



Menu

BROOKLYN STEAKHOUSE

Chef Carved New York Strip Sirloin
Au jus and horseradish cream

Charred Broccolini
Grilled lemon, garlic chips

Roasted Yukon Gold Potatoes

Arugula and Gorgonzola
Walnuts, charred red onion, sherry vinaigrette

ANTIPASTI AND CHEESE

Cured
Italian salami, sopressata, prosciutto

Brooklyn Brine
NY deli pickles, maple bourbon pickles

Artisanal Cheeses
Hudson Valley & American Cheeses
Bklyn rooftop honey and fig jam

Made in Brooklyn Mozzarella Bar
Traditional mozzarella, smoked mozzarella
and burrata

FARM TO FORK TABLE

Seared Atlantic Salmon
Brooklyn rooftop honey and sriracha glaze,
blistered tomatoes

Natural Organic Marinated Chicken Breast
Pattypan squash, natural au jus

Poppyseed Apple Cole Slaw

Toasted Goat Cheese and Baby Greens Salad
Marcona almonds and sultanas

VEGETARIAN DELIGHTS

Truffled Mac and Cheese
Toasted Japanese breadcrubs

Israeli Couscous Ratatouille Salad
Herb vinaigrette

Spring Succotash
Fava beans, edamame, corn, red pepper

Beet Salad
Mixed greens, pistachios, dried cherries,
white wine vinaigrette

40/40 SLIDER BAR

Mini Lobster Rolls
Soft stadium rolls, celery, mayonnaise and cayenne

Mini Brooklyn Cheeseburgers
Tomato, Brooklyn Brine pickles and Barclays sauce

40/40 Chicken Wings
Baby carrots and celery hearts

Caprese Caesar Salad
Mozzarella, grape tomato,
basil pesto Caesar dressing

CHEESECAKE TABLE

Juniors Famous Cakes and Cheesecakes
Black velvet, red velvet, carrot cheesecake,
plain cheesecake, devils food cheesecake