

PROLOGUE

Calamari el Greco 11

Grilled and brushed with oregano and red pepper flakes olive oil, with kalamata olives

Chinatown Salmon Rangoon 9

Buttery salmon delicately fried in a light pastry served with a spicy sweet and sour cocktail sauce

Fulton Market Cevicé 9

Scallops fresh on the shell with red onion and a light vinaigrette

Mediterranean Antipasto 8

Traditional hummus, roasted red pepper hummus, and eggplant hummus served with gently grilled vegetables and flatbread

Coconut Palm Chicken 10

fried coconut breaded breast strips served with our sweet tropical dip

Little Italy Bruschetta 7

Warm ciabatta bread topped with roma tomatoes, fresh basil, red onions, and parmesan

Times Square Over-stuffed Mushrooms 10

Crab and salmon stuffing topped with provolone

Chelsea Crab Cakes 11

Lump crab bites, broiled and crowned with a shredded parmesan crumb

Spinach Artichoke Dip 8

Sprinkled with sun-dried tomato bits, served with grilled flatbread

Coconut Shrimp 10

coconut breaded and fried, served with a sweet Polynesian dip

Ellis Island Eggplant 10

Fresh mozzarella and tomato slices, with creamy tarragon sauce over olive oil-brushed and grilled eggplant

ACT I

SoHo Scallop BLT Salad 12

Leafy greens with grilled scallops, bacon and tomato, and a light lemony white wine vinaigrette

Maumee Bay 10

Field greens adorned with pine nuts, bleu cheese crumbles and strawberries topped with grilled asparagus and strawberry vinaigrette dressing

Wildwood Wander 9

A delicate mixture of greens, house-glazed pecans, dried cranberries, red onions, and green apples, capped with gorgonzola cheese and balsamic dressing

Salmon Cake Salad 12

Tender and juicy salmon patties crowning mixed greens with a velvety aioli dressing

Broadway Chicken 9

Grilled chicken, fire-roasted red peppers and fresh mozzarella on a bed of field greens with our house orange-honey poppyseed dressing

Manhattan's House Garden 7

Fresh spring mix with tomato, red onion, cucumber, croutons and your choice of dressing

Caesar 8

A traditional Caesar with crisp romaine, shredded parmesan cheese, croutons and a rich Caesar dressing

*add grilled chicken 3
add grilled salmon, tuna or shrimp 5*

ENTR'ACTE

*Manhattan Clam Chowder • Classic French Onion • Soup of the Day
Cup – 2.60 Bowl – 4.20*

ACT II

South Street Cedar Plank 21

Scottish salmon baked on a plank with Chef's seafood choice, drizzled with hollandaise, served with a shaved fennel salad

Herb-Roasted Game Hen 19

With zucchini and red pepper succotash and a stack of béarnaise pomme frites

Scallop Espoma 23

Seared then laced with citrus foam and caviar, nested with lemon scented portabella ragoue

Scampi Orzo 18

Large butterflied shrimp sautéed in a white wine reduction with a delicate vegetable orzo

Manhattan Beef Wellington 21

Fluffy pastry surrounding prime rib and mushroom duxelle, drizzled with red wine sauce accompanied by russet potato and artichoke gratin

Crab Mascarpone Ravioli 15

Handmade sautéed ravioli stuffed with sweet flaky crab and smooth mascarpone

Tortellini di Sausage 16

Tantalizing cheese-filled tortellini tossed with sautéed Italian sausage, sweet peppers and zesty tomato sauce

Mona Lisa of Toledo Lasagne 14

Bountiful layers of ground beef, Italian sausage, ricotta and mozzarella cheese smothered in our own marinara

Spinach Lasagne 13

Union Square Fettuccini Alfredo 13

Made from scratch, every time. Add chicken 3.50, add salmon, shrimp, or scallops 5

Certified Black Angus Beef

New York Strip 23

A 12 oz. Certified Angus strip grilled to your preference, topped with a red wine compound butter, served with twice baked potato and house vegetables

Oscar Filet Mignon 27

An 8 oz. Certified Angus filet grilled to your choice, adorned with lump crab hollandaise and asparagus

Manhattan's Prime Rib

Served with au Jus, baked potato and house vegetables

• Friday & Saturday only •

10 oz. Queen cut 15

16 oz. King cut 22

Homemade Grilled Flatbread Pizza

Pizza Margherita 9

Brushed with olive oil, topped with ripe red tomatoes, fresh mozzarella and fresh basil

Chicken Alfredo 12

Chicken chunks smothered with creamy alfredo and parmesan

Wild Mushroom 11

A blend of portabella and shitake mushrooms and grilled chicken with melted brie cheese

Vegetarian Delight 9

A combination of vegetables over tomato sauce, topped with cheddar and Monterey Jack

Paisano 9

Tomato sauce, cheese and one topping

additional toppings sm - 1.10 lg - 1.55

shrimp or salmon sm - 3.49 lg - 4.95

chicken, sausage, ham or bacon sm - 2.50 lg - 3.90

Toppings choices: banana peppers, basil, black or green olives, eggplant, extra cheese, feta, mushrooms, pepperoni, pineapple, red onions, spinach

PIZZAS ARE NINE OR SIXTEEN INCHES – PLEASE SPECIFY LARGE OR SMALL

Add \$7 for LARGE pizza

FINALE

Rum Cake • Carrot Cake • NY Cheesecake • Tiramisu • Bailey's Cheesecake

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