

## appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 150.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 23.50
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 23.25
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 23.50
- FRESH OYSTERS** today's best selection // 24.00
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 25.50
- SAUTÉED GARLIC SHRIMP** // 23.50
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- FRIED CALAMARI** hot pickled peppers and chipotle aioli // 17.50
- STEAK TARTARE** hand-chopped Prime Grade filet // 23.50
- BEEF TENDERLOIN CARPACCIO** lemon aioli, shaved parmesan, crispy capers // 20.50
- BONE MARROW** roasted with garlic and parsley, toasted baguette // 24.50
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 11.50
- SOUP OF THE DAY** // 11.00
- MIXED LOCAL ORGANIC GREENS** // 13.00
- CAESAR SALAD** // 15.00
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 15.00
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 15.00

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### SEAFOOD TOWER

Atlantic lobster, Alaskan king crab, snow crab, Dungeness crab, jumbo cocktail prawns, fresh oysters, applewood smoked salmon and grilled scallops // 159.00

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## entrées

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| <b>TOMAHAWK STEAK</b> // 175.00                 | <b>MILK-FED VEAL CHOP</b> // 55.75                    |
| <b>PORTERHOUSE STEAK</b> // 88.50               | <b>DOUBLE-CUT LAMB CHOPS</b> // 49.75                 |
| <b>BONE-IN NEW YORK STRIP</b> // 83.75          | <b>ROASTED STUFFED HALF CHICKEN</b> // 37.50          |
| <b>NEW YORK STRIP</b> // 68.25                  | <b>BLACKENED AHI TUNA</b> // 41.25                    |
| <b>FILET</b> // 65.50                           | <b>FISH MARKET SELECTION</b> // market price          |
| <b>BONE-IN RIB STEAK</b> 20oz // 69.25          | <b>GARLIC SHRIMP</b> // 46.75                         |
| <b>BONE-IN RIB STEAK</b> 32oz // 108.75         | <b>STEAK &amp; LOBSTER</b> filet or New York // 77.50 |
| <b>DRY-AGED RIB STEAK</b> // 125.00             | <b>JUMBO LOBSTER TAIL</b> // 78.50                    |
| <b>DRY-AGED BONE-IN NEW YORK STRIP</b> // 98.00 |   |

## extras

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|---|---|
| <b>BAKED IDAHO, MASHED</b><br>or <b>FRENCH-FRIED POTATOES</b> // 8.00 | <b>PORTOBELLO MUSHROOM FRIES</b> // 14.00           |
| <b>GOTHAM HASH BROWN POTATOES</b> // 11.00                            | <b>FIELD MUSHROOMS</b> // 16.00                     |
| <b>ONION RINGS</b> // 11.00   | <b>SAUTÉED ASPARAGUS</b> // 12.50                   |
| <b>FRESH STEAMED BROCCOLI</b> // 12.00                                | <b>SEASONAL VEGETABLES</b> // 12.00                 |
| <b>CREAMED SPINACH</b> // 12.00                                       | <b>BRUSSELS SPROUTS &amp; CHORIZO HASH</b> // 13.00 |
| <b>CREAMED CORN</b> // 12.00  | <b>CAULIFLOWER GRATIN</b> // 13.75                  |
| <b>BEARNAISE, PEPPERCORN</b> or <b>STEAK SAUCE</b> // 5.75            | <b>GORGONZOLA MACARONI</b> // 14.75                 |
|   | <b>GOTHAM ONION BREAD</b> // 5.50                   |



# gotham

STEAKHOUSE & BAR