

## LUNCH MENU

### 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 salad .....	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, onion .....	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

### SALADES & SANDWICHES

AVOCADO SANDWICH on toasted whole wheat with tomato, red onion, cilantro, lemon, served with a frisée and cherry tomato salad .....	16.50
MEDITERRANEAN SALADE green bell pepper, diced cucumber, feta cheese, tomato, red onion, black olives with house vinaigrette .....	16.75
with chicken .....	add 7.00
with salmon .....	add 7.00
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
TURKEY SANDWICH hand carved turkey on baguette with Camembert, watercress, Granny Smith apples, red onion, apple cider aioli .....	17.50
CUBAN SANDWICH ON SOFT BRIOCHE roast pork with garlic, cured ham, Swiss cheese, pickle, mustard, deep fried plantains with spicy mayo .....	17.50

THE REUBEN corned beef, Gruyère cheese, sauerkraut, Russian dressing & Dijon mustard .....	18.50
CHOPPED CHICKEN SALADE with fresh chicken, mixed greens, avocado, cucumber, tomatoes, egg, onions, haricots verts, honey Dijon vinaigrette .....	18.75
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
with shrimp .....	add 3.00
TUNA NIÇOISE SALADE Yellowfin tuna, butter lettuce, red potato, black and green olives, boiled egg, onions, Italian parsley with herb vinaigrette .....	21.25
FRENCH DIP roasted rib-eye on a baguette, caramelized onions, horseradish aioli and au jus served with pommes frites .....	21.75

### 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	

### PLATEAUX DE FRUITS DE MER

<b>OYSTERS • CLAMS</b>	<b>LE CHÂTEAU</b>
West Coast Oysters ..... <i>p.a.</i>	clams, east/west oysters, poached lobster, Prince Edward Island Mussels and shrimp
East Coast Oysters ..... <i>p.a.</i>	For 2 people ..... 70.00
Little Neck Clams ..... 10.50	For 4 people ..... 130.00

Jumbo Shrimp Cocktail ..... 19.00

## 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 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, ed, yellowtail, California roll with fresh crab, ginger dressing .....	38.00

### 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 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
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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 .....	45.00
SAUCE AU POIVRE & SAUCE BÉARNAISE AVAILABLE UPON REQUEST .....	1.50

### ENTREES

COUNTRY OMELETTE with roasted fingerling potatoes, bacon and gruyère .....	16.25
PASTA PRIMAVERA with seasonal vegetables, cream and parmesan .....	23.75
RIGATONI BOLOGNAISE with beef and shiitake mushrooms .....	24.75
CHICKEN PAILLARD Bell & Evans chicken, with currants, mixed greens, lemon parmesan dressing .....	25.95
BROILED SALMON served with sticky rice and ginger chile sauce .....	28.50
CHICKEN MILANESE Bell & Evans chicken, with yukon gold potatoes, arugula & tomatoes .....	28.75
HERB ROASTED CHICKEN Bell & Evans chicken with haricots verts and natural au 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

\*ALL FISH CAN BE SIMPLY GRILLED WITH SALADE

**RESERVATIONS 212-307-5656**

Executive Chef • RICH ROBSON

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