

GOTHAM 50

bar | restaurant

Gotham 50
208 East 50th street
NYC
(212) 888-1788
www.Gotham50.com

Executive Chef Massimo Felici

DINNER

Starters

Burrata Cheese, Slow Roasted Tomatoes, and Eggplant \$14
Baccala Croquettes and Crème Fraiche \$12
Surf & Turf Tartare, Filet Mignon and Salmon \$15
Mussels, Shallots, Garlic, Fresh Tarragon, White Wine \$13
Grilled Portuguese Octopus, Potatoes, Black Olives \$15
Calamari, Shrimps and Zucchini Crispy Fried \$14
Grilled Wild Boar Sausage, Warm Spicy Bean Salad \$13

Salads & Soups

Spicy Tuna, Avocado, Papaya, Mango, Ginger Cilantro Dressing \$16
Warm Goat Cheese Soufflé, Baby Spinach, Toasted Almonds, Berries \$15
Bibb Lettuce, Stilton Blue Cheese, Walnuts, Poached Pears, Fig Vinaigrette \$14
Farmer's Bean and Vegetable Soup \$9
Lobster Bisque \$10
Onion Soup Gratin \$9

Raw Bar

Oysters and Clams

Minimum Order 6

Oysters East Coast \$3 Each
Oysters West Coast \$3 Each
Colossal Shrimp Cocktail \$5 Each
Wild Shrimps in the Shell \$16
½ Chilled Lobster M.P
Little Neck Clams \$10
Colossal Crab Cocktail \$16
Plateau \$75

Crostini \$5

Tuscan Chicken Liver
Wild Mushroom, Mascarpone
Spicy Roasted Tomato, Basil, Garlic
Sweet Sausage, Porcini
Whipped Salted Cod Fish (Baccala')

Baby Meatballs \$12

Lamb, White Wine, Lemon, Fresh Rosemary
Beef, Fontina Cheese, Tomato Sauce, Basil
Veal, White Wine Mushroom Sauce, Fresh Sage
Sweet Sausage, Spicy Roasted Pepper Sauce
Chicken, Creamy Parmigian, Crispy Turkey Bacon
Meatless, Tomato, Grated Cheese, Basil

Wild Game Meat Platter \$18

Wild Boar Sopressata, Pheasant Terrine,
Wild Boar, Duck and Lamb Prosciutto

Meat Platter \$18

Selection of Imported and Domestic Cured Meats and Terrine

Cheese Plate \$15

Selection of Five Imported and Domestic Cheeses, Fig Chutney

Entrée

Penne Whole Wheat, Plum Tomatoes, Eggplant, Ricotta \$18
Ravioli Stuffed With Crab Meat, Creamy Lobster Reduction Sauce \$19
Tortelli Filled with Oxtail Meat and Swiss Chard, Bone Marrow Wine Sauce \$19
Pappardelle Chefs Meat Sauce \$19
Mom's Eggplant Parmigian \$16
Gotham Burger, 8oz. House Ground Beef, Aged Cheddar, Crumbled Blue Cheese or Gruyere, Fries \$16
Rabbit Braised in White Wine, over Soft Cheesy Polenta \$27
16oz. Rib Eye Steak, Roasted Shitake Mushrooms, Crispy Fries \$32
Lamb Shank Ossobuco, Port Wine, Truffles Mashed Potatoes \$26
Roasted Pork Loin Double Cut, Granny Smith Apple Chutney, Root Vegetables \$26
Crispy Fried Chicken with Mashed Potatoes and Greens \$22
Spicy Marinated Cornish Hen, Char Grilled Crispy, Roasted Potato and Leek Cake \$22
Organic Salmon Pan Roasted, Spicy Grainy Mustard Sauce, Green Beans \$26
Chatham Cod, Pan Roasted in a Sweet Glaze, Wasabi Mashed Potatoes, Baby Bok Choi \$26
Sea Bass Whole Bone Out, Fresh Pesto, Plum Tomatoes, Fennel and Potatoes 27

Sides

French Fries \$7
Creamed Spinach \$8
Garlicky Haricot Vert \$7
Rosemary Roasted Potatoes \$7
Lobster Mashed Potatoes \$9
Truffle Mashed Potatoes \$8
Mac and Cheese \$10