parsley
- Chicken, Bacon, Ranch Thin Crust Square** 25
fried chicken, mozzarella, smoked bacon, ranch
- Vodka Pie** (L)20 (S)16
vodka sauce made with Titos vodka, fresh mozzarella, basil, add garlic knot crust 7
- Meat Lovers Stuffed Pie** 32
sausage, meatball, pepperoni, mozzarella, fresh tomatoes
- Margherita** (L)20 (S)16
fresh tomatoes, fresh mozzarella, olive oil, basil
- Grandma** 23
marinara sauce, fresh mozzarella, garlic oil, basil
- Drunken Grandma Garlic Knot Crust** 32
vodka sauce, fresh mozzarella, mushrooms, peas
- Meatball, Onion, Ricotta** (L)24 (S)18
fresh tomatoes, homemade meatballs, sautéed onions, ricotta
- Little Stinker** 22
garlic knot crust, mozzarella, fresh tomatoes, basil, pecorino
- Buffalo Chicken Pan Pie** (L)26 (S)21
fried chicken, mozzarella, bleu cheese

- Chicken Marsala Pan Pie** (L)28 (S)21
chicken, mozzarella, mushrooms, marsala sauce
- Clam Pie** 24
bechamel sauce, clams, mozzarella, garlic, olive oil, parsley
- Greek God** (L)25 (S)21
arugula, prosciutto, fresh mozzarella, crumbled feta, kalamata olives, fresh lemon juice
- Vegan Cauliflower Crust** 16
(12 inch pie)
vegan cheese, fresh tomatoes
- Gluten Free Pie** 15

TOPPINGS

- pepperoni | sausage | meatball | bacon jalapeño broccoli | broccoli rabe prosciutto | cherry peppers | fried eggplant black olives | mushrooms kalamata olives artichoke hearts | ricotta | fresh mozzarella | onions | peppers | anchovies portobello mushrooms | garlic knot crust

NEW ENTREES NEW

- Grandma's Sunday Dinner** (7 days a week) 20
spaghetti, homemade meatballs, Italian sausage, marinara sauce add fresh ricotta \$2
- Penne Vodka** 18
add grilled or fried chicken \$5, shrimp \$8
- Chicken Marsala** 22
choice of potato & vegetable or pasta
- Chicken Parm** 20
choice of potato & vegetable or pasta
- Tortellini Alfredo** 17
add grilled or fried chicken \$5, shrimp \$8
- Spicy Vodka Rigatoni** 19
add grilled or fried chicken \$5, shrimp \$8

CHICKEN NOODLE 6

HOMEMADE CHILI 7

NEW ENGLAND CLAM CHOWDER W/BACON 7



SALADS

- Italian** 10
lettuce, tomatoes, red onions, black olives, roasted peppers, balsamic vinaigrette
- Caesar** 10
romaine, croutons, shaved parmesan
- Buffalo Chicken** 16
fried chicken, iceberg & mixed greens, thickcut bacon, crumbled bleu cheese, croutons, tomatoes, bleu cheese dressing
- Greek** 12
romaine, feta, red onion, kalamata olives, cucumbers, peppers, tomatoes, lemon vinaigrette
- South Beach** 12
iceberg & mixed greens, goat cheese, walnuts, cranberries, sliced apple, cucumber, red onion, tomato, balsamic vinaigrette

add ons - grilled chicken 5, fried chicken 5, steak 8, shrimp 7, prosciutto 4

CHICKEN CUTLET TACOS

- Chicken Alfredo** 15
fried chicken, homemade Alfredo sauce, pecorino, linguini
- Penne Vodka** 15
fried chicken, homemade vodka sauce, mozzarella, pecorino, penne
- Mac & Cheese** 15
fried chicken, 5 cheese mac & cheese

DISTRICTBARNYC.COM

* GROUPS OF 8 OR MORE AUTOMATIC 18% GRATUITY

SANDWICHES

Choice of panini, wrap, whole wheat wrap or gluten free wrap

- Americano** 13
fried chicken, mozzarella sticks, bacon, American cheese, vodka sauce
- Southwest** 13
fried chicken, bacon, sautéed mushrooms and onions, cheddar, chipotle mayo
- District Steak** 17
skirt steak, sautéed mushrooms, onions, Swiss, chipotle
- Staten Island** 12
grilled chicken, fresh mozzarella, roasted peppers, balsamic glaze
- New Yorker** 12
fried chicken, ham, provolone, honey mustard
- Buffalo** 12
fried chicken, fresh mozzarella, buffalo sauce, shredded lettuce, tomato
- Portobello** 12
portobello mushrooms, fresh mozzarella, sun dried tomatoes, arugula, balsamic glaze

BITES

- handcut fries** 6
- tater tots** 6
add cheese 1, bacon 2
- mozzarella sticks** 8
- homemade potato croquettes** 4
- sautéed broccoli** 7



ALL NON-CASH PAYMENTS WILL BE SUBJECT TO A 4% FEE

McRib Meal	\$7.89	Not Available After Midnight
McRib Meal	\$9.28	Large, Not Available After Midnight
Big Mac Meal	\$9.99	
Big Mac Meal	\$11.00	Large
Co Bacon Quarter Pounder with Cheese Meal	\$10.93	
Bacon Quarter Pounder with Cheese Meal	\$12.13	Large
Quarter Pounder with Cheese Meal	\$10.24	
Quarter Pounder with Cheese Meal	\$10.80	Large
Double Bacon Quarter Pounder with Cheese Meal	\$12.31	
Double Bacon Quarter Pounder with Cheese Meal	\$13.78	Large
Double Quarter Pounder with Cheese Meal	\$11.39	
Double Quarter Pounder with Cheese Meal	\$12.61	Large
2 Cheeseburger Meal	\$6.89	
2 Cheeseburger Meal	\$8.22	Large
Triple Cheeseburger Meal	\$5.78	
Triple Cheeseburger Meal	\$6.88	Large
Quarter Pounder with Cheese Deluxe Meal	\$10.48	
Quarter Pounder with Cheese Deluxe Meal	\$11.93	Large
Double Quarter Cheese Deluxe Meal	\$9.98	
Double Quarter Cheese Deluxe Meal	\$11.18	Large
Crispy Buttermilk Chicken Meal	\$10.34	Not Available After Midnight
Crispy Buttermilk Chicken Meal	\$11.58	Large, Not Available After Midnight
6 Piece McNuggets Meal	\$6.45	
6 Piece McNuggets Meal	\$7.78	Large
10 Piece McNuggets Meal	\$9.65	
10 Piece McNuggets Meal	\$10.66	Large
Filet O Fish Meal	\$9.32	Not Available After Midnight
Filet O Fish Meal	\$10.54	Large, Not Available After Midnight
Hot and Spicy McChicken Meal	\$6.18	
Hot and Spicy McChicken Meal	\$7.38	Large

Happy Meal

Includes Kids French Fries, Side & Drink

Hamburger - Happy Meal	\$4.55
4 Piece Chicken McNugget - Happy Meal	\$4.09

Shareables

40 McNuggets & 2 L Fries	\$16.00
40 McNuggets & 2 L Fries	\$13.90
Classic Big Mac Pack	\$16.00
13 Cookie Tote	\$4.39

Sweets & Treats

Shake (Chocolate, Vanilla, Strawberry)	\$2.52	Small
Shake (Chocolate, Vanilla, Strawberry)	\$2.99	Medium
Shake (Chocolate, Vanilla, Strawberry)	\$3.39	Large
Regular Chips Ahoy! McFlurry	\$2.99	
Regular M&M McFlurry	\$2.99	
Regular Oreo McFlurry	\$2.99	
Caramel Sundae	\$2.63	
Hot Fudge Sundae	\$2.63	
Plain Sundae	\$2.63	
1 Cookie	\$0.59	
3 Pack Of Cookies	\$1.39	
13 Cookie Tote	\$4.39	
Apple Pie	\$1.60	
Holiday Pie	\$1.60	

Breakfast

Bacon Egg Cheese Biscuit	\$5.16
Sausage Egg Biscuit	\$5.27
Sausage Biscuit	\$2.06
McChicken Biscuit	\$2.86
Biscuit	\$1.36
Egg McMuffin	\$5.27
Sausage Egg McMuffin	\$4.93
Bacon Egg Cheese McMuffin	\$4.39
Bacon Egg Cheese McGriddle	\$5.39
Sausage McGriddle	\$3.44
Sausage Egg Cheese McGriddle	\$5.74
Chicken McGriddle	\$4.12
Sausage Burrito	\$2.28

Beverages

Coke®	\$1.00	Small
Coke®	\$1.29	Medium
Coke®	\$1.59	Large
Diet Coke®	\$1.00	Small
Diet Coke®	\$1.29	Medium
Diet Coke®	\$1.59	Large
Sprite®	\$1.00	Small
Sprite®	\$1.29	Medium
Sprite®	\$1.59	Large
Fanta Orange	\$1.00	Small
Fanta Orange	\$1.29	Medium
Fanta Orange	\$1.59	Large
Dr Pepper®	\$1.00	Small
Dr Pepper®	\$1.29	Medium
Dr Pepper®	\$1.59	Large
Diet Dr Pepper®	\$1.00	Small
Diet Dr Pepper®	\$1.29	Medium
Diet Dr Pepper®	\$1.59	Large
MIX by Sprite Tropic Berry	\$1.00	Small
MIX by Sprite Tropic Berry	\$1.29	Medium
MIX by Sprite Tropic Berry	\$1.59	Large
Light Lemonade	\$1.00	Small
Light Lemonade	\$1.29	Medium
Light Lemonade	\$1.59	Large
Minute Maid® Orange Juice	\$1.00	Small
Minute Maid® Orange Juice	\$1.29	Medium
Minute Maid® Orange Juice	\$1.59	Large
Dasani® Bottled Water	\$1.29	
Milk	\$1.00	
Chocolate Milk	\$1.00	
Honest Kids® Organic Apple Juice Drink	\$0.99	
Unsweetened Iced Tea	\$1.00	Small
Unsweetened Iced Tea	\$1.49	Medium
Unsweetened Iced Tea	\$1.59	Large
Sweet Iced Tea	\$1.00	Small
Sweet Iced Tea	\$1.49	Medium
Sweet Iced Tea	\$1.59	Large

Appetizers

	per 1/2 lb.
Buffalo Chicken Balls	5.49
Sicilian or Spinach or Ham & Cheese Rice Ball	4.99
Chicken or Sesame Chicken Fingers	4.99
Rice Pudding	3.99
Bread Pudding	2.99
Potato Croquettes	3.99
Pigs in a Blanket	3.99
Stromboli	4.49
Buffalo Wings	4.49
Poppets di Melanzane	3.99
Caponata	3.99
Fresh Mozzarella, Tomato & Basil	4.49
Lump Meat Crab Cakes	8.99
Southwest Salmon Cakes	8.99
Fried Calamari	4.99
Stuffed Sun-dried Tomatoes	6.99
Bruschetta	2.99

Vegetables

Broccoli Rabe with Garlic & Oil	5.99
Broccoli & Garlic	4.49
Roasted Brussels Sprouts	4.99
Sautéed or Stuffed Mushrooms	4.49
Stuffed Peppers	3.99
Honey Glazed Carrots	3.99
Roasted Butternut Squash	3.99
Acorn Squash	3.99
Spaghettini Squash	3.99
Sicilian Style Cauliflower	3.99
Fried Broccoli, Cauliflower, or Zucchini	3.99
String Bean Almanadine	3.99
Breaded Eggplant	3.99
Grilled or Steamed Asparagus	5.99
Grilled Vegetables	4.49
Stuffed Artichoke	5.99
Sautéed Artichoke	4.99
Creamed or Sautéed Spinach	4.49
Escarole & Beans	4.49
Roasted Fresh Beets	3.99
Roasted or Mashed Potatoes (regular or sweet)	3.99
Potato au Gratin	3.99
Grilled Endive	3.99

Pasta & Rice

Penne Vodka	4.99
Pasta Marinara	4.99
Pasta Bolognese (meat sauce)	5.49
Pasta al Forno	5.99
Pasta Filetto di Pomodoro	4.99
Pasta Puttanesca	4.99
Baked Ziti	4.99
Cannelloni (meat & spinach)	5.49
Farfalle with Mushroom Cream Sauce	4.99
Orecchiette with Broccoli Rabe & Sausage	4.99
Tortellini Alfredo, Marinara, Bolognese	5.49
Pasta Broccoli Romano	4.99
Pasta Carbonara	5.49
Pasta with Cauliflower & Pancetta	4.99
Linguine with Clam Sauce	5.49
Pasta with Salmon Cream Sauce	5.49
Peas	5.49
Jambalaya	5.49
Spanish Rice	4.49
Spinach Rice	4.49
Brown Fried Rice	4.49
Polenta al Forno	4.99
Risotto	5.49
Manicotti	4.99
Ravioli	4.99
Stuffed Shells	4.99
Lasagna (meat or vegetable)	4.49

Meat & Chicken

	per 1/2 lb.
Breaded Chicken Cutlet	6.49
Breaded Veal Cutlet	7.49
Chicken Parmigiano	5.49
Veal Parmigiano	7.49
Chicken Piccata	5.49
Veal Piccata	7.49
Chicken Marsala	5.49
Veal Marsala	7.49
Chicken Francese	5.49
Veal Francese	7.49
Chicken Rollatini	5.49
Veal Rollatini	7.49
Grilled Chicken	7.49
Brizzilian Chicken	5.99
Garlic Chicken	5.99
Chicken Contadino	5.49
Chicken Cacciatore	5.49
Chicken Cordon Bleu	5.99
Stuffed Chicken Breast (any style)	5.99
Half Roasted Chicken (each)	4.99
Whole Roasted Chicken	9.25
Cornish Hen	9.75
Beef or Turkey Meatloaf	4.49
Beef, Turkey or Chicken Meatballs	4.49
Pulled Pork	4.99
BBQ Ribs	4.99
Pork Chops	4.99
Sausage & Peppers	4.99
Pepper Steak	4.99
Shall Steak	7.49
Stuffed Lamb Roast or Roasted Leg of Lamb	6.99
Chili	4.49
Tripe with Potatoes	3.99

Fish

Scallops with Cream Sauce	8.49
Breaded Shrimp	11.49
Shrimp Parmigiano	11.49
Grilled or Steamed Shrimp	11.49
Coconut Shrimp	11.49
Shrimp Scampi	11.49
Chilean Sea Bass	11.49
Striped Bass or Red Snapper	7.99
Grilled Swordfish	9.49
Grilled Tuna	7.49
Grilled or Poached Salmon	11.49
Stuffed Filet of Sole	6.49
Fried Calamari	5.49
Calamari Marinara	5.49

Vegetarian

Eggplant Parmigiano	4.49
Eggplant Rollatini	4.49
Grilled Tofu with Vegetables	4.49

All items are not prepared daily.
Please contact our establishment for our daily specials
Prices are subject to change without notice.

Hot Beverages & Desserts

Cappuccino & Espresso, Coffee, Tea, or Hot Chocolate	P/A
Assorted Italian Butter Cookies	13.99 lb.
Assorted Cupcakes	3.00 ea.
Italian Pastries	3.95 ea.
Baba au rhum, sfogatella, pasticciotti, chocolate decadence, éclair, mixed fruit & strawberry tart, French & Italian Napoleon, tiramisù, pecan tart, our famous cannolis, Italian cheesecake	
Peanut & Cakes	3.95 ea.
Coffee, lemon, white & chocolate mousse, carrot, lemon raspberry, chocolate raspberry, Nona's apple, banana coconut, chocolate caramel pecan, American beauty (all chocolate) cake, Italian or American cheesecake, and a full line of Junior's Cheesecakes.	

Our cakes may be purchased by the slice or whole.
Custom cakes may be ordered for any occasion.

CATERING

Catering is our specialty at Milano Market.
Whether your event is large or small, our skilled chefs can exceed your expectations.

With thirty years of experience, we cater breakfast, lunch, dinner, corporate events,

private dinner parties.

Please refer to our catering menu for further options.

Unique requests will be accommodated to the best of our abilities.



1582 Third Avenue (89th Street)

New York, New York

Call: (212) 996-6681

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Fax (212) 860-7182

www.milanomarketnyc.com

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Delivery available

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Milano MARKET

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at 89th St.

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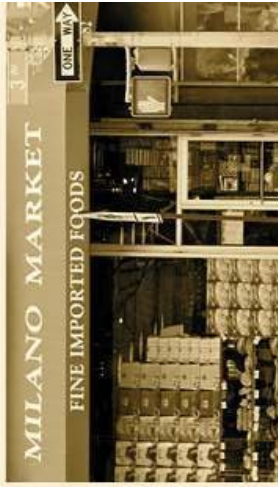
"Benvenuti a Mercato Milano"

Welcome to Milano Market...

Where our friendly staff is skillfully trained to satisfy your culinary needs.

Your satisfaction is what matters.

Browse and enjoy our extraordinary selection of homemade and international products, including our fresh pasta and sauces, our large selection of fine olive oils, domestic & imported cheeses, cold, smoked, and cured meats, including our mouth-watering prosciutto from Parma, Italy, our abundant selection of pâtés, caviar, & bottarga, and our full selection of freshly baked breads and desserts.



Create Your Own Sandwich

Fresh Roasted Turkey Breast.....	9.50
Oven Gold Turkey Breast.....	8.50
Baked Turkey Breast.....	8.50
Smoked Turkey.....	8.50
Maple Glazed Turkey.....	8.50
Cajun Roasted Turkey.....	8.50
Peppercorn Turkey.....	8.50
Turkey Pastrami.....	8.50
Robbierie Chicken Breast.....	8.50
Buffalo Style Chicken Breast.....	8.50
Prime Roast Beef.....	9.00
Eye Round Roast Beef.....	9.50
Black Angus Steak.....	9.50
Brisket of Beef.....	9.50
Corned Beef.....	9.50
Pastrami.....	9.50
Fresh Roasted Porchetta (pork).....	9.00
Leg of Lamb.....	9.50
Fresh Smoked Ham (on the bone).....	9.00
Black Forest Ham.....	8.50
Ham.....	8.50
Maple Glazed Ham.....	9.00
Pepper Ham.....	9.00
Parm. Cotto.....	9.00
Jamón Serrano.....	10.00
Prosciutto di Parma.....	10.00
Prosciutto San Daniele.....	10.00
Speck (smoked prosciutto).....	10.00
Bresaola.....	10.00
Ham Capicola.....	8.50
Imported Capicola.....	8.75
Sopressata (assorted hot or sweet).....	9.00
Alpino Salami.....	9.00
Genoa Salami.....	8.50
Pepperoni.....	8.50
Imported Mortadella.....	9.00
Domestic Mortadella.....	8.50
Fresh Mozzarella or Any Cheese.....	8.50
Smoked Salmon.....	10.00
Grilled Salmon.....	9.75
Grilled Vegetable.....	8.50
Grilled Chicken.....	9.00
Breaded Chicken Outlet.....	9.25
Breaded Veal Outlet.....	10.00

All sandwiches are prepared with lettuce, tomatoes & dressing on the finest brick oven breads.

Samolina • Ciabatta • Kaiser • Whole Wheat • Rye • White
Old Fashioned • Tomato • Olive • Rosemary • Sea Salt • Focaccia
Pumpernickel & White Onion Pocket • Multi-Grain • Egg • Maifadina

*You May Choose Any of the Above Breads at NO Additional Charge

SANDWICH DRESSING

Hellmann's Mayo • Haro Mayo • Spicy Brown Mustard • Dijon Mustard
Honey Mustard • Chipotle Aioli • Russian • Horseradish • BBQ Sauce
Balsamic Vinegar • Extra Virgin Olive Oil • Pesto • Oil & Vinegar

Cheese • Avocado • Roasted or Hot Peppers

Sun-dried Tomatoes • Broccoli Rabe* are an additional \$1.00

Signature Sandwiches

1. Milano Special: ham, salami, ham capicola, mortadella, provolone, lettuce, tomato, roasted peppers with oil & vinegar on semolina hero.....	9.75
2. Milano Supreme: prosciutto, sopressata, fresh mozzarella, roasted peppers, lettuce and tomato.....	9.75
3. All American: roast beef, turkey, ham, Swiss, American cheese, lettuce, tomato w/mayo or mustard on semolina hero.....	9.75
4. Smoked Prosciutto (Speck): fresh mozzarella, roasted pepper, tomato & basil with oil & vinegar.....	10.50
5. Bresaola: Parmigiano & angula with balsamic on ciabatta.....	10.50
6. Parma: mozzarella, prosciutto di Parma, tomato & basil on ciabatta.....	10.50
7. Fresh Ham off the Bone: fresh mozzarella, tomato, roasted pepper & broccoli rabe on ciabatta.....	10.50
8. Imported Capicola: provolone, tomato, basil & roasted pepper with extra virgin olive oil.....	10.50
9. Imported Mortadella: mozzarella, tomato & roasted pepper.....	11.00
10. Grilled Chicken: Parma cotto, mozzarella, avocado, tomato, roasted peppers, balsamic vinegar on semolina hero.....	9.75
11. Padrino: grilled or breaded chicken cutlet, fresh mozzarella, & avocado with pesto.....	9.75
12. Grilled Chicken: fresh mozzarella, sun-dried tomato.....	9.75
13. Grilled Chicken: fresh spinach, roasted pepper, herb mayo.....	9.75
14. Grilled Chicken: goat cheese, angula, sun-dried tomato with balsamic.....	10.25
15. El Paso: roasted chicken breast, pepper jack cheese, red onion, lettuce & tomato with chipotle aioli.....	9.75
16. La Rumbata: Jamon Serrano, Parmigiano cheese, tomato on linguette.....	10.50
17. Buffalo Bleu: Buffalo chicken, romaine, provolone, bleu cheese.....	9.75
18. Primes: roast beef, horseradish cheddar, sautéed onions & tomato with chipotle aioli.....	9.75
19. Smoked: turkey, smoked Gouda, cole slaw, chipotle aioli, on rye.....	9.75
20. Sopressata: Asiago, broccoli rabe, roasted peppers and basil with extra virgin olive oil.....	10.50
21. Cracked Pepper Turkey: cheddar, cucumbers, tomato & herb mayo on 7-grain bread.....	9.50
22. Cracked Pepper Turkey: fresh mozzarella, tomato, basil, roasted pepper & extra virgin olive oil.....	9.50
23. Club: turkey, bacon, lettuce, tomato, mayo.....	9.25
24. Maple Glazed Turkey: Swiss, onion, avocado & tomato.....	9.50
25. Hot Stuff: Cajun turkey, pepper jack cheese, hot peppers, fresh spinach, chipotle aioli.....	9.50
26. Turkey Pastrami: Swiss, sautéed onions, lettuce, tomato, mustard.....	9.25
27. Smoked Turkey: Bris, honey mustard, mixed greens on linguette.....	9.25
28. The Dalton: breaded chicken cutlet, mozzarella, bacon, chipotle mayo on hero.....	10.50
29. Mean Special: fresh turkey, fresh mozzarella, hot peppers, spinach, herb mayo on 7-grain hero.....	10.75
30. The Nonno: liverwurst, onions, pickles, mustard on pumpernickel onion pocket.....	8.00

Wraps

W1. Crispy Breaded Chicken Outlet: cheddar, avocado, tomato, mixed greens, & chipotle aioli.....	9.00
W2. Basil Parmigiano Chicken: grilled chicken, tomato, basil, & Parmigiano cheese.....	8.75
W3. Chicken Caesar: grilled chicken, lettuce & Romano cheese.....	8.75
W4. On the Border: turkey, crisy bacon, avocado, lettuce, tomato & queso.....	8.75
W5. Smoked Turkey: with Bris, mixed greens & honey mustard.....	8.75
W6. Turkey & Swiss: with Jarlsberg, fresh spinach, tomato & honey mustard.....	8.75
W7. Tuna, Chicken or Shrimp Salad: sprouts, tomato & romaine.....	8.75
W8. Roasted Vegetable: grilled or roasted vegetables with goat cheese.....	8.75

The Meatless

M1. Caprese: fresh mozzarella, tomato, basil & extra virgin olive oil on tomato focaccia.....	8.75
M2. Fresh Mozzarella: avocado, sun-dried tomato, basil, herb mayo.....	9.50
M3. Smoked Mozzarella: broccoli rabe & roasted peppers, with extra virgin olive oil.....	9.50
M4. The Greek: fresh mozzarella, cucumber, tomato, olives, onions, mixed greens, herb mayo on olive focaccia.....	9.50
M5. Malted Bris: with jam on toasted ciabatta.....	8.75
M6. Due Formaggi: Bris, smoked gouda, sun-dried tomato, sprouts, with pesto, on focaccia.....	9.00
M7. Southwest: avocado, pepper jack, tomato, & chipotle aioli.....	8.75
M8. Vegem: sliced cucumber, tomato, avocado, shredded carrots, alfalfa sprouts & mixed greens, lemon aioli on rosemary focaccia.....	8.75
M9. Breaded Eggplant: fresh mozzarella, tomato, onions, herb mayo on olive focaccia.....	8.75
M10. Poached or Smoked Salmon: fresh squeezed lemon & oil, fresh spinach, red onion & capers.....	9.95

Salad Sandwiches

S1. Tuna Salad with lettuce & tomato.....	8.50
S2. Tuna Italiano: with fresh lemon, tomato, red onion, pepperoncini, & olive oil.....	9.00
S3. Egg Salad.....	8.50
S4. Jumbo Shrimp Salad.....	9.00
S5. Chicken Salad (any style) with lettuce & tomato.....	8.50

Hot Sandwiches

H1. Breaded or Grilled Chicken Parmigiano.....	9.50
H2. Veal Parmigiano.....	10.50
H3. Eggplant Parmigiano.....	9.25
H4. Meatball Parmigiano.....	9.25
H5. Meatloaf: cheddar & brown gravy.....	9.25
H6. Eye Round: mashed potatoes, sautéed onions, & gravy.....	9.75
H7. Roast Beef: pepper jack cheese, avocado, sautéed onions, & chipotle aioli.....	9.75
H8. Fresh Leg of Lamb: fetu cheese, tomato, hot peppers & herb mayo.....	10.50
H9. Black Angus: fresh mozzarella, broccoli rabe & chipotle aioli.....	10.75
H10. Brisket of Beef: Swiss & sautéed onions.....	9.95
H11. Classic Pastrami: Swiss on rye bread & mustard.....	9.95
H12. Corned Beef: cole slaw & Russian dressing.....	9.95
H13. Reuben: corned beef, Swiss, sauerkraut & Russian dressing.....	9.95
H14. Cuban: roast pork, ham, Swiss, pickles & mustard.....	9.95
H15. Grilled Chicken: American cheese, avocado, lettuce & herb mayo.....	10.50
H16. Breaded Chicken Outlet or Eggplant: two slices of prosciutto, mozzarella, tomato, roasted peppers & basil.....	10.50
H17. Breaded Chicken Outlet: avocado, Swiss, tomato, hot pepper & herb mayo.....	10.75
H18. Fresh Roast Turkey: horseradish cheddar, avocado, tomato, red onion & mayo.....	10.50
H19. Tuna Melt: with cheddar, lettuce & tomato.....	8.75
H20. Tuna Melt: with smoked gouda, avocado, tomato, red onion.....	9.50

Soups

Four Varieties Made Daily
Regular 4.95 Large 7.95

All soups come with complimentary bread.
All vegetarian soups are made with vegetable broth only.

Salads

• Fresh String Bean: grape tomatoes, red skin potatoes, sliced onion & garlic with Italian vinaigrette.....	4.49
• Greek Salad: tomatoes, fetu cheese, cucumbers, red pepper, red onion, Kalamata olives, & oregano vinaigrette garnished with stuffed grape leaves.....	4.49
• Asparagus & Chickpea: grape tomatoes, roasted peppers, red onion & vinaigrette.....	5.99
• Barley or Cous: chickpeas, scallions, cashews, croutons, raisins, with honey & sesame oil.....	4.49
• Caesar: romaine lettuce, shredded parmigiano, garlic, croutons & dressing.....	4.49
• Antipasto: variety of cold cut meats and cheese, giardiniera salad, marinated mushrooms, and Italian dressing.....	4.99
• Grilled Marinated Artichoke Hearts: w/roasted peppers and vinaigrette.....	4.99
• Marinated Mushrooms: celery, pimientos, & seasoning.....	4.49
• Boccconini & Grape Tomato: with garlic oil.....	4.49
• Classic Macaroni, Potato or Cole Slaw: our very own, chopped peppers, carrots, mayo & vinegar.....	3.25
• Eggs: chopped eggs, mayo, salt & pepper.....	4.49
• Tortellini Pesto: romaine, sun-dried tomatoes, parsley, & a touch of olive oil.....	4.49
• Fusilli with Ricotta Salata: sun-dried tomatoes, parsley, & a touch of olive oil.....	4.49
• Shells with Broccoli & Sun-dried Tomatoes: with olive oil.....	4.49
• Pasta with Spinach & Feta: roasted peppers, with olive oil.....	4.49
• Pasta Primavera: sautéed vegetables, garlic & oil.....	4.49
• Mediterranean Orzo: pan toasted orzo with chopped fresh spinach, onion, pimento, & sesame oil.....	4.49
• Wild Rice & Grilled Chicken: walnuts, onion, peppers, soy sauce, sesame oil & honey.....	5.49
• Grilled Vegetable: assorted grilled vegetables.....	4.99
• Quinoa: roasted vegetables, salt, pepper & olive oil.....	4.49
• Sun-dried Tomato Chicken: with mayo.....	5.49
• Curry Chicken.....	5.49
• Grilled Chicken, Tomato & Basil.....	5.49
• Cajun Grilled Chicken.....	5.49
• Pesto Chicken.....	5.49
• Sesame Chicken.....	5.49
• Italian Tuna: pepperoncini, pimientos, celery, carrots, lemon & oil.....	5.49
• Clumpy Tuna or Shrimp: celery & mayo.....	5.99
• Jumbo Grilled Shrimp: roasted peppers, parsley, & oil.....	11.49
• Insalata di Mare (fish salad): calamari, octopus, shrimp, pimientos, celery, onions, olive oil & fresh lemon.....	7.99
• Calamari or Octopus: celery, onions, lemon & olive oil.....	7.99

Create Your Own Salad

Choice of romaine, spinach, or mixed greens
Toppings Include:

Grilled Chicken • Pesto Grilled Chicken • Bacon
Cheddar • Mozzarella • Parmesan • Feta
Corn • Red Onion • Beets • Celery • Shredded Carrots
Cherry & Chopped Tomatoes • Garbanzo & Kidney Beans
Alfalfa Sprouts • Mushrooms • Sliced Black Olives • Raisins
Croutons • CROUTONS • Hard-Boiled Eggs • Assorted Nuts
6 Toppings 8.95 • Unlimited 7.99 per lb.

ROLLS

All rolls are available in your choice of our hand-rolled flatbreads :
Paratha: The traditional choice. Layered and lightly fried on a cast iron griddle
Roti: Made from whole durum wheat. Rolled and roasted on a grill or griddle

- 1 **UNDA ROLL** 3.95
Flatbread layered and grilled with freshly beaten egg
- 2 **ALOO MASALA ROLL** 4.95 
Mashed potato patty with tomatoes, green peppers, and spices
- 3 **UNDA ALOO ROLL** 6.20
Flatbread layered with freshly beaten egg with Aloo Masala (above) filling
- 4 **ACHARI PANEER ROLL** 6.35 
Indian farmer's cheese, marinated in spicy pickle and grilled
- 5 **CHICKEN TIKKA** 5.95
Chicken breast, marinated with yogurt and spices, and grilled on a skewer
- 6 **UNDA CHICKEN ROLL** 7.20
Flatbread layered with freshly beaten egg and Chicken Tikka (above) filling
- 7 **SHAMI KABAB ROLL** 6.40
Minced lamb and lentil croquette, with aromatic herbs and spices
- 8 **UNDA SHAMI ROLL** 7.65
Flatbread layered with freshly beaten egg and Shami Kabab (above) filling

MOMOS

Indo-Tibetan dumplings, steamed or pan-fried, with a choice of fillings
& served with a trio of sauces (spicy red chili, tomato sesame & soy vinegar).

- 1 **CHICKEN MOMOS** 6.99
Chicken, cabbage, herbs & aromatic traditional spices
- 2 **VEGAN MOMOS** 6.99 
Cabbage, carrots, greens & aromatic traditional spices

LASSI

Indian style yogurt smoothies made
everyday with home made yogurt.
Contains live cultures & real ingredients.

ALFONSO MANGO 5.00
Made from the best mangoes on earth

BEVERAGES

ASSORTED BEVERAGES 1.75+
Variety of soda, colas, water & selected beverages

KINGFISHER BEER 4.95
Finest quality malted barley and hops

STELLA ARTOIS 4.95
A perfect beer to pair with any kati roll

VIEJO FEO RED WINE 8.00
375ml Orange, pithy bitterness & roast corn

VIEJO FEO WHITE WINE 8.00
375ml Hints of peaches & grapefruit

SIDES

RAITA SAUCE 1.00
Classic yogurt based white sauce (2 oz)

GREEN CHUTNEY ETC 0.50
Cilantro sauce (2oz) or chopped bird's eye chillies

SPICY POTATO CHIPS 2.00
Tangy chips fried and seasoned in-house

BREADS EACH 3.00
An order of either our paratha bread or roti



VEGETARIAN (NOT VEGAN!)

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