

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 split pea 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 split pea soup

ORIGINAL

Corned Beef

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

BBQ Chicken

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

baked mozzarella crostone

Grilled Shrimp Caesar Salad

baked mozzarella crostone



BREAKFAST SERVED DAILY
8^{AM} - 11:30^{AM}

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

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