



# LUNCH

## APPETIZERS

<b>ROSIE'S CAESAR SALAD</b>	<b>\$16.95</b>	<b>JUMBO GULF SHRIMP COCKTAIL *</b>	<b>\$19.95</b>
Crisp Romaine Lettuce, Traditional Dressing, Shaved Parmesan and Garlic Croutons		Served with Horseradish-Chili Sauce (4)	
<b>SOUP OF THE DAY</b>	<b>\$12.95</b>	<b>FRIED CALAMARI</b>	<b>\$18.95</b>
Made Fresh Daily. Ask your Server		Fried to Perfection with Spicy Tomato Sauce	
<b>SEASONAL GARDEN GREENS *</b>	<b>\$13.95</b>	<b>BLUE POINT OYSTERS</b>	<b>\$20.95</b>
Mesclun Greens and Tomato Choice of Homemade Dressings		Plump and Pristine Served on a Bed of Crushed Ice (6)	
<b>FRENCH ONION SOUP AU GRATIN</b>	<b>\$14.95</b>	<b>BEEF OR CHICKEN SLIDERS</b>	<b>\$20.95</b>
Topped with Toasted Baguette and Melted Mozzarella		Grilled and Served on Brioche Buns (3)	

## LUNCH SPECIALS

All Sandwiches served with French Fries, maybe substituted for House Salad

<b>OPEN SLICED STEAK SANDWICH</b>		
Black Angus Sirloin on a French Baguette, served with Onion Rings		<b>\$28.95</b>
<b>TRADITIONAL TURKEY CLUB</b>		
Roast Turkey Breast with Lettuce, Tomato and Bacon, served on White Toast		<b>\$20.95</b>
<b>CALIFORNIA GRILLED CHICKEN SANDWICH</b>		
Topped with Sliced Avocado, Lettuce, Tomato and Onion, served on Herb Ciabatta		<b>\$23.95</b>
<b>MARYLAND CRAB CAKE BRIOCHE-WICH</b>		
Made with Select Jumbo Lump Crabmeat Served on Brioche with Tri-Color Slaw and Roasted Garlic Aioli on the side		<b>\$28.95</b>

<p><b>ROSIE' O'GRADY 10 OZ. BURGER \$22.95</b> Garnished with Lettuce, Tomato and Dill Pickle &amp; French Fries</p> <p><b>CALIFORNIA BURGER \$23.95</b> Topped with Melted Pepper Jack and Sliced Avocado Served with Chipotle Aioli &amp; French Fries</p> <p><b>ROSIE'S BEYOND BURGER (v) \$23.95</b> Plant-Based – Served with Sautéed Mushrooms and Onions Sweet Potato Fries</p> <p><b>TURKEY BURGER CLASSIC \$23.95</b> Topped with Melted Mozzarella, Served with Sautéed Onions, Mushrooms, and Sweet Potato Fries</p>
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### ASK ABOUT OUR BEAUTIFUL CATERING FACILITIES

MANHATTAN MANOR – UP TO 150 GUESTS |

BROADWAY ROOM – UP TO 80 GUESTS

AVAILABLE FOR CONFERENCES, LUNCHEONS, NETWORKING AND DINNER FUNCTIONS



## LUNCH

### MAIN COURSE

Rosie O'Grady's - 148 W 51st St - Between 6th & 7th Avenue - New York, NY 10019

<b>JUMBO CRAB MAC AND CHEESE</b> Macaroni Tossed with Jumbo Crabmeat, Creamy Gruyère and Sharp Cheddar Sauce	<b>\$29.95</b>
<b>DAY BOAT SEA SCALLOPS</b> Pan Seared, Served with Wilted Spinach and Lemon Herb Linguini	<b>\$36.95</b>
<b>SHRIMP AND SCALLOP RISOTTO *</b> Asparagus Tips, Roasted Peppers, Sweet Peas, Fennel, and Wild Mushrooms	<b>\$36.95</b>
<b>ROSIE'S CHICKEN PARMIGIANA</b> Homemade Marinara and Melted Mozzarella Served over Linguini	<b>\$29.95</b>

### TRADITIONAL FAVORITES

<b>SHEPHERD'S PIE</b> Braised Chopped Beef and Veal with Mixed Vegetables Crowned with Mashed Potatoes	<b>\$27.95</b>
<b>TRADITIONAL FRIED NEW ENGLAND COD</b> Ale Battered Filet of Cod, Deep Fried to a Golden Brown Served with French Fries	<b>\$27.95</b>
<b>OMELETTE *</b> Made with Your Choice of Ham, Cheese, Spinach, Mushrooms and Fines Herbes Served with French Fries	<b>\$19.95</b>
<b>AVOCADO TOAST</b> Toasted Artisan Multi-Grain Bread, Topped with Fresh Avocado, Extra Virgin Olive Oil, Hint of Lime, and Crushed Red Pepper Flakes w / Poached Egg – Add \$4	<b>\$17.95</b>

### ENTRÉE SALADS

<b>CAESAR</b> Crisp Romaine Lettuce, Traditional Dressing, Shaved Parmesan and Garlic Croutons	<b>\$21.95</b>	<b>ROASTED GOLDEN BEET SALAD *</b> Arugula, Pistachios, Julienne Carrots and Goat Cheese with Raspberry Vinaigrette	<b>\$25.95</b>
<b>BABY SPINACH &amp; GORGONZOLA SALAD</b> Bacon, Mushrooms, Gorgonzola, Pecans and Pomegranate Seeds with Honey White Balsamic Vinaigrette	<b>\$26.95</b>	<b>SPRING SALAD</b> Asparagus, Apple Crisp, Radishes, Feta, Avocado, Toasted Walnuts, Roast Chickpeas, Strawberries with Herb White Balsamic Vinaigrette	<b>\$22.95</b>

ADD: Chicken \$8 Salmon \$11 Shrimp \$12 Steak \$13



**ASK ABOUT OUR DAILY SPECIALS**

PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR DIETARY CONCERN,  
WE WILL TRY OUR BEST TO ACCOMMODATE YOUR REQUEST

**\* GLUTEN FREEMENU ITEMS**

PASTA MAY BE SUBSTITUTED WITH GLUTEN FREE PASTA

Prices include 2.8% Credit Card Merchant Fee, price adjusted for Cash and Debit Card payments

**DESSERTS**

**DESSERT \$13**

Crème Brulée

Homemade NY Cheesecake

Chocolate Molton Cake

Apple Pie À La Mode

Chocolate Raspberry Cake

Ice Cream & Sorbet (3 Scoops)

Strawberry Coulis

Served Warm with Ice Cream or Whipped Cream

Served warm with Ice Cream

Vanilla, Chocolate, Lemon

**DAYCAP \$18**

White Russian

Last Word

Expresso Martini

Manhattan

20 Year Tawny Porto

Kahlúa, Sausage Tree Vodka, Cream

Gunpowder Gin, Maraschino Liqueur, Chartreuse, Lime

Aspen Vodka, Kahlua, Espresso

Bulleit Rye, Sweet Vermouth, Angostura Bitters

Taylor Fladgate – Douro, Portugal

Expresso – Cappuccino – Herbal Tea