

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 Rubeen
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

www.BROOKLYNDINER.COM

General Manager: Michael Moran | Executive Chef: Ricardo Flores

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BREAKFAST SERVED DAILY
7AM - 11:30AM
BRUNCH ON WEEKENDS
11:30AM - 3PM

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

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 CheeseShake
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 Latte 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 | Minimum per person at tables \$15

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