



# dinner menu

monday - saturday

- NEW YORK STYLE CHICKEN SOUP MATZO DUMPLINGS, CARROTS AND DILL \$8
- CLASSIC CAESAR SALAD *(WITH CHICKEN, SALMON OR SHRIMP \$15)* \$9
- ICEBERG WEDGE MAYTAG BLUE CHEESE AND MOSCOW MAYONNAISE \$9
- GRILLED PORTOBELLO BABY ARUGULA, PARMESAN, BALSAMIC AND TRUFFLE OIL \$11
- ROASTED BEETS HERB GOAT CHEESE, FRISEE, BROKEN BEET VINAIGRETTE \$12

LIGHT FRY	TIGER SHRIMP	\$14	CHILLED SEAFOOD	COLOSSAL SHRIMP COCKTAIL	\$16
	CALAMARI FRIES	\$12		JUMBO LUMP CRAB	\$16
	CRISPY OYSTERS	\$12		CHILLED MAINE LOBSTER	MP.
	COMBINATION	\$15		<i>HALF OR WHOLE</i>	

STEAK *OR* SALMON AND TUNA TARTARE CLASSIC GARNISHES \$12

SIDES \$8	SMASHED POTATOES	BASMATI RICE
	FRENCH FRIES	SAUTEED BROCCOLI
	CURRIED ONION RINGS	<i>WITH GARLIC &amp; LEMON</i>
	SKILLET HASH BROWNS +2	GREEN BEANS <i>SAUTEED SHALLOTS</i>
	BAKED POTATO	MARKET MUSHROOMS
	<i>DELUXE +2</i>	CAULIFLOWER <i>WITH ALMONDS</i>
BRUSSEL SPROUTS	BUTTERNUT SQUASH	

**21 DAY DRY-AGED PRIME NEBRASKA BEEF**

<b>CITY HALL DELMONICO</b>	MAYTAG BLUE CHEESE	<b>\$42</b>
<b>NEW YORK STRIP</b>	HANDCUT, SAUCE BEARNAISE	<b>\$42</b>
<b>STEAK AU POIVRE</b>	CERTIFIED BLACK ANGUS SIRLOIN W/ GREEN PEPPERCORNS	<b>\$37</b>
<b>BONE-IN "DOUBLECUT" DELMONICO</b>	(for 2) SAUCE BEARNAISE	<b>\$80</b>

**SPECIALTY CUTS**

<b>FILET MIGNON</b>	PRIME CUT, SAUCE BEARNAISE	<b>\$35</b>
<b>HANGER STEAK</b>	GRILLED BALSAMIC RED ONIONS	<b>\$26</b>
<b>CHATEAUBRIAND</b>	(FOR 2) MARKET MUSHROOMS	<b>\$78</b>

*ENHANCE ANY ENTREE \$3*  
 SAUTEED ONIONS  
 BALSAMIC RED ONIONS  
 MAYTAG BLUE CHEESE  
 MARKET MUSHROOMS

**CITY HALL BURGER \$15**

PAT LA FREIDA'S SPECIAL BLEND OF SHORT RIB AND BRISKET,  
 SERVED ON A HOMEMADE ONION BUN. A TRULY REMARKABLE BURGER.

<b>LAMB RACK</b>	DIJON-HERB CRUST, HONEY MUSTARD	<b>\$31</b>
<b>SPLIT WHOLE CHICKEN</b>	PRESERVED LEMON, CARAMELIZED SHALLOTS	<b>\$23</b>
<b>CALVES LIVER</b>	SAUTEED ONIONS OR GUACAMOLE	<b>\$19</b>

*BREAD AND BUTTER SERVED ON REQUEST*

RAW BAR

<b>HAMA HAMA</b> (WASHINGTON) MILD, CLEAN AND SWEET	<b>\$2.75</b>
<b>CORTES ISLAND</b> (BRITISH COLUMBIA) THIN, CRISP, MEDIUM BRINE	<b>\$3.00</b>
<b>ELKHORN</b> (CALIFORNIA) MEDIUM MEAT, LOW BRINE, CUCUMBER FINISH	<b>\$2.75</b>
<b>BEAU SOLEIL</b> (NEW BRUNSWICK) LOW BRINE WITH MINERAL NOTES	<b>\$3.25</b>
<b>FISHERS ISLAND</b> (FISHERS ISLAND, NY) PRISTINE, CRISP AND REFRESHING	<b>\$3.50</b>
<b>INDIAN CREEK</b> (MASSACHUSETTS) LARGE, CLEAN, OCEAN FINISH	<b>\$2.50</b>
<b>LITTLENECK CLAMS</b> (GREAT SOUTH BAY, LI)	<b>\$1.50</b>

**HIGH RISE SEAFOOD TOWERS**  
MARKET FRESH SHELLFISH ON SHAVED ICE

**CHRYSLER \$65**

**EMPIRE \$120**

**PAN ROASTS**

OYSTERS \$13  
CLAMS \$13

SCALLOPS \$13  
SHRIMP \$13

**COMBINATION WITH 1/2 MAINE LOBSTER MP.**

FISH & SHELLFISH

<b>ATLANTIC SALMON</b> TARRAGON AND PARSLEY	<b>\$24</b>
<b>YELLOWFIN TUNA</b> THREE PEPPERCORNS AND CORIANDER	<b>\$25</b>
<b>COLOSSAL TIGER PRAWNS</b> GARLIC BUTTER AND BASMATI RICE	<b>\$29</b>
<b>WHOLE FISH</b> MARKET SELECTION, SIMPLY PREPARED	<b>MP.</b>

## ***SEASONAL TREATS***

### **MARKET SPECIALS**

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#### **ISREALI COUS COUS \$19**

"RISOTTO STYLE", WILD MUSHROOMS, SPINACH  
WHITE TRUFFLE ESSENCE

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#### **JUMBO LUMP CRAB CAKE \$16/\$28**

ALMOND CRUST, LEEKS, OKINAWAN SWEET POTATOES, FRESH HERB CHIMICHURRI

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#### **DAY BOAT SCALLOPS AND OXTAIL \$28**

SEARED SCALLOPS, BRAISED OXTAIL, SWEET POTATO PUREE

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#### **CABERNET BRAISED SHORT RIBS \$28**

HEIRLOOM GRIT POLENTA, WINTER VEGETABLES, NATURAL REDUCTION

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#### **GRILLED JUMBO ASPARAGUS \$10**

DIJON MUSTARD HOLLANDAISE

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#### **...AND SURF \$12**

ADD 3 BROILED COLOSSAL SHRIMP *OR* HALF LOBSTER TO ANY *ENTREE*