

# BLEECKER

## DINNER

### FIRST

BREAD SERVED ON REQUEST

- CRISPY FRIED CALAMARI, JALAPEÑO RINGS, MARINARA AND ROASTED GARLIC AIOLI 9  
MAC N CHEESE, NUESKE FARMS BACON, BLACK TRUFFLE, PANKO-PARMESAN CRUST 9/11 (A HOUSE SPECIALTY)  
MARYLAND CRAB CAKE, WHOLE LUMP CRAB, STONE GROUND MUSTARD SAUCE 12  
SHRIMP SCAMPI, GARLIC BREAD, SCAMPI SAUCE 12  
TRUFFLE FRIES, PARMESAN, WILD TRUFFLE OIL 7  
CRUSHED PEPPERCORN SEARED AHI, PICKLED GINGER, WASABI, SOY SAUCE, SEAWEED SALAD 13  
AHI TUNA STACK STICKY RICE, DICED AHI, MANGO & PAPAYA SALSA, AVOCADO, TOBIKO CAVIAR, SWEET SOY SAUCE 14  
SURF AND TURF, SHORT RIBS AND PAN SEARED SCALLOP 13  
SHRIMP COCKTAIL, COCKTAIL SAUCE AND HORSERADISH 12  
INDIAN CHICKEN SKEWERS, CHAR GRILLED SPICE MARINATED CHICKEN TENDERLOIN, CURRY SAUCE 10

### SECOND

SOUP OF THE DAY OR HOME-MADE DAILY CHOWDER 5/7

- ORIGINAL CAESAR SALAD, WHOLE LEAF ROMAINE, GARLIC BRIOCHE CROUTONS, SHAVED GRANA PADANO, AND PARMESAN DRESSING 8/11 ADD CHICKEN 5 SHRIMP 7 SALMON 8  
WALNUT CHICKEN AND BERRY SALAD, CALIFORNIA MIXED GREENS, BERRIES, CANDIED PECANS, WALNUT CRUSTED CHICKEN, RASPBERRY VINAIGRETTE 17  
BLEECKERS CHOPPED HOUSE SALAD, CHOPPED GREENS, BLEU CHEESE, CANDIED PECANS, MEHJOOT DATES, AVOCADO, SUN BLUSHED TOMATOES, FETA DRESSING 9/17 ADD CHICKEN 5 SHRIMP 7 SALMON 8  
FARMERS MARKET CHOPPED SALAD, CARROTS, ASPARAGUS, GREEN BEANS, TOMATOES, ROASTED CORN, RED ONIONS, CELERY, AVOCADO, EDAMAME, MIXED LETTUCE, AND SHAVED GRANA PADANO, IN HOUSE-MADE MISO-CITRUS VINAIGRETTE 14  
ORANGE BLOSSOM SALAD, BIBB LETTUCE, CANDIED PECANS, AVOCADO, RED WINE PEAR, RADISH, ORANGE BLOSSOM DRESSING 11  
ORIENTAL CHICKEN SALAD, MIXED GREENS, NAPA CABBAGE, LYCHEE, BEAN SPROUTS, MANGO, CHICKEN DIM SUM, ORIENTAL DRESSING 9/17  
ICEBERG WEDGE, CRISPY BACON, SWEET ONION, CHERRY TOMATOES, BLEU CHEESE CRUMBLE, BLEU CHEESE DRESSING 11

### THIRD

- TEXAS REDFISH EN PAPILOTE, WITH WHITE WINE, LEMON, SEASONAL BABY VEGETABLES, & LOBSTER RAVIOLI 23  
HALIBUT, (SEASONAL) PECAN CRUSTED, MUSTARD SEED SABAYON 28  
BLEECKER STREET CIOPPINO, MUSSELS, CLAMS, TEXAS REDFISH, ATLANTIC SALMON, SHRIMP, SCALLOPS, LOBSTER, CALAMARI IN A SPICY TOMATO-SEAFOOD BROTH. 28 ALL SHELLFISH 36  
AHI TUNA STEAK, HORSERADISH CRUST, WASABI MASH, SAUTEED BOK CHOY, PINOT NOIR REDUCTION 24  
GRILLED ATLANTIC SALMON, OVER LUMP CRAB MASH POTATO, GRILLED ASPARAGUS AND BEURRE BLANC 24  
BONELESS BEEF SHORT RIBS, BRAISED IN BURGUNDY DEMI-GLAZE, ROASTED SHALLOT, CREMINI MUSHROOM, HORSERADISH MASH POTATO 28  
NEW YORK STRIP 10 OZ, ROOT VEGETABLE MASH, TOMATO-ARUGULA SALAD, SIMPLY GRILLED OR CHIANTI REDUCTION WITH CREMINI MUSHROOMS AND ROASTED PEARL ONION 28  
BLEECKER BURGER, ANGUS BEEF, VINE RIPE TOMATO, ORGANIC GREENS, SMOKED GOUDA, CRISPY ONIONS AND ROASTED GARLIC AIOLI 16\*\*  
FRESH PENNE, SPICY ITALIAN SAUSAGE, GARLIC, RAPINI, EXTRA VIRGIN OLIVE OIL AND LEMON 16  
ELEPHANT EAR VEAL CHOP MILANESE, ARUGULA SALAD, LEMON VINAIGRETTE 32  
VEAL CHOP PARMIGIANA STYLE, TOMATO SAUCE, MOZZARELLA CHEESE, MASHED POTATOES 32  
NATURAL BEEF TENDERLOIN FILET, 8 OZ CHAR BROILED, ROASTED FINGERLING POTATOES, BRAISED RAPINI, PINOT NOIR REDUCTION WITH CRISPY SHALLOTS 30  
FREE RANGE CHICKEN, GRILLED POUNDED BREAST, HERBS DE PROVENCE, ROASTED FINGERLING POTATOES, CHARDONNAY DEMI-GLAZE WITH CREMINI MUSHROOMS 20  
LASAGNA BOLOGNESE, LAYERED FLAT NOODLES, RICH MEAT SAUCE, 3 CHEESES, GARLIC CROSTINI 18  
PASTA POMODORO, ANGEL HAIR PASTA, FRESH TOMATO SAUCE, BASIL, GARLIC, ROASTED WHOLE TOMATOES, EXTRA VIRGIN OLIVE OIL 14 (RECOMMENDED WITH PRAWNS) 21  
ZITI PASTA, ROASTED CHICKEN, MUSHROOM ALFREDO SAUCE, SCENTED WHITE TRUFFLE 18

\*\* CHOICE OF TRUFFLE FRIES, HOUSE MADE SWEET POTATO FRIES  
OR FIELD GREENS. BURGERS AVAILABLE "PROTEIN" STYLE ON REQUEST.  
SPARKLING WATER AVAILABLE UPON REQUEST 4.

18% GRATUITY ADDED TO ALL PARTIES OF EIGHT OR MORE.

ALL ITEMS ARE SUBJECT TO AVAILABILITY. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

PLEASE CALL US FOR YOUR HOLIDAY AND SPECIAL EVENTS