

PROLOGUE

- Calamari el Greco 11
Not your typical fried calamari. This is tenderly grilled with olive oil, and a sprinkling of kalamata olives, aromatic oregano and red pepper flakes
- Chinatown's Salmon Rangoon 9
Fresh salmon delicately wrapped in a light pastry and fried golden, served with a spicy sweet and sour cocktail sauce
- Fulton Market Scallop Cevicé 9
Served fresh on the shell with red onion and a light vinaigrette
- Mediterranean Antipasto 8
A triple hummus treat: Traditional, roasted red pepper and eggplant — all homemade, served with gently grilled vegetables and flatbread
- Little Italy Bruschetta 7
Warm ciabatta bread topped with fresh chopped roma tomatoes, fresh sweet basil, chopped red onions and sprinkled with fresh parmesan
- Times Square Over-Stuffed Mushrooms 10
Crab and salmon stuffing topped with provolone
- Chelsea Crab Cakes 11
Lump crab bites, broiled and crowned with a shredded parmesan crumb
- Spinach Artichoke Dip 8
Sprinkled with sun-dried tomato bits served with grilled flatbread
- Coconut Shrimp 10
Coconut breaded and deep fried, served with a sweet Polynesian dip
- Ellis Island Eggplant 10
Fresh mozzarella and tomato slices with creamy tarragon sauce over olive oil-brushed and grilled eggplant

ACT I

- Maumee Bay 10
Field greens adorned with pine nuts, bleu cheese crumbles, and strawberries topped with grilled asparagus and strawberry vinaigrette dressing
- Wildwood Wander 9
A delicate mixture of greens, dried cranberries, red onions, apples and house-glazed pecans capped with gorgonzola cheese
- SoHo Scallop BLT Salad 12
A leafy green salad with grilled scallops, bacon and tomato and a light lemony white wine vinaigrette
- Salmon Cake Salad 12
Three tender, juicy salmon patties crowning mixed greens with a creamy mustard dressing
- Broadway Chicken 9
Grilled chicken, roasted peppers, and fresh mozzarella on a bed of field greens
- Manhattan's House Garden 7
Fresh spring mix with tomato, red onion, cucumber, croutons and your choice of dressing
- Caesar 8
A traditional Caesar with crisp romaine lettuce, shredded parmesan cheese, croutons and a creamy Caesar dressing
- add grilled chicken 3
add grilled salmon or shrimp 6

There is a \$3 charge for split orders.

ENTR'ACTE

- Manhattan Clam Chowder ● Classic French Onion ● Soup of the Day
Cup – 2.60 Bowl – 4.20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ACT II

South Street Cedar Plank 21
Scottish salmon baked on the plank with Chef's seafood choice, drizzled with hollandaise served with a shaved fennel salad

Chicken Marsala 17
Tender sautéed fillet of chicken in a savory marsala sauce served with fettuccini alfredo

Scallop Espoma 23
Seared and served with caviar and a citrus foam nested with lemon zested portabella "ragoue"

Scampi Orzo 18
Large butterfly shrimp sautéed in a white wine reduction with a delicate vegetable orzo

Manhattan Beef Wellington 21
Fluffy pastry surrounding prime rib and mushroom duxelle drizzled with red wine sauce accompanied by russet potato and artichoke gratin

Tortellini di Sausage 16
Tantalizing cheese-filled tortellini tossed with sautéed Italian sausage, sweet peppers and zesty tomato sauce

Crab Mascarpone Ravioli 17
Handmade sautéed ravioli stuffed with sweet flaky crab and smooth mascarpone

Mona Lisa of Toledo Lasagne 14
Bountiful layers of ground beef, Italian sausage, ricotta and mozzarella cheese smothered in our own marinara

Spinach Lasagne 13

Union Square Fettuccini Alfredo 13
Made from scratch every time. Add chicken 3.50 Add salmon, shrimp or scallops 6

There is a \$5 charge for split orders.

Certified Black Angus Beef

New York Strip 23
A 12 oz. certified angus strip grilled to your preference, topped with a red wine compound butter, served with twice baked potato and house vegetable

Oscar Filet Mignon 25
An 8 oz. certified angus filet grilled to your preference, adorned with lump crab, hollandaise and asparagus

Manhattan's Prime Rib
Served with au Jus, baked potato and house vegetable

Friday & Saturday only

10 oz. Queen cut 15

16 oz. King cut 22

HOMEMADE GRILLED FLATBREAD PIZZAS

Pizza Margherita 9
Brushed with olive oil, ripe red tomatoes, fresh mozzarella and fresh basil

Chicken Alfredo 12
Chicken chunks smothered with creamy Alfredo sauce and parmesan

Wild Mushroom 10
A blend of portabella and white mushrooms and grilled chicken with melted brie cheese

Vegetarian Delight 9
A combination of vegetables over tomato sauce and topped with cheddar and Monterey Jack blend

Paisano 9
Tomato sauce, cheese and one topping
additional toppings sm - 1.25 lg - 2.00
shrimp or salmon sm - 3.50 lg - 5.00
chicken, sausage, ham or bacon sm - 2.50 lg - 4.00
Toppings choices: artichoke hearts, banana peppers, basil, eggplant, extra cheese, feta, mushrooms, olives, pepperoni, pineapple, red onions, spinach

PIZZAS ARE NINE OR SIXTEEN INCHES - PLEASE SPECIFY LARGE OR SMALL

Add \$7 for LARGE pizza

FINALE 5

Rum Cake • Carrot Cake • NY Cheesecake • Tiramisu • Bailey's Cheesecake

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