CATERING
PRIVATE OR BUSINESS EVENTS
212-307-5656

Rue 57

PRIVATE PARTIES
212-399-3097

• MID-DAY MENU •

BRASSERIE PARISIENNE ET SUSHI BAR

• MID-DAY MENU •

SOUPS, SALADES, SANDWICHES & APPETIZERS

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

FRENCH ONION SOUP 13.00

CHICKEN MEATBALLS 13.00
tomato, ricotta, fresh basil

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

WARM MUSHROOM SALADE 13.00
shaved parmesan and aged balsamic

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

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

POPCORN SHRIMP 15.00
tempura battered wtih Asian dressing

RICE TUNA *with spicy mayo, julienned jalapeños* 15.25

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

MEDITERRANEAN SALADE 16.75
green bell pepper, diced cucumber, feta cheese, tomato, red onion, black olives with house vinaigrette
with chicken ..... add 7.00
with salmon ..... add 7.00

GRILLED CHEESE SANDWICH 16.75
on country sourdough bread, with Canadian bacon, roasted pear, Manchego cheese, whole grain honey mustard, served with frisèe and cherry tomato salad

TURKEY SANDWICH 17.25
hand carved turkey on baguette, Camembert, watercress, Granny Smith apples, red onion, apple cider aioli

CUBAN SANDWICH 17.50
with garlic, cured ham, Swiss cheese, pickle, mustard, deep fried plantains with spicy mayo

CHOPPED CHICKEN SALADE 18.75
with fresh chicken, mixed greens, avocado, cucumber, tomatoes, egg, onions, haricots verts, and honey Dijon vinaigrette

CHOPPED COBB SALADE 18.75
romaine lettuce, watercress, grilled chicken, tomato, orange, smoked bacon, egg, avocado, blue cheese, blue cheese dressing or balsamic vinaigrette
add shrimp 3.00

MUSSELS DIJONNAISE 19.25
with pommes frites 24.25

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

ENTREES

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

SAUCE AU POIVRE & SAUCE BEARNAISE AVAILABLE UPON REQUEST 1.50

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

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

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

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

SUSHI & SASHIMI

Ebi • *cooked shrimp* 4.00

Sake • *fresh salmon* 5.00

Maguro • *tuna* 5.00

Hamachi • *yellowtail* 5.00

Unagi • *fresh water eel* ... 5.50

Ikura • *salmon roe* 6.00

Uni • *sea urchin* 7.50

Toro • *fatty tuna* ..... P/A

LES PLATS DU JAPONAIS

NEW STYLE VEGGIE HAND ROLL 7.00
with avocado, carrot, Boston lettuce

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 19.00
tuna, salmon, fish roe, avocado, radish sprouts rolled in paper thin cucumber

RUE 57 HAPPY DRAGON ROLL 20.00

DOUBLE CRUNCHY ROLL *spicy yellowtail and spicy tuna* 21.00

CRUNCHY LOBSTER ROLL 21.00

SALMON AVOCADO CRAB ROLL 21.00

RAINBOW SKY ROLL *salmon, tuna, yellowtail, crab* 21.00

OSAKA ROLL *Toro and sweet & spicy miso sauce* 22.00

SPICY KING CRAB *with asparagus, shrimp and sweet spicy sauce* .. 22.00

JAPONAIS PLATTER: 35.00
Three hand rolls: spicy tuna, spicy salmon , fresh crab, one east coast and one west coast oyster with sake dipping sauce

RUE 57 PLATTER: 38.00
cooked shrimp, eel, yellowtail, California roll with fresh crab, ginger dressing

RESERVATIONS 212-307-5656

Executive Chef • Rich Robson

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