



BRASSERIE PARISIENNE ET SUSHI BAR

**BRUNCH ENTREES**

OATMEAL steel cut with fresh blueberries .....	11.50
OMELETTE AUX FINES HERBS with pommes frites .....	12.25
BANANA PANCAKES with maple syrup .....	13.75
THREE CHEESE OMELETTE with muenster, Swiss and cheddar served with pommes frites ....	13.75
7-GRAIN GRANOLA with low-fat Fage Greek yogurt, seasonal berries, honey .....	13.95
BLUEBERRY PANCAKES butter/milk pancakes with warm blueberry compote, maple butter and powdered sugar .....	14.00
BRIOCHE FRENCH TOAST with fresh strawberries and vanilla laced mascarpone .....	14.25
OMELETTE LYON with garlic sausage, ripe brie, roasted peppers and toasted brioche .....	14.25
SMOKED SALMON with cream cheese, tomato and bagel .....	15.25
LOX, EGGS AND ONIONS with Atlantic smoked salmon, sweet red onion, and bagel crisps ....	16.25
COUNTRY OMELETTE with roasted fingerling potatoes, bacon and gruyère .....	16.25
BRASSERIE BENEDICT with toasted croissants, jambon de Bayonne, poached eggs and sauce béarnaise .....	16.25
EGGS FLORENTINE with bacon, spinach and mushrooms .....	16.95
BRAISED SHORT RIB BENEDICT caramelized pearl onions, béarnaise, port wine .....	18.95
BREAKFAST BURRITO scrambled eggs, black beans, monterey jack cheese sausage, avocado, pico de gallo, cumin sour cream .....	19.50
LOBSTER, CORN & POTATO HASH served with two eggs and béarnaise sauce .....	20.25
RIGATONI BOLOGNAISE with beef and shiitake mushrooms .....	24.75
PETITE FILET AND SKILLET EGGS ANY STYLE 4 oz. filet served with béarnaise sauce and home fries .....	32.50

\*all fish can be simply grilled with salade

**HANGOVER BREAKFAST 22.50**

Eggs Pancakes Bacon Strips Sausage French Ham Toast Home Fries

**STEAK FRITES**

TURKEY BURGER shredded lettuce, tomato, red onion, sweet butter chip pickles, mayo, mustard on an onion brioche bun, served with a roasted corn salad .....	17.50
RUE 57 GRILLED SIRLOIN BURGER "Pat La Frieda Special Blend" with Roquefort and pommes frites .....	18.50
MINI KOBE BURGERS "A threesome" with sautéed onions sliced pickles, tomato and pommes frites .....	19.75

RUE'S BLUE RIBBON BURGER Applewood smoked bacon, choice of American or blue cheese, iceberg lettuce, tomato, sweet onions, ketchup served with truffle pommes frites .....	25.50
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RUE 57 SKIRT STEAK served pommes frites .....	37.00
CLASSIC STEAK FRITES Certified Angus Beef Center Cut ...	43.50
STEAK AU POIVRE with pommes frites .....	44.00
SAUCE AU POIVRE & SAUCE BEARNAISE AVAILABLE UPON REQUEST .....	1.50

**PLATEAUX  
DE FRUITS DE MER**

**OYSTERS • CLAMS**

West Coast Oysters .....	p.a.
East Coast Oysters .....	p.a.
Little Neck Clams .....	10.50

**LE CHÂTEAU**

clams, east/west oysters,  
poached lobster, Prince Edward  
Island Mussels and shrimp

For 2 people .....	70.00
For 4 people .....	130.00

Jumbo Shrimp Cocktail .....19.00

**SIDE DISHES**

CRISPY APPLE SMOKED BACON .....	5.00
TURKEY BACON .....	6.75
CHICKEN APPLE SAUSAGE .....	8.00
POMMES FRITES homemade fresh cut daily .....	9.00
with Sauce au Poivre .....	9.50
FRESH BERRIES .....	9.50
with fresh cream .....	10.00
TRUFFLE POMMES FRITES .....	11.50
HARICOTS VERTS with shallots .....	11.50
SAUTÉED MUSHROOMS .....	11.50
GRILLED ASPARAGUS .....	12.00

**HORS D'OEUVRES**

HOMEMADE CHICKEN NOODLE SOUP chicken, noodles, celery & carrots .....	11.00	RICE TUNA with spicy mayo, julienned jalapeños .....	15.25
FRENCH ONION SOUP .....	13.00	57 WEDGE Maytag blue cheese, Iceberg lettuce, cherry tomatoes, smoked bacon, basil .....	15.25
BUTTER LETTUCE SALADE sliced pear, cherry tomatoes, parmesan, house vinaigrette .....	13.00	STEAK TARTARE with traditional garnishes .....	17.25
BEET SALADE baby watercress, goat cheese, sliced green apple, red onion, red wine vinaigrette with mustard ..	14.00	YELLOWFIN TUNA TARTARE with ginger juice, cucumber & avocado .....	17.50
		MUSSELS DIJONNAISE .....	19.25
		with pommes frites .....	24.25

**SALADES & SANDWICHES**

MEDITERRANEAN SALADE green bell pepper, diced cucumber, feta cheese, tomato, red onion, black olives with house vinaigrette .....	16.75	THE REUBEN corned beef, Gruyère cheese, sauerkraut, Russian dressing & Dijon mustard .....	18.50
with chicken .....	add 7.00		
with salmon .....	add 7.00	CHOPPED CHICKEN SALADE with fresh chicken, mixed greens, avocado, cucumber, tomatoes, egg, onions, haricots verts and honey Dijon vinaigrette .....	18.75
GRILLED CHEESE SANDWICH on country sourdough bread, with Canadian bacon, roasted pear, Manchego cheese, whole grain honey mustard, served with frisée and cherry tomato salad .....	16.75	CHOPPED COBB SALADE grilled chicken, romaine lettuce, watercress, tomato, orange, smoked bacon, egg, avocado, blue cheese with blue cheese dressing or balsamic vinaigrette .....	18.75
TURKEY SANDWICH hand carved turkey on baguette, Camembert, watercress, Granny Smith apples, red onion, apple cider aioli .....	17.50	with shrimp .....	add 3.00
CUBAN SANDWICH on SOFT BRIOCHE roast pork with garlic, cured ham, Swiss cheese, pickle, mustard, deep fried plantains with spicy mayonnaise .....	17.50	TUNA NIÇOISE SALADE Yellowfin tuna, butter, lettuce, red potato, black and green olives, boiled egg, onions, Italian parsley with herb vinaigrette .....	21.75

**Sushi**

**SUSHI & SASHIMI**

Ebi · cooked shrimp .....	4.00	Unagi · fresh water eel .....	5.50
Maguro · tuna .....	5.00	Ikura · salmon roe .....	6.00
Hamachi · yellowtail .....	5.00	Uni · sea urchin .....	7.50
Sake · fresh salmon .....	5.00	Toro · fatty tuna .....	P/A

PRICE PER PIECE - \*ASK SERVER FOR YOUR FAVORITE SUSHI SPECIALTY

**LES PLATS DU JAPONAIS**

NEW STYLE VEGGIE HAND ROLL with avocado, carrot, Boston lettuce	7.00
THAI SPICY TUNA ROLL .....	12.00
SALMON SASHIMI onion rings with sweet & spicy sauce .....	15.00
TEMPURA SHRIMP ROLL .....	16.00
TUNA SASHIMI with baby arugula and balsamic vinaigrette .....	16.00
YELLOWTAIL SASHIMI with jalapeno .....	16.00
CHEF'S ROLL tuna, salmon roll with help and chef's special sauce .....	19.00
SASHIMI ROLL tuna, salmon, fish roe, avocado, radish sprouts rolled in paper thin cucumber .....	19.00
RUE 57 HAPPY DRAGON ROLL .....	20.00
DOUBLE CRUNCHY ROLL spicy yellowtail and spicy tuna .....	21.00
RAINBOW SKY ROLL salmon, tuna, yellowtail, crab .....	21.00
CRUNCHY LOBSTER ROLL .....	21.00
SALMON AVOCADO CRAB ROLL .....	21.00
SPICY KING CRAB with asparagus, shrimp and sweet spicy sauce .....	22.00
OSAKA ROLL toro and sweet & spicy miso sauce .....	22.00
JAPONAIS PLATTER: spicy tuna handroll, spicy salmon handroll, fresh crab handroll, 1 east coast and 1 west coast oyster with sake dipping sauce .....	35.00
RUE 57 PLATTER: cooked shrimp, ed, yellowtail, California roll with fresh crab, ginger dressing .....	38.00

**RESERVATIONS 212-307-5656**

Executive Chef • RICH ROBSON

ALL ITEMS AVAILABLE FOR DELIVERY TO YOUR HOME OR OFFICE: 212-307-5656