



NYC RESTAURANT WEEK® 2024

DINNER PRIX-FIXE

AVAILABLE SUNDAY - FRIDAY

3 COURSES | 45.00

APPETIZER*

GAZPACHO *watermelon, tomato, red pepper, avocado mango salad, cilantro*

GREEK SALAD
onions, cucumbers, olives, tomatoes, feta cheese

REDEYE SALAD *mixed lettuces, goat cheese, candied walnuts, apple, honey mustard vinaigrette*

FRIED CALAMARI *yuzu aioli*

JUMBO LUMP CRAB CAKE *roasted corn, shrimp reduction* | **supp 8**

SUMMER SALAD
watermelon, mango, feta cheese, pickled shallot, honey yogurt sauce, mint and basil

ENTRÉE*

CHICKEN COBB SALAD *avocado, blue cheese, bacon, egg, tomato*

GRILLED TERIYAKI SALMON BOWL
sautéed spinach, mushrooms, roasted peppers, bok choy, brown rice

CHILEAN SEA BASS *brown rice, coconut ginger sauce* | **supp 15**

SALMON & WILD MUSHROOMS *grilled asparagus, cauliflower purée*

FILET MIGNON 8 oz, *french fries* | **supp 20**

BEST VEGETARIAN TERIYAKI BOWL
seasonal mushrooms, sautéed spinach, roasted peppers, bok choy, brown rice

DESSERT

CHOCOLATE BLACKOUT CAKE
whipped cream

NEW YORK CHEESECAKE
fresh strawberries, chocolate sauce

STRAWBERRIES & WHIPPED CREAM

ICE CREAM | SINGLE SCOOP
vanilla
chocolate fudge brownie
vegan flavor of the day

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies.

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

The Fireman Hospitality Group is family owned. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman



RESTAURANT WEEK
DINNER



NYC RESTAURANT WEEK® 2024

LUNCH PRIX-FIXE

AVAILABLE MONDAY-FRIDAY

2 COURSES | 30.00

SELECT ONE FROM EACH COURSE

APPETIZER*

GAZPACHO

watermelon, tomato, red pepper, avocado mango salad, cilantro

GREEK SALAD

onions, cucumbers, olives, tomatoes, feta cheese

REDEYE SALAD

mixed lettuces, goat cheese, candied walnuts, apple, honey mustard vinaigrette

FRIED CALAMARI

yuzu aioli

JUMBO LUMP CRAB CAKE

*roasted corn, shrimp reduction | **supp 8***

SUMMER SALAD

watermelon, mango, feta cheese, pickled shallot, honey yogurt sauce, mint and basil

ENTRÉE*

CHICKEN COBB SALAD

avocado, blue cheese, bacon, egg, tomato

GRILLED TERIYAKI SALMON BOWL

sautéed spinach, mushrooms, roasted peppers, bok choy, brown rice

CHILEAN SEA BASS

*brown rice, coconut ginger sauce | **supp 15***

SALMON & WILD MUSHROOMS

grilled asparagus, cauliflower purée

FILET MIGNON

*8 oz, french fries | **supp 20***

BEST **VEGETARIAN** TERIYAKI BOWL

seasonal mushrooms, sautéed spinach, roasted peppers, bok choy, brown rice

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06/27/24



RESTAURANT WEEK
LUNCH