

GOTHAM 50

bar | restaurant

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

Executive Chef Massimo Felici

LUNCH

Starters

Burrata, Grape Tomatoes, Roasted Peppers, Fresh Basil \$13
Baccala Croquettes and Crème Fraiche \$12
Mussels, Shallots, Garlic, Fresh Tarragon, White Wine \$13
Calamari, Spicy Tomato Sauce, Spinach, Toasted Garlic Bread \$14
Grilled Wild Boar Sausage, Warm Spicy Bean Salad \$13

Salads

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.
Field Greens, Grilled Chicken, Avocado, Palmito, Sweet Corn and Turkey Bacon \$14

Soups

Farmer's Bean 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 and Porcini 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, Duck and Lamb Prosciutto,
Wild Boar Sopressata, Pheasant Terrine

Meat Platter \$18

Selection of Imported and Domestic Cured Meats and Terrine

Cheese Plate \$15

Selection of Five Imported and Domestic Cheeses, Fig Chutney

Sandwiches/Burgers

Gotham Burger, 8oz. House Blend Ground Beef, Aged Cheddar, Crumbled Blue Cheese or Gruyere
\$14

Roasted Leg of Lamb, Fresh
Rosemary, Garlic, Roasted Eggplant, Harissa Mayo \$15

Steak, Caramelized Vidalia Onions, Crispy Mushrooms, Gorgonzola \$15

Roasted Pork, Rosemary and Garlic, Roasted Peppers, Smoked Mozzarella \$14

Roasted Eggplant, Crispy Mushrooms, Grilled Zucchini, Roasted Peppers, Mozzarella and Pesto
Spread \$13

Turkey Burger, Avocado, Bean Sprouts and Turkey Bacon \$14

All Sandwiches are served with Fries or Roasted Potatoes and Mixed Greens

Entrée

Penne Whole Wheat Pasta, Plum Tomato Sauce, Eggplant, Basil, Fresh Ricotta \$15

Pappardelle with Chef's Meat Sauce \$18

Mom's Eggplant Parmigian, Mozzarella, Parmigian Cheese, Tomato Sauce, Basil \$15

16oz. Rib Eye Steak, Roasted Shitake Mushrooms, Crispy Fries, Field Greens \$32

Breaded Chicken Breast Topped with Mixed Greens and Crispy Wild Mushrooms \$18

Pan Roasted Pork Tenderloin, Beluga Lentils, Crispy Bacon, Roasted Potatoes \$22

Spicy Marinated Cornish Hen, Char Grilled Crispy, Roasted Potato and Leek Cake \$21

Organic Salmon in a Crispy Potato Crust, Spicy Grainy Mustard Sauce, Green Beans \$24

Pan Roasted Sweet Glazed Chatham Cod, Wasabi Mashed Potatoes, Baby Bok Choi \$24

Roasted Brook Trout, Fresh Basil Sauce, Garlic, Potatoes, and Roasted Tomatoes \$19

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