

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, hickory smoked 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 purée 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

### Kishke

eastern European vegetable sausage

### Knife and Fork Pierogi

Potato dumpling stuffed with ground beef, swiss cheese, bacon

### 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

### 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

### Lamb Burger

feta cheese, cumin aioli, cucumber and tomato salad

### Hand Chopped Salmon Burger

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

### Our Traditional Tunafish

100% whole grain sprouted Ezekiel bread  
with a choice of Brooklyn Diner cole slaw, french fries or split pea soup

(ask for a melt)

### 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 Brooklyn Diner cole slaw, french fries or split pea soup

ORIGINAL

### Corned Beef

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

ORIGINAL

### Open Faced Reuben

corned beef or pastrami, sauerkraut, Gruyère cheese,  
Russian dressing on seeded rye bread,  
with a choice of Brooklyn Diner cole slaw, french fries or split pea soup

### BBQ Chicken

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

### Roast Chicken Club

hand-pulled chicken, hickory smoked bacon, vine ripe tomatoes,  
mountain gorgonzola cheese, iceberg lettuce, Russian dressing  
with a choice of Brooklyn Diner cole slaw, french fries or split pea soup

### Freshly Roasted Vermont Turkey

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

## SALADS

### "The Perfect Plate" - Shelly Fireman

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,  
haricots verts fries

WITH PRIME GROUND BEEF

WITH HAND CHOPPED SALMON

### 18 Vegetable Market Salad

seasonal vegetables including: portobellini mushrooms,  
roasted pepper, grilled onion, haricots verts, 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 Gruyère 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

Managing Director: Michael Moran

General Manager: Chris McCormack

Executive Chef: Henry Rivera

BD43\_Lunch\_dinner\_041411NP



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

**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**

**Calf's 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

**Three Cheese Chicken Parmigiana** served with spaghetti pomodoro

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

## SEAFOOD

**Fish of The Day**

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

**Salmon Steak** haricots verts & dill butter sauce

## PASTA

*Our Famous* **Lasagna Pie**

**Spaghetti Marinara with Shrimp, Clams, Mussels & Calamari**

**Shelly's Baked Macaroni & Cheese** "Best of New York" NY Magazine  
fresh tagliolini pasta, Parmesan cheese & ham

**Meatball & Spaghetti "della Nonna"** bucatini pasta, pomodoro sauce & basil

**Twelve Vegetables with Whole Grain Pasta** whole grain "Kamut" spaghetti

## SIDES

**Frizzled Onion Rings** spicy aioli

**Noodle Kugel (2 pieces)**

**Shelly's Baked Macaroni & Cheese**

**Black Beans & Rice**

**French Fries**

**Roasted Garlic and Basil Mashed Potatoes**

**Baked Potato** sour cream & chives / loaded

**House-made Potato Chips & Gorgonzola**

**Haricots Verts (green beans)**

**Brooklyn Diner Cole Slaw** for the table

## SPECIALTY BEVERAGES

**TIPSY 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

## CLASSICS

**Old Fashioned Milk Shakes & Malts** 24 oz

chocolate, vanilla, strawberry or black & white

**Brooklyn Diner Egg Cream** 16 oz

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

**Root Beer Float**

or choice of soda and ice cream

## ARTISANAL SODAS

**GuS** (Grown Up Soda) 100% all natural ingredients

**Extra Dry Ginger Ale**

A crisp, dry ginger ale made with natural ginger root

**Star Ruby Grapefruit**

A thirst-quenching juice soda from the prized Star Ruby Grapefruit.

**Dry Pomegranate**

An intense and earthy juice soda made from the healthy pomegranate.

**Dry Cola**

A slightly less sweet cane sugar cola made from real Cola Nut with hints of lime.

**Boylan's**

red birch, orange, cream, black cherry

**Stewart's**

root beer, diet root beer

FIREMAN HOSPITALITY GROUP - A Family Owned Restaurant

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

For your convenience a suggested gratuity of 17.5 % has been 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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