

appetizers

- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // **13.50**
- SOUP OF THE DAY** // **13.50**
- MIXED LOCAL ORGANIC GREENS** // **14.75**
- CAESAR SALAD** // **16.75**
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // **16.75**
- BET CARPACCIO** roasted beets, preserved lemon crema, pine nuts, broccolini crisps // **16.50**
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // **27.25**
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // **27.75**
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // **25.25**
- FRESH OYSTERS** today's best selection // **29.75**
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill crème fraiche, crumbled rye // **35.25**
- STEAK TARTARE** hand-chopped Prime Grade filet // **25.00**
- CHEESE TOAST** // **12.25**

entrées

- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // **24.75**
- CITRUS SALAD** blood orange, pink grapefruit, pomelo & lemon with arugula, pickled fennel & sweet onion, macadamia dust, honey Dijon vinaigrette // **23.50**
- GOTHAM CHOPPED SALAD** little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // **21.50**
- MARINATED THAI BEEF SALAD** grilled striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // **34.50**
- LOBSTER COBB SALAD** Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // **41.75**
- HALIBUT & CHIPS** // **31.50**
- BAJA FISH TACOS** tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // **26.75**
- PRAWN & SCALLOP SPAGHETTINI** Hokkaido scallops, tiger prawns, garlic, white wine, preserved lemon // **34.50**
- CHICKEN PAILLARD** panko-crust and pan-fried organic free range chicken, confit cremini mushrooms, arugula, romesco sauce // **27.50**
- VEGAN VOL AU VENT** vegan puff pastry, smoked tofu, pequillo peppers, artichokes, morel mushrooms, fresh local vegetables, almond béchamel, vegan cheese // **29.50**
- GOTHAM POWER BOWL** sweet potato & yam, red rice, navy beans & kidney beans, chick peas, green onion, zucchini & broccoli, grape tomatoes, avocado, cilantro, creamy coconut lime dressing // **28.75**
- GOTHAM BACON CHEDDAR BURGER** hand-chopped Prime beef, aged white cheddar & bacon, lettuce and beefsteak tomato on French bun, served with fries or mixed local organic greens // **24.75**
- NEW YORK STEAK SANDWICH** on French loaf with fries or mixed local organic greens // **34.50**
- BEEF BOURGUIGNON** Canadian Prime beef, braised in red wine and aromatic vegetables, tagliatelle pasta // **32.50**

our dinner menu is always available upon request