

appetizers

- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // **15.50**
- SOUP OF THE DAY** // **14.75**
- MIXED LOCAL ORGANIC GREENS** // **17.25**
- CAESAR SALAD** // **22.00**
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // **21.50**
- GRILLED OCTOPUS SALAD** olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // **27.50**
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // **32.00**
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // **32.50**
- FRESH OYSTERS** today's best selection // **32.50**
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill creme fraiche, crumbled rye // **38.00**
- STEAK TARTARE** hand-chopped Canada Prime filet, anchovy, hard boiled egg, dijon dressing, crostini // **28.75**
- CHEESE TOAST** // **14.75**

entrees

- CANDIED BEET SALAD** baby beets, burrata, local tomatoes, basil vinaigrette and balsamic crema // **27.75**
- CITRUS SALAD** blood orange, pink grapefruit, pomelo & lemon with arugula, pickled fennel & sweet onion, macadamia dust, honey dijon vinaigrette // **29.00**
- GOTHAM CHOPPED SALAD** little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // **26.75**
- MARINATED THAI BEEF SALAD** grilled Canada Prime striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // **39.00**
- LOBSTER COBB SALAD** Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // **47.50**
- HALIBUT & CHIPS** // **35.75**
- BAJA FISH TACOS** tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // **31.00**
- PRAWN & SCALLOP SPAGHETTINI** Hokkaido scallops, tiger prawns, garlic, white wine, preserved lemon // **40.50**
- MEDITERRANEAN PASTA (VEGAN)** grilled zucchini, eggplant, artichoke, piquillo peppers, manzanillo olives, king oyster mushrooms, feta, garlic confit, olive oil, arugula // **39.75**
- GOTHAM POWER BOWL (VEGAN)** sweet potato & yam, red rice, navy & kidney beans, chickpeas, green onion, zucchini & broccoli, grape tomatoes, avocado, cilantro, coconut lime dressing // **31.50**
- 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 // **29.50**
- OPEN-FACED NEW YORK STEAK SANDWICH** Canada Prime on garlic French loaf with fries or mixed local organic greens // **38.50**
- BEEF BOURGUIGNON** Canada Prime beef, braised in red wine with aromatic vegetables, bacon, roasted fingerling potatoes // **37.75**

our dinner menu is always available upon request