

## appetizers

**MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // **14.75**

**SOUP OF THE DAY** // **14.50**

**MIXED LOCAL ORGANIC GREENS** // **16.50**

**CAESAR SALAD** // **20.00**

**SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // **19.50**

**GRILLED OCTOPUS SALAD** olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // **25.75**

**JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // **30.75**

**CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // **30.00**

**FRESH OYSTERS** today's best selection // **31.50**

**CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill creme fraiche, crumbled rye // **37.00**

**STEAK TARTARE** hand-chopped Canada Prime filet, anchovy, hard boiled egg, dijon dressing, crostini // **26.75**

**CHEESE TOAST** // **14.50**

## entrees

**CANDIED BEET SALAD** baby beets, burrata, local tomatoes, basil vinaigrette and balsamic crema // **26.75**

**CITRUS SALAD** blood orange, pink grapefruit, pomelo & lemon with arugula, pickled fennel & sweet onion, macadamia dust, honey dijon vinaigrette // **27.50**

**GOTHAM CHOPPED SALAD** little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // **24.75**

**MARINATED THAI BEEF SALAD** grilled Canada Prime striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // **37.50**

**LOBSTER COBB SALAD** Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // **45.00**

**HALIBUT & CHIPS** // **34.25**

**BAJA FISH TACOS** tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // **29.50**

**PRAWN & SCALLOP SPAGHETTINI** Hokkaido scallops, tiger prawns, garlic, white wine, preserved lemon // **38.75**

**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 Canada Prime beef, aged cheddar, bacon, lettuce and beefsteak tomato on French bun, with fries or mixed local organic greens // **28.50**

**OPEN-FACED NEW YORK STEAK SANDWICH** Canada Prime on garlic French loaf with fries or mixed local organic greens // **36.75**

**BEEF BOURGUIGNON** Canada Prime beef, braised in red wine with aromatic vegetables, bacon, roasted fingerling potatoes // **35.75**

*our dinner menu is always available upon request*