

## *Appetizers*

### *Manhattan Mushrooms*

*Crimini mushrooms sautéed in a rich port wine demi-glace*

5.95

### *Crab Stuffed Mushrooms*

*A veritable appetite aphrodisiac!*

*White mushroom caps piled high with tasty crab stuffing, baked in garlic butter*

9.95

### *Fulton Market Seafood Cocktail*

*A chilled goblet heaped with a mix of shrimp, calamari, crab and bay scallops swimming in our own spicy NY island cocktail sauce, served with crackers*

9.95

### *Hot Artichoke Dip*

*Artichoke hearts, parmesan cheese, garlic and spicy red pepper relish, baked until hot and bubbly and served with crackers*

6.95

### *Olive and Roasted Red Pepper Medley*

*Assorted olives, roasted red peppers and Rogue Creamery romanello cheese*

10.95

### *Focaccia & Mulberry St. Marinara*

*Applegate Artisan focaccia, fresh baked with garlic and Asiago cheese, topped with melted mozzarella and served with our house made plum tomato marinara*

6.95

## *Soup and Salad*

### *Flatiron Grilled Steak Salad*

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

12.95

### *Good Fellas Caesar Salad*

*Generous hearts of romaine and toasted croutons topped with fresh parmesan and our secret family recipe Caesar dressing. Fuggetaboutit!*

1.95 Add chicken 3.00

### *SoHo French Onion Fondue*

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

6.95

### *Soup du Jour*

3.95

20% Auto Gratuity on parties of 8 or more  
We do not split checks more than twice per table

*Entrees served with your choice of baked potato, potato du jour, spaghetti or cheese raviolis, plus soup or salad.  
Substitute French Onion or Caesar for 1.25*

## *Charbroiled Steaks*

### *New York Strip*

*New York's finest! – a pound of sizzling perfection. Lightly marbled- loaded with flavor with a full-bodied texture.*

*From the city so nice, they had to name it twice!*

*16oz 26.95*

### *Top Sirloin*

*Tenderness meets tastiness. Hand carved from the center of the sirloin- naturally lean and bursting with bold, beefy flavor*

*12oz 21.95*

### *Filet Mignon*

*Hand cut from the heart of the tenderloin- the gourmet's choice for its tender, melt-in-your-mouth texture.*

*You will savor every cosmopolitan bite!*

*10oz 28.95*

### *Rib Eye*

*Made famous at Delmonico's in NYC before you were born.*

*Succulent and well marbled boneless cut from the rib section*

*16oz 25.95*

## *Roast Prime Rib of Beef*

*Choice, abundantly marbled beef roasted slow and steady till it's overflowing with flavor.*

*Garnished with au jous and creamed horseradish*

*(Prime rib is served between medium rare and medium)*

*12oz 22.95 16oz 25.95*

## *Accompaniments*

*Life is full of choices! Choose from these tasty sides for the perfect meal the way you like it.*

- Potato Du Jour.....\$3.95*
- 115 Broiler Golden Spud.....\$4.95*
- Charbroiled Asparagus.....\$4.95*
- Jumbo Cheese Ravioli (4).....\$4.95*
- Side Spaghetti.....\$4.95*
- Grandma Shuey's "Famous" Creamed Spinach....\$4.95*
- House-made Jumbo Meatballs (2).....\$5.95*
- Taylor's Sweet Italian Sausage (2).....\$5.95*

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

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## Seafood

### *Fettuccini Frutti di Mare*

*Clams, mussels, calamari rings, jumbo prawns, bay scallops and crab in a white wine clam sauce, topped with parmesan cheese*

23.95

### *J Train Jumbo Prawns*

*We start with the juiciest prawns, stuff them with succulent Snow crab meat and bake them in a rich garlic butter sauce*

25.95

### *South Street Seaport*

*Australian lobster tail fresh from the South Seas! 14-16oz of the sweetest cold-water lobster available*

*Market Price*

### *Fishmonger's Find*

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

## Italiano

### *Pomodoro e Basilico*

*Our house plum tomato and basil marinara, served with your selection of pasta (Spaghetti, linguini, fettuccine, or penne)*

10.95 add meatball or Italian sausage 2.95

### *Fettuccine alla Bolognese*

*Traditional slow cooked pork and beef ragu, also known as "Sunday Gravy"*

13.95 add meatball or Italian sausage 2.95

### *Spaghetti Puttanesca*

*Our house marinara tossed with capers, Kalamata olives and anchovies with fresh garlic*

12.95

### *Ravioli di Formaggio*

*Ricotta stuffed ravioli with our house marinara*

-or-

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

11.95

### *Gnocchi al Pesto*

*Potato gnocchi tossed in fresh pesto, topped with parmesan cheese and toasted crushed pine nuts*

14.95

### *Baked Penne Florentine*

*Penne and our house marinara layered with ricotta cheese and fresh spinach, baked until hot and bubbly and covered in melted mozzarella*

13.95

### *Linguini Vongole*

*Linguini tossed with your choice of red or white clam sauce*

13.95

### *Penne e Salsicce*

*Taylor's sweet Italian sausage and sautéed sweet peppers and onions, tossed with penne*

14.95

### *Pollo Parmigiana*

*Lightly breaded chicken breast smothered in our house marinara and melted mozzarella cheese.*

*Served with a side of spaghetti*

15.95

## Desserts

### *Mid Hudson Mud Pie*

*An Oreo cookie crust layered with coffee ice cream and thick fudge-topped with whipped cream and toasted almonds*

5.95

### *Fifth Ave. Crème Brûlée*

*An uptown creamy vanilla custard with a delicate jewel-like sugar top*

5.95

### *Big Yellow Taxi*

*Bananas Foster— a dessert classic, big enough to share.*

*Bananas sautéed in a dark rum praline sauce, topped with vanilla bean ice cream*

6.95

### *New York Cheesecake*

*How to top off the perfect meal! Our delicious cheesecake hails from the Bluestone Bakery.*

*Enjoy a deli sized slice of Heaven, perfect plain or adorned with berries*

5.95

### *Tiramisu*

*A traditional Italian dessert made with lady fingers, espresso, brandy, custard and mascarpone cheese with shaved chocolate*

*enough for two 7.95    just a bite 2.95*

### *Ice Cream Chiller*

*A perfectly portioned scoop of vanilla bean ice cream and a crunchy praline cookie.*

*Served with raspberries or chocolate sauce*

3.95

### *Spumoni*

*A blended Italian ice cream originating in Naples-*

*Chocolate, pistachio and maraschino cherry*

*Delizioso!*

3.95

**We have a \$10 split plate charge**