

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  
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

**Littleneck Clams Oreganata**  
herbed bread crumbs, bacon

**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

## 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



BREAKFAST SERVED DAILY  
8<sup>AM</sup> - 11:30<sup>AM</sup>  
BRUNCH ON WEEKENDS  
11:30<sup>AM</sup> - 3<sup>PM</sup>

## OUR FAMOUS THIN CRUST PIZZA

Handmade with traditional Neapolitan ingredients, organic unbleached 00 flour, our own mozzarella, imported San Marzano tomatoes, Sicilian sea salt, extra virgin olive oil

- Margherita *our own mozzarella, imported plum tomatoes, and basil*
- Double Pepperoni *imported and domestic pepperoni, our own mozzarella, plum tomatoes, and basil*
- Sausage *our own Italian sausage and mozzarella, plum tomatoes*
- 15 Bite Hot Dog<sup>®</sup> *our own mozzarella, plum tomato*
- Four Season *our own mozzarella, peppers, mushrooms, Gaeta olives, spring peas and basil*
- Meatball *our own mozzarella, plum tomatoes*
- The Brooklyn *hickory smoked bacon, mozzarella, pecorino, plum tomatoes, fried egg*

## 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*

Veal Steak Panzerotti *our own mozzarella, mesclun salad, plum tomato, topped with honey glazed ham*

## 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*

## SPECIALTY BEVERAGES

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*

### 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*

### 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 | Minimum per person at tables \$15