CATERING
PRIVATE OR BUSINESS EVENTS
212-307-5656

Rue 57

PRIVATE PARTIES
212-399-3097

BRASSERIE PARISIENNE ET SUSHI BAR

HORS D' OEUVRES

HOMEMADE CHICKEN NOODLE SOUP
chicken, noodles, celery & carrots 11.00

CRISPY ARTICHOKES
with Remoulade sauce and fresh herbs 12.50

FRENCH ONION SOUP 13.00

CHICKEN MEATBALLS
with tomato, ricotta, fresh basil 13.00

BUTTER LETTUCE SALADE
sliced pear, cherry tomatoes,
parmesan, house vinaigrette 13.00

WARM MUSHROOM SALADE
shaved parmesan & aged balsamic 13.00

PAN SEARED DUMPLINGS
spiced cabbage & seaweed salade 13.25

BEET SALADE
baby watercress, goat cheese, sliced green apple,
red onion, red wine vinaigrette with mustard 14.00

CAESAR SALADE croutons 14.00
with chicken ..... add 7.00
with jumbo shrimp ..... add 12.00

POPCORN SHRIMP
tempura battered with Asian dressing 15.00

RICE TUNA
with spicy mayo, julienned jalapeños 15.25

57 WEDGE
Maytag blue cheese, Iceberg lettuce,
cherry tomatoes, smoked bacon, basil 15.25

YELLOWFIN TUNA TARTARE
with ginger juice, cucumber & avocado 17.00

STEAK TARTARE
with traditional garnishes 17.25

MUSSELS DIJONNAISE 19.25
with pommes frites 24.25

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

POMMES FRITES handmade fresh cut daily 9.00
with Sauce au Poivre 9.50

TRUFFLE POMMES FRITES 11.50

MASHED POTATO 11.50

HARICOTS VERTS with shallots 11.50

SAUTÉED MUSHROOMS 11.50

GRILLED ASPARAGUS 12.00

BRUSSELS SPROUTS 12.00
caramelized with shallots, honey butter

PLATS du JOUR

• MONDAY •
CRISPY FRIED CHICKEN
with asparagus, buttermilk biscuit,
mashed potato, gravy...27.50

• TUESDAY •
SESAME CRUSTED TUNA
with chicory and radicchio salad,
cucumber, plum vinaigrette...39.00

• WEDNESDAY •
CRISPY BEEF SHORT RIBS
with mustard butter crust and horseradish
cream served with pommes frites...43.00

• THURSDAY •
DOVER SOLE MEUNIÈRE
brown butter, lemon, parsley
and shallots...43.00

• FRIDAY •
ROAST DUCK A L'ORANGE
with parsnip puree, wild rice and
orange segments...37.50

• SATURDAY •
ROASTED SEA SCALLOPS
with butternut squash pureé,
red swiss chard and
apple cider sauce...39.00

• SUNDAY •
LINGUINE WITH
CHICKEN MEATBALLS
with tomato, ricotta,
fresh basil...26.00

STEAK FRITES

RUE 57 GRILLED SIRLOIN BURGER with Roquefort and pommes frites
"Pat La Frieda Special Blend" 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

RUE 57 SKIRT STEAK served with pommes frites 37.00

CLASSIC STEAK FRITES Certified Angus Beef Center Cut 43.50

STEAK AU POIVRE with pommes frites 44.00

FILET MIGNON with port jus, roasted potato wedges, gorgonzola cheese 45.50

SAUCE AU POIVRE & SAUCE BÉARNAISE AVAILABLE UPON REQUEST 1.50

ENTREES

TUNA NIÇOISE SALADE Yellowfin tuna, butter lettuce, red potato,
black and green olives, boiled egg, onions, Italian parsley with herb vinaigrette 21.25

PASTA PRIMAVERA with seasonal vegetables, cream and parmesan 23.75

RIGATONI BOLOGNAISE with beef and shiitake mushrooms 24.75

CHICKEN MILANESE Bell & Evans chicken with yukon gold potatoes,
arugula and tomatoes 28.75

POTATO CRUSTED SALMON with melted leeks, crimini mushrooms,
ragout and barolo sauce 29.25

HERB ROASTED CHICKEN Bell & Evans chicken with haricots verts
and natural jus 29.75

CHICKEN SCALOPPINI with wild mushrooms, baby spinach,
thyme lemon reduction 29.75

KOBE BEEF MEATLOAF with sour cream potatoes, Chinese long beans,
chipotle-brown sugar jus 29.75

ROASTED HALIBUT honshimeji mushroom, cherry tomatoes, browned butter, lemon 39.00

MISO GLAZED CHILEAN SEA BASS with baby spinach 39.00

*ALL FISH CAN BE SIMPLY GRILLED WITH SALADE

Sushi

SUSHI & SASHIMI

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

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 kelp 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, eel, 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