

Ask about our  
Brooklyn Diner T-shirts



HOME AND OFFICE CATERING  
IS AVAILABLE NOW!  
212-757-5757

## APPETIZERS

### A Bowl of Real Chicken Soup

egg noodles, vegetables, fresh dill served  
with toasted thick sliced challah

"Best of New York" NY Magazine

### Manhattan Clam Chowder

local Littleneck clams

### A Bowl of Split Pea Soup

with slices of Brooklyn Diner's hot dog

### South Brooklyn Salad

mountain gorgonzola, warm bacon  
iceberg lettuce & Russian dressing

### Caesar Salad

baked mozzarella crostone

### Greek Salad

Kolios sheep's milk feta cheese, cucumber, tomato, gaeta olives  
onions, romaine lettuce & red wine vinaigrette

### Fried House-Made Mozzarella

plum tomato & basil sauce

### House-Made Hummus

creamy garbanzo beans & roasted sesame puree served with sliced  
cucumbers, beefsteak tomato & toasted whole wheat pita

### Pigs in a Blanket

Brooklyn Diner hot dog slices baked in puff pastry

### Brooklyn Buffalo Wings

gorgonzola-sour cream dip

### Fried Calamari & Cherry Peppers

spicy marinara & house-made remoulade sauce

ORIGINAL

### Chopped Chicken Liver Paradise

hot schmaltz, fried onions & black radish

### Kishke

eastern European vegetable sausage

### Smoked Fish Plates

served with Vermont cream cheese, tomato, caperberries,  
red onion & toasted bagel chips

SALMON

STURGEON

STURGEON & SALMON

## SANDWICHES

ORIGINAL

### Coney Island Lobster Roll

chive-lemon mayo, served with  
house-made vinegar potato chips

### Hand Chopped King Salmon Burger

avocado, tomato, field greens, house-made vinegar potato chips

### Our Traditional, Delicious Tunafish & Soup

made to order,  
with a choice of our own cole slaw, french fries or cup of soup

(ask for a melt)

### Brooklyn Diner Cheeseburger Deluxe

prime ground beef, Vermont cheddar cheese, hickory  
smoked bacon, frizzled onion rings & french fried potatoes

"Best Burger in New York"

Gael Greene, NY Magazine, Mar. 07'

### 15 Bite Brooklyn Diner®

#### "All Beef" Hot Dog

frizzled onion rings, warm juniper berry  
sauerkraut, brioche bun, pickled relish

featured in the NY Times

ORIGINAL

### Hot Pastrami

hand carved and piled high on seeded rye bread,  
with a choice of our own cole slaw, french fries or cup of soup

ORIGINAL

### Corned Beef

hand carved and piled high on seeded rye bread,  
with a choice of our own cole slaw, french fries or cup of soup

ORIGINAL

### Open Faced Rueben

corned beef or pastrami, sauerkraut, Gruyere cheese,  
Russian dressing on seeded rye bread,  
with a choice of our own cole slaw, french fries or cup of soup

### BBQ Chicken

hand-pulled chicken, house-made Red Hook BBQ sauce,  
with a choice of our own cole slaw, french fries or cup of soup

### Roast Chicken Club

hand-pulled chicken, warm bacon, vine ripe tomatoes,  
mountain gorgonzola cheese, iceberg lettuce, Russian dressing  
with a choice of our own cole slaw, french fries or cup of soup

### Fresh Roasted Vermont Turkey

served Thanksgiving style hand carved and served with  
roasted garlic and basil mashed potatoes,  
giblet gravy and cranberry sauce

## SALADS

### "The Perfect Plate"

house-made hummus, tomato, cucumber, feta cheese, gaeta olives.  
served with mesclun salad and toasted whole wheat pita

High Protein - Low Carbohydrates

WITH GRILLED CHICKEN

WITH PAN SEARED SALMON

WITH GRILLED SHRIMP

### Chinese Chicken Salad

hand pulled chicken breast, cilantro, rice noodles, Napa cabbage,  
scallions, mandarin orange & our sesame tahini dressing

### The "Un-Burger"

on a lettuce bun with tomato & red onion, pickles,  
haricot vert fries

WITH PRIME GROUND BEEF

WITH HAND CHOPPED KING SALMON

### 18 Vegetable Market Salad

portobellini mushrooms, roasted pepper, grilled onion, beets,  
haricot vert, chickpeas, tomato, cucumber & hard boiled egg

WITH GRILLED CHICKEN

WITH PAN SEARED SALMON

WITH GRILLED SHRIMP

### Chopped Chef Salad

smoked Vermont turkey, honey baked Canadian ham,  
imported Gruyere cheese, egg, tomato and field greens  
choice of: dijon, Russian or blue cheese dressing

### Grilled Chicken Caesar Salad

### Grilled Shrimp Caesar Salad

baked mozzarella crostone



BREAKFAST SERVED DAILY  
7<sup>AM</sup> - 11:30<sup>AM</sup>

## CLASSICS

*Our Famous* Chicken Pot Pie Baked fresh, limited quantities-Please excuse us if we run out

Oven Roasted "Dodger" Pot Roast and Noodle Kugel

Calves Liver with Bacon & Caramelized Onions *roasted garlic and basil mashed potatoes*

Cuban Chicken (Pollo Cubano)

*pan roasted chicken breast with vidalia onions, cilantro, lime, served with plantain chips and rice & beans*

Henry's Fried Chicken and Waffles *Vermont maple syrup, haricot vert fries*

Three Cheese Chicken Parmigiana *served with spaghetti pomodoro*

Aged New York Strip Steak (10 oz.) *steak fries*

Smoked Salmon, Eggs & Onions *"A New York Legend"*

*scrambled together, served with crispy polenta, choice of house-made muffin, bagel or challah toast, Vermont cream cheese*

Smoked Sturgeon, Eggs & Onions

*scrambled together, served with crispy polenta, choice of house-made muffin, bagel or challah toast, Vermont cream cheese*

Brooklyn Diner Veal Steak *honey glazed ham, our own mozzarella, mesclun salad, plum tomato,*

## SEAFOOD

Fish of The Day

Fish & Chips *beer battered Chatam cod, french fried potatoes & cherry peppers, house-made remoulade sauce*

Scottish King Salmon Steak *haricot vert & dill butter sauce*

## PASTA

*Our Famous* Lasagna Pie

Spaghetti with Shrimp, Clams, Mussels & Calamari *in a marinara sauce*

Shelly's Baked Macaroni & Cheese *"Best of New York" NY Magazine*

*fresh tagliolini pasta, Parmigiano Reggiano & ham*

Meatball & Spaghetti *"della Nonna" pomodoro sauce & basil*

10 Spring Vegetables with Whole Grain Pasta *whole grain "Kamut" spaghetti, toasted almond slices*

## SIDES

Frizzled Onion Rings *spicy aioli*

Noodle Kugel (2 pieces)

Shelly's Mac & Cheese

Black Beans & Rice

French Fried Potatoes

Roasted Garlic and Basil Mashed Potatoes

Baked Potato

House-made Potato Chips & Gorgonzola

Haricot Vert (green beans)

Our Own Cole Slaw *for the table*

## SPECIALTY BEVERAGES

**SPIKED SHAKES** *(alcohol enhanced)*

Strawberry Blond Cheese Shake

*Bacardi Rum, strawberry cheesecake, strawberry ice cream*

Banana Coconut

*Malibu Rum, strawberry and vanilla ice creams, coconut shavings*

Chocolate Peanut Butter Banana

*Godiva, Baileys, banana, chocolate ice cream, crumbled peanut butter cups*

Lemon Meringue

*Bacardi Rum, vanilla ice cream, lemon sorbet, meringue top*

24 oz Old Fashion Milk Shakes & Malts  
*chocolate, vanilla, strawberry or black & white*

16 oz Brooklyn Diner Egg Cream

*original Fox's u-bet syrup chocolate or vanilla, with a pretzle rod*

Ice Cream Float

*choose your soda*

Stewart's Root Beer Ice Cream Float

*or choice of soda*

Boylan's Soda

*creamy red birch, orange, cream, black cherry*

## ESPRESSO BAR

Macchiato *espresso & milk foam*

Mochaccino *cappuccino, chocolate & whipped cream*

Americano *fresh brewed coffee & a shot of espresso*

Cafe Latté *espresso & steamed milk*

Iced Coffee

Iced Mocha Latte *espresso, steamed milk & chocolate*

Coffee Frappe

*An iced blended espresso beverage topped with whipped cream.*

- Vanilla Raspberry

- Mocha Dark Chocolate

- Banana Caramel

- Coffee Caramel

### FIREMAN HOSPITALITY GROUP

For our guests with allergies to certain foods, please feel free to make special requests.

Please note: a 17.5% service charge will be added to parties of 5 or more.

Entree sharing charge \$5

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Minimum per person at tables \$15

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