

GOTHAM

STEAK

GOTHAM RAW

DAILY OYSTER SELECTION east coast - west coast	1/2 dozen 18
LITTLE NECK CLAMS	1/2 dozen 12
JUMBO PRAWN COCKTAIL	per prawn 6
MAINE LOBSTER COCKTAIL avocado, lemongrass dressing	24
YELLOW FIN TUNA TARTARE shiso, lime, ginger	21
RED SNAPPER CEVICHE honeydew, cucumber lime broth, jicama red onion, tomato, radish, jalapeño, mango	18
HAMACHI SASHIMI asian pear, radish, soy yuzu	21

SEAFOOD TOWER

GRANDE 2 jumbo shrimp, 2 east coast oysters 2 west coast oysters, 4 littleneck clams 1/2 chilled maine lobster, P.E.I. mussels seafood salad	49
IMPERIAL 4 jumbo shrimp, 4 east coast oysters 4 west coast oysters, 8 littleneck clams whole chilled maine lobster, P.E.I. mussels seafood salad	79

CAVIAR

30 GR. WITH TRADITIONAL GARNISHES CRÈME FRAÎCHE & BUCKWHEAT BLINIS	
RUSSIAN OSETRA KARAT CAVIAR russian sturgeon	160
WILD AMERICAN, HACKLEBACK wild american	65

APPETIZERS

MAINE LOBSTER BISQUE crème fraîche, manzanilla sherry	
CAESAR SALAD white anchovies, garlic croutons	
NEW "WEDGE" SALAD iceberg lettuce, blue cheese, apples shallots, applewood smoked bacon	
GOTHAM CHOPPED SALAD twelve vegetables, creamy dijon dressing	
ROASTED RED & YELLOW BEET SALAD sliced fennel, mango, goat cheese, frisee toasted hazelnuts	
PRIME STEAK TARTARE crispy potato, gribiche sauce, sous vide egg	
GRILLED OCTOPUS potato confit, chorizo, mustard aioli espelette, roasted pepper	
SEARED FOIE GRAS mission fig port wine chutney, vincotto	
JUMBO LUMP CRABCAKE celery root, apple, fennel salad yogurt lemon dressing	
FRESH PAPPARDELLE braised veal shank, fontina cheese oven roasted tomato	
WILD MUSHROOM RISOTTO hen of woods, chanterelle, black trumpets black truffle butter, gruyere cheese	
SEA SCALLOPS	
ALASKAN KING CRAB LEGS	MP

Executive Chef Alfred Portale
Chef de Cuisine John Suley
General Manager Adonna Kramer

STEAKS

NY STRIP 14 oz. prime	15
KANSAS CITY BONE-IN STRIP 22 oz. brandt farms	14
NIMAN STRIP STEAK 50 day dry aged	15
FILET MIGNON 8 oz. prime	16
BONE-IN FILET 16 oz. prime	17
BONE-IN RIB EYE 25 oz. brandt farm	17
PORTERHOUSE 34 oz. prime for two	17
VEAL CHOP 14 oz. all natural pennsylvania farms	21
DOUBLE BONE-IN PORK CHOP 22 oz. berkshire, acorn squash puree braised red cabbage, poached pears	26
HERB CRUSTED COLORADO LAMB RACK braised shank, cranberry beans, root vegetables	19
SKIRT STEAK southwestern style rub	19
SMOKED BERKSHIRE PORK RIBS bbq habanero sauce, corn bread	19
ORGANIC PAN ROASTED HALF CHICKEN potato puree, lemon confit, garlic, rosemary	19
GOTHAM BURGER 10 oz. prime, crispy shallots cheese, bacon & fries	22

steak add ons

SEARED FOIE GRAS "ROSSINI STYLE"	18
ALASKAN KING CRAB "OSCAR STYLE"	MP
HALF MAINE LOBSTER TAIL	18

SEAFOOD

FLORIDA GROUPER "provençal"	45	33
SCOTTISH SALMON vanilla scented fennel, citrus emulsion	52	32
MISO MARINATED BLACK COD bok choy, shiitake mushrooms, sticky rice soy lemongrass ginger sauce	MP	38
KEY WEST DAYBOAT SWORDFISH STEAK lemon toasted almond butter	40	34
SASHIMI GRADETUNA "STEAK" AU POIVRE red wine rosemary butter	58	34
DOVER SOLE	64	MP
WHOLE MAINE LOBSTER 2 lbs. steamed or grilled	95	MP

sides

VIDALIA ONION RINGS	48	10
CREAMED CORN, MANCHEGO CHEESE & JALAPEÑO	34	12
ORGANIC BROCCOLINI, GARLIC & OLIVE OIL	34	10
PARMESAN TRUFFLE FRIES	34	12
MAC & CHEESE, APPLEWOOD SMOKED BACON	34	12
GRILLED ASPARAGUS, LEMON & OLIVE OIL	48	12
WILD MUSHROOM "FRICASSE"	48	12
ROASTED ROOT VEGETABLES	28	10
CREAMED OR SAUTÉED SPINACH	28	12
ROASTED BABY POTATOES, GARLIC, THYME	34	10
YUKON GOLD POTATO PUREE	34	9
BAKED POTATO chives, sour cream, applewood smoked bacon	28	9

butters & sauces

ROQUEFORT BUTTER	24	2
BLACK TRUFFLE BUTTER	24	2
SPICY "CREOLE STYLE" BUTTER	24	2
COGNAC PEPPERCORN SAUCE	24	2
GOTHAM STEAK SAUCE	24	2
CHIMICHURRI SAUCE	24	2
CREAMY HORSERADISH SAUCE	24	2
RED WINE BORDELAISE SAUCE	24	2
BÉARNAISE SAUCE	24	2