

SOUPS

Daily Soup.....	6.95
French Onion Soup.....	6.95

STARTERS

Grilled Crostini Basket.....	9.95
Garlic buttered bread, grilled & served w/ olive tapenade & Marinara sauce	
Nacho Platter.....	12.95
Hand cut & fried tortilla chips w/ seasoned ground beef, tomatoes, onions, cilantro, pico de gallo & topped with melted cheese	
Cajun Seared Scallops.....	14.95
Pan seared over a gorgonzola cream sauce with applewood bacon crumbles	
Calamari.....	10.95
Hand tossed in seasoned flour & fried with marinara & sweet chili sauce	
Grilled Shrimp.....	12.95
Char-grilled Gulf shrimp, cajun dusted with white wine garlic butter & lemon	
Stuffed Banana Peppers.....	10.95
Roasted three cheese stuffed peppers with marinara sauce & olive oil	
Buffalo Cauliflower.....	10.95
Tempura battered cauliflower florets with hot sauce, carrots & celery	
Chicken Fingers.....	11.95
Classic Buffalo tenders served with carrots, celery, blue cheese & hand cut fries	
Hand Cut Truffle Fries.....	7.95
White truffle oil with parmesan & romano cheese	
Hand Cut French Fries.....	5.95
Seasoned with tavern aioli	
Tavern Onions.....	6.95
Pickled sweet onions, seasoned flour & fried with tavern aioli	
Truffle Tater Tots.....	6.95
Hand-tossed white truffle oil with Parmesan cheese	

TAVERN FARE

+ Add a house or side Caesar salad for \$5.95

Gumbo.....	17.95
Savory cajun stew packed with Andouille sausage, shrimp, chicken & bell peppers with white rice	
Pasta Bolognese.....	16.95
Traditional meat sauce with Italian sausage, ground beef & prosciutto over Pappardelle pasta	
West Side Spare Ribs.....	17.95
Slow cooked & char'd BBQ over hand cut fries with coleslaw	
716 Platter.....	15.95
Classic beef on weck, 5 chicken wings with hand cut fries, blue cheese, carrots & celery	
Chicken Cutlet Sauté.....	17.95
Pounded chicken, mushrooms & spinach finished in white wine garlic sauce over garlic mashed potatoes	
Chicken Piccata.....	17.95
Pounded chicken, lemon white wine sauce with capers & chef's vegetables	
+ Add garlic mashed potatoes.....(1.00)	
Chicken Milanese.....	17.95
Breaded chicken over spring mix with tomatoes, cucumbers, carrots & chickpeas with house vinaigrette	
NYE Park Steak Frites.....	23.95
Grilled black angus strip steak topped with garlic herbed butter over hand-cut fries with balsamic side salad	

CLAM BAR

All clam dishes made with Middleneck

Raw Clams.....	(6) 8.95 (12) 15.95
Classic Steamed Clams.....	(6) 8.95 (12) 15.95
Clams Casino.....	(6) 9.95 (12) 18.95

WINGS

10 wings / 20 wings

Classic.....	11.95/21.95
Hot, Medium, Mild	
Specialty.....	11.95/21.95
Honey Creole, Char'd BBQ, Smoked Shallot BBQ, Italian, Old Bay Style, Honey Garlic	
Add extra blue cheese (1.00)	

SALADS

Chop Salad.....	12.95
Chopped romaine, gorgonzola crumbles, applewood bacon & tomatoes with white French dressing	
Roasted Cauliflower Salad.....	12.95
Spinach\field green blend, roasted cauliflower, feta cheese, cucumbers, red onions & dried cranberries tossed in lemon Dijon vinaigrette, topped with toasted walnuts	
Amy's Superfood.....	12.95
Kale/romaine blend, avocado, beets, quinoa, carrots & chickpeas with honey balsamic vinaigrette	
Jimmy Mac's Greek Salad.....	12.95
Romaine hearts, kalamata olives, tomatoes, cucumber & chickpeas, tossed in Greek vinaigrette, topped with feta cheese & a grilled pita	
Caesar Salad.....	10.95
Romaine hearts & croutons tossed in Caesar dressing & topped with parmesan cheese	
Roasted Beet & Goat Cheese Salad.....	12.95
Spinach\kale blend, quinoa, beets, chickpeas, goat cheese & cucumbers tossed in arugula pesto vinaigrette & topped with toasted pecans	
Caprese Salad.....	12.95
Fresh sliced mozzarella, tomatoes and basil topped with balsamic reduction over field greens tossed in a honey lemon vinaigrette	
+ Add to any salad	
Grilled chicken (5.95) Grilled salmon (7.95)	
Grilled shrimp (7.95) Grilled steak (8.95)	
Fried calamari (6.95)	

Steak Diane.....	23.95
Pan Seared NY strip steak, served with a rich pan cream sauce flambéed with cognac, mushrooms, garlic & shallots, over rosemary roasted potatoes and served with chef's vegetables	
+Add Grilled shrimp.....(3.50)	
Basil Pesto Salmon.....	20.95
Pan Seared Atlantic salmon topped with a fresh basil pesto, over roasted tomato risotto & chef's vegetables, finished with aged balsamic reduction	
Truffled Shrimp Pasta.....	21.95
Sautéed baby shrimp with mushrooms, spinach and bell peppers over pappardelle pasta in a white truffle cream sauce	
Fish Fry Fridays.....	14.95
Fresh haddock (breaded, broiled, battered or cajun) served with fries, coleslaw & potato salad	
+ Add extra tarter.....(1.00)	

SANDWICHES

Choice of handcut fries or coleslaw.

Black & Blue Grilled Chicken.....	12.95
Cajun-spiced with gorgonzola cheese, mayo, lettuce & tomato on a garlic roll	
Basil Pesto Grilled Chicken.....	12.95
Grilled chicken with fresh mozzarella & basil pesto, over field greens & tomatoes with rosemary aioli on a garlic roll	
Chicken Finger Sub.....	12.95
Classic Buffalo tenders with provolone cheese, lettuce & tomato on a garlic roll with blue cheese on the side	
Char'd BBQ Chicken.....	12.95
Smoked Shallot BBQ Glazed, topped with pepper jack cheese & a sweet apple cider slaw on a garlic roll	
Smoked Turkey Avocado Melt.....	12.95
Shaved hickory smoked turkey breast with avocado, applewood bacon, tomatoes, pepper jack and cheddar cheese with 1000 island dressing on grilled sourdough bread	
NYE Reuben.....	12.95
Shaved corned beef brisket on grilled rye bread with swiss cheese, sauerkraut & 1000 island dressing	

Beef On Weck.....	11.95
Slow roasted black angus beef hand sliced on a kimmelweck roll	
Steak In The Grass.....	17.95
Aged black angus strip steak topped with sautéed spinach & provolone cheese on a garlic roll	
+ Stuffed pepper.....2.95	
Philly Cheese Steak.....	18.95
Shaved Angus Steak with grilled peppers, onions & mushrooms, topped with provolone & white American cheese on a garlic roll	
+ Upgrade to Truffle Fries or tater tots (2.00)	

BURGERS

All burgers are 100% aged black angus beef.
Choice of handcut fries or coleslaw.

Portobello Burger.....	12.95
Balsamic sage marinated Portobello cap with caramelized onions, fresh mozzarella cheese, baby spinach & tomato with olive tapenade on a garlic roll	
Rodeo Burger.....	12.95
Char'd BBQ & topped with applewood bacon, cheddar cheese & tavern onions	
Cognac Mushroom Burger.....	12.95
Pepper encrusted with cognac mushrooms, swiss cheese, candied applewood bacon & dijon aioli	
Tavern Burger.....	12.95
Cheddar cheese, caramelized onions, lettuce & tomato with tavern aioli on a pretzel roll	
Sante Fe Burger.....	12.95
Pepper jack cheese, avocado, cilantro & red onion with chipotle aioli, lettuce & tomato	
Beer Cheese Pretzel Burger.....	13.95
Beer cheese and mushrooms on a pretzel roll	
NYE Park Burger.....	13.95
Brie cheese, applewood bacon & tavern onions with blackberry jam on a pretzel roll	
Grilled Peanut Butter Burger.....	13.95
House spiced & slathered with hickory peanut butter, topped with candied applewood bacon, cheddar cheese, tavern rings & jalapenos	
Greek Burger.....	13.95
Seasoned feta cheese, red onion, spring mix & tomato on a garlic roll with tzatziki sauce	
Bison Burger.....	15.95
100% grass fed domestic bison with American cheese, tavern aioli, lettuce & tomato	
Lamb Burger.....	15.95
Ground domestic lamb topped with gorgonzola cheese, rosemary aioli, spring mix & tomato on a garlic roll	
+Upgrade to Truffle fries or tater tots (2.00)	
+ Add a fried egg to any burger (1.00)	
+Upgrade to pretzel roll (1.50)	

Mon.
2:00pm – 10:00pm

Tue. – Thu.
11:30am – 10:00pm

Fri. – Sat.
11:30am – 11:00pm

Sun.
11:30am – 9:00pm

Every Night
Bar Open Late



DRAFT BEER

1. Four Mile Seasonal, NY.....6.00
2. Ballast Point Sculpin, Ca (7%).....7.00
3. Blue Light, NY (4.2%).....4.00
4. Peroni, Italy (5%).....6.00
5. Flying Bison Seasonal, NY.....6.00
6. Ommegang Rare Vos, NY (6.5%).....6.00
7. Big Ditch Hayburner IPA, NY (7%).....7.00
8. Stella Artois, Belgium (5.2%).....6.00
9. Resurgence Seasonal, NY.....6.00
10. Guinness, Ireland (4.2%).....6.00
11. Blue Moon, CO (5.4%).....6.00
12. 12 Gates West Coast Style IPA (6.7%).....6.00
13. Moretti, Italy (4.6%).....6.00
14. Spaten Lager, Germany (5.2%).....6.00
15. EBC Blueberry (4.2%).....6.00
16. Sam Adam's Seasonal, MA (5.4%).....6.00

BOTTLES & CANS

- Amstel Light, Netherlands (3.5%).....4.00
- Angry Orchard (5%).....5.00
- Brooklyn Brown Ale, NY (5.6%).....5.00
- Bud Light, US (4.2%).....4.00
- Budweiser,US (5%).....4.00
- Coors Light, US (4.2%).....4.00
- Corona, Mexico (4.6%).....5.00
- Heineken, Netherlands (5%).....5.00
- Labatt Blue, Canada (5%).....4.00
- Labatt Blue Light, Canada (4%).....4.00
- Lagunitas Sum Easy Pale Ale (5.7%).....5.00
- Michelob Ultra, US (4.2%).....4.00
- Miller High life, WI (4.60%).....3.00
- Miller Lite, USA (4.2%).....4.00
- Modelo Especial, Mexico (4.4%).....5.00
- Molson Canadian, Canada (5%).....4.00
- Newcastle Brown, England (4.7%).....5.00
- Pabst Blue Ribbon (4.7%).....3.00
- Sierra Nevada Pale Ale, CA (5.6%).....5.00
- 12 Gates Coffee Porter (5.8%).....5.00

Splits

- Corona 7oz. Splits (4.6%).....2.25
- Rolling Rock 7oz. Splits (4.6%).....2.25

Gluten Free Beer

- Redbridge, US Gluten Free (3.8%).....6.00

Non-Alcoholic

- Labatt NA, NY.....4.00

OTHER BEVERAGES (\$3)

- Bottled Water.....
- Soda.....
- Coffee.....
- Tea.....

WINES

Whites

- Pinot Grigio, Conviviale
Northern Italy.....8.00, 30.00 bottle
- Riesling, Erben Spatlese
Germany.....8.00, 30.00 bottle
- Sauvignon Blanc, Whites Bay
Marlborough.....8.00, 30.00 bottle
- Chardonnay, Belcreme De LYS
California.....8.00, 30.00 bottle
- White Zin, ShadowBrook
California.....8.00, 30.00 bottle
- Champagne, Piper Sonoma Brut
California.....8.00, 30.00 bottle
- Prosecco, Moletto
Italy.....7.50, 28.00 bottle

Reds

- Pinot Noir, Chime, Willamette Valley
Oregon.....8.00, 30.00 bottle
- Cabernet, Old Soul, Oak Ridge
California.....8.00, 30.00 bottle
- Malbec, Luguria
Argentina.....8.00, 30.00 bottle
- Chianti, Gabbiano Classico
Italy.....8.00, 30.00 bottle
- Dolcetto, Alasia, Piedmont
Italy.....8.00, 30.00 bottle
- Sangiovese, Caparzo Toscana
Italy.....8.00, 30.00 bottle
- Cotes du Rhône, Les Coteaux
France.....8.00, 30.00 bottle

Rose

- Coeur de Cardeline
France.....8.50, 32.00 bottle

COCKTAILS (\$9)

- Aperol Spritz.....
Prosecco, Aperol, club soda, orange slice
- Kiwi Mint Mojito.....
Rum muddled mint, kiwi, simple syrup, fresh lime, club soda
- Call Me A Cab.....
Vodka, freshly made lemonade, old soul cabernet
- Bees Knees.....
Gin, honey & lemon, over ice
- BuffaLOVE.....
Bourbon, fresh lemon, muddle strawberry, simple syrup, bitters & ginger beer
- Blueberry Mule.....
Vodka, muddled blueberries, ginger beer & fresh lime juice
- Pear Flower Martini.....
Pear vodka, St. Germaine, sour mix, splash of champagne
- Bartender's Choice Old Fashion.....
Bourbon, sweet vermouth, sugar cube & muddled cherries
- Dangerously Delicious.....
Grapefruit vodka, cointreau, cranberry juice & fresh lime
- Italian Kiss.....
Prosecco, St. Germaine, fresh lime & splash of 7-Up
- Negroni.....
Gin, campari & sweet vermouth
- Winter Manhattan.....
Bourbon, fresh lemon juice, honey syrup & sweet vermouth
- The Nye Park.....
Bourbon, campari, sweet vermouth & simple syrup
- Love For Sale.....
Orange vodka, triple sec, orange juice, splash of 7-up

