

appetizers

MANHATTAN CLAM CHOWDER garnished with bacon and fresh dill // 14.25

SOUP OF THE DAY // 14.00

MIXED LOCAL ORGANIC GREENS // 15.50

CAESAR SALAD // 18.50

SPINACH SALAD hard-cooked egg, bacon, mushrooms, honey dijon dressing // 18.50

GRILLED OCTOPUS SALAD olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // 24.75

JUMBO SHRIMP COCKTAIL hot horseradish cocktail sauce // 29.75

CRAB CAKE fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 29.50

FRESH OYSTERS today's best selection // 31.50

CURED SALMON, TWO WAYS gravlax and applewood-smoked, red onion, capers, dill creme fraiche, crumbled rye // 36.50

STEAK TARTARE hand-chopped Prime filet, anchovy, hard boiled egg, dijon dressing, crostini // 25.75

CHEESE TOAST // 13.75

entrees

CANDIED BEET SALAD baby beets, burrata, local tomatoes, basil vinaigrette and balsamic crema // 25.75

CITRUS SALAD blood orange, pink grapefruit, pomelo & lemon with arugula, pickled fennel & sweet onion, macadamia dust, honey dijon vinaigrette // 24.75

GOTHAM CHOPPED SALAD little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // 23.50

MARINATED THAI BEEF SALAD grilled striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // 36.75

LOBSTER COBB SALAD Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // 43.75

HALIBUT & CHIPS // 33.50

BAJA FISH TACOS tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // 28.50

PRAWN & SCALLOP SPAGHETTINI Hokkaido scallops, tiger prawns, garlic, white wine, preserved lemon // 36.50

MEDITERRANEAN PASTA (VEGAN) grilled zucchini, eggplant, artichoke, piquillo peppers, manzanillo olives, king oyster mushrooms, feta, garlic confit, olive oil, arugula // 38.75

GOTHAM POWER BOWL (VEGAN) sweet potato & yam, red rice, navy & kidney beans, chickpeas, green onion, zucchini & broccoli, grape tomatoes, avocado, cilantro, coconut lime dressing // 29.75

GOTHAM BACON CHEDDAR BURGER hand-chopped Prime beef, aged cheddar, bacon, lettuce and beefsteak tomato on French bun, with fries or mixed local organic greens // 27.50

OPEN-FACED NEW YORK STEAK SANDWICH on garlic French loaf with fries or mixed local organic greens // 35.75

BEEF BOURGUIGNON Prime beef, braised in red wine with aromatic vegetables, bacon, roasted fingerling potatoes // 34.50

our dinner menu is always available upon request