

NEW YORK MINUTE



Lunch Selections Include Cup of Soup and Iced Tea or Soda *Substitute Tossed or Caesar Salad for Soup for \$1.50 *No Split Plate Allowed

SALADS -

American Cobb Salad

Chopped Romaine, Cherry Tomatoes, Red Onions, Ham, Grilled Chicken, Avocados, HardBoiled Eggs, Bacon Crumble, Buttermilk Ranch Dressing

Tricolore Salad

Arugula, Radicchio, Endive, Cherry Tomatoes, Gorgonzola Creamy Red Wine Vinaigrette

MACARONI —

Amalfi Crab Pappardelle

Homemade Pappardelle, Butter, Shallots, Lump Crab Meat Cream, Preserved Lemon Rinds, Shaved Parmigiano Reggiano Italian Parsley Garnish

Beef & Broccoli Lo Mein

Sriracha Soy Lo Mein, Ginger Garlic Broccoli, Hoisin Glazed Beef Tips, Toasted Cashews, Scallions, Sambal Chili Oil Drizzle

ENTREES

Chimichurri Salmon

Pan Seared Salmon, Crispy Patatas Bravas, Fire Roasted Calabacitas, Chimichurri Sauce, Chipotle Aioli, Cilantro Garnish

Al Pastor Quesadilla

Flour Tortilla, Marinated Pork Carnitas, Chorizo, Grilled Pineapples, Fire Roasted Peppers & Onions, Melted Pepper-Jack & Oaxaca Cheese, Ancho Chili Aioli, Grilled Lime Garnish

Classic Corned Beef Plate

Thick Cut Braised Corned Beef, Poached Carrots, Napa Cabbage, Yukon Fingerling Potatoes, Toasted Irish Soda Bread, Natural Au Jus, Whole Grain Dijon Mustard, Parsley Garnish

Chicken Fried Chicken

Buttermilk Fried Chicken Breast, Crispy Bacon Honey Brussels Classic Mashed Potatoes, Southern White Gravy, Thyme Garnish

FROM THE DELI

Chicken Caprese Panini Melt

Homemade Pizza Bread, Basil Pesto, Fior di Latte Mozzarella, Prosciutto di Parma, Grilled Chicken Breast, Heirloom Tomatoes, Arugula, Shaved Parmigiano, Served with Chips or Upgrade to Fries -1.50

Green Chili & Chorizo Una

Green Chili Crema, Melted Mozzarella, Shredded Pepper-Jack Caramelized Onions, Crumbled Chorizo, Fire Roasted Jalapeños & Corn, Crumbled Cotija Garnish

Join us Every Friday in March for Fresh Fish Friday