NEW YORK
RESTAURANT
Est • 1989

STARTERS

CHICKEN LIVERS PERI-PERI — R79
Chicken Livers in Peri-peri Sauce served with Brown Bread

CREAMY CHICKEN LIVERS — R89
Chicken Livers in creamy Peri-peri Sauce served with Brown Bread

GRILLED HALLOUMI CHEESE — R89
Grilled Greek Cheese

PRAWN TAILS — R89
Creamy Garlic Sauce topped with Parmesan Cheese

MUSSELS — R89
6 New Zealand Mussels served in Creamy Garlic Sauce topped with Parmesan Cheese

CARPACCIO OF BEEF — R99
Thin slices of marinated raw Fillet with Olive Oil and Balsamic Vinegar served with Parmesan Cheese

CHICKEN WINGS — R89
Fried chicken wings served with sweet chilli sauce

FRESH OYSTERS — R26
(Ask for availability)

GARLIC SNAILS — R69
Snails in a creamy Garlic Sauce

SNAILS AU ROQUEFORT — R79
Garlic Snails topped with Roquefort Cheese

AVOCADO RITZ — R89
Avocado topped with Prawn Cocktail and served in Pink Sauce

BLACK MUSHROOMS A LA GREQUE — R89
Grilled Black Mushrooms topped with Feta Cheese, Tomato Concase and Garlic Butter

CALAMARI TUBES — R89
Grilled or fried topped with Lemon Butter Sauce

CRUMBED MUSHROOMS — R79
Deep fried

JALAPENO POPPERS — R89
Deep fried to peefection

All prices incl. vat

SALADS

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NEW YORK SALAD Fresh salad with Crab Sticks, Asparagus and Avocado topped with Italian Dressing	R75	R95
GREEK SALAD Fresh salad with Feta Cheese and Olives topped with Greek Dressing	R75	R95
ROQUEFORT SALAD Fresh salad with boiled Egg, Mayonnaise and grated Roquefort Cheese	R75	R95
FRENCH SALAD Traditional basic Salad topped with French Dressing	R75	R95
CHICKEN SALAD Fresh Salad with 180g grilled Chicken Strips and Avo topped with Italian Dressing	R169	

BURGERS

ALL BURGERS SERVED WITH CHIPS

MONKEY GLAND BURGER	R119
CHEESE BURGER	R119
PEPPER BURGER	R119
MUSHROOM BURGER	R119
JACK DANIELS BURGER	R119
CHICKEN BURGER	R119
VEGAN BURGER (Black mushroom, Avocado)	R89

180G
PATTY

SAUCES

GARLIC BUTTER SAUCE	R25
LEMON BUTTER SAUCE	R25
TARTARE SAUCE	R25
PERI-PERI SAUCE	R25
CHEESE SAUCE	R39
MUSHROOM SAUCE	R39
PEPPER SAUCE	R39
GARLIC SAUCE	R39
MONKEYGLAND SAUCE	R39
GARLIC BUTTER	R10
SOUR CREAM	R10

SPECIALITY SAUCES

AU POIVRE SAUCE R45
Crushed Pepper Corns, Lemon, flamed with Brandy and finished with Demi-glace Sauce

JACK DANIELS SAUCE R45
Crushed Pepper Corns, flavoured with Jack Daniels Whisky and finished off with Creamy Demi-glace Sauce

DIANE SAUCE R45
Mushrooms, Onions and Tomato concase, flamed with Brandy and finished off with Creamy Demi-glace Sauce

ESCARGOT SAUCE R45
Garlic Snails, Olives and Feta Cheese

HUDSON RIVER SAUCE (for seafood dishes) R55
Shrimp, Mushrooms and Cream. Flamed in White Wine

ROQUEFORT SAUCE R55

PORTION OF SAUTÉED MUSHROOMS & ONIONS R65

GRILLED MEAT

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

SPARE RIB

400g	R209
600g	R249

RUMP STEAK

200g - 250g	R189
300g - 350g	R209
NEW YORK CUT	
500g	R279

SIRLOIN STEAK

200g - 250g	R189
300g - 350g	R209
NEW YORK CUT	
500g	R279

T-BONE STEAK

500g	R209

FILLET STEAK

200g	R199
300g	R219

CHEF SPECIALITIES

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

FILLET STEAK DIANE

Fillet rubbed with Mustard, pan fried with Mushrooms, Onions and Tomato concase,flamed with Brandy and finished off with Creamy Demi-glace Sauce

200g R229
300g R249

TOURNEDOS AU POIVRE

Fillet rubbed with Mustard, pan fried with crushed Pepper Corns, Lemon, flamed with Brandy and finished with Demi-glace Sauce

200g R229
300g R249

BLACK BEAST FILLET

Grilled Fillet rolled in black pepper corns. Flambéed with brandy

200g R209
300g R239

RIBS AND 4 PRAWNS COMBO

Ribs with 4 Prawns

400g R269

VEGETARIAN PLATTER

Black Mushrooms,Halloumi Cheese, Feta and Avocado served with Rice, baked Potato and Vegetables of the day.

R199

CHEF SPECIALITIES

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

ESCARGOT STEAK
Sirloin topped with Garlic Snails, Olives and Feta Cheese

200g - 250g R209
300g - 350g R229

SLIMMERS PLATTER
Fillet grilled, served with Salad and Vegetables of the day

200g R219

LAMB SHANK
(Slow-roasted in the oven)

400g R229

LAMB CHOPS
Grilled to perfection (Lemon & Herbs, Steak Basting or Peri Peri)

400g R229

RUMP JACK DANIELS
Rump pan fried with Onions, Crushed Pepper Corns, flavoured with Jack Daniels Whisky and finished off with Creamy Demi-glace Sauce

200g - 250g R209
300g - 350g R229

RUMP A LA GREQUE
Rump or Sirloin Steak grilled, topped with a Black Mushroom, Feta Cheese, Tomato Concase and a touch of Garlic

200g - 250g R209
300g - 350g R229

SEAFOOD

CALAMARI TUBES 300g R199
Grilled Calamari Tubes topped with Lemon Butter Sauce

CALAMARI A LA GREQUE 300g R209
Grilled Calamari Tubes with Onions, Mushrooms, Lemon and Herbs

HAKE R169
2 x Medium Hake Fillets

SUCCULENT KINGKLIP 200g R189 300g R219
Succulent Kingklip, grilled to perfection and topped with Lemon Butter Sauce

KINGKLIP THERMIDOR R209
Diced Kingklip, pan fried with Onions, Mushrooms and Cream. Flamed in White Wine

HUDSON RIVER KINGKLIP 200g R229 300g R249
Succulent Kingklip, grilled to perfection and topped with Prawns and a mixed Seafood selection, Mushrooms and Cream. Flamed in White Wine

10 QUEEN PRAWNS R229
Prawns Butterfly styled, grilled and topped with Lemon Butter Sauce

KINGKLIP PLUS 4 PRAWNS COMBO R249
A succulent 220g Kingklip, garnish with 4 tasty butterfly style Prawns

SEAFOOD PLATTER FOR ONE R269
Prawns, Hake Fillet, Mussels, Calamari Tubes and Squid served with Lemon Butter Sauce

Ask waiter for availability

SEAFOOD PLATTER FOR TWO R459 (S.Q)
Crayfish, Prawns, Mussels, 2x Hake Fillets and Calamari served with Lemon Butter Sauce

CRAYFISH THERMIDOR R359 (S.Q)
Diced Crayfish pan fried with Onions, Mushrooms and Cream. Flamed in White Wine

GRILLED SOLE R 229 (S.Q)
Ask availability. Medium to large Soles

BROOKLYN SOLE R 279 (S.Q)
Grilled Sole topped with Prawns and a mixed Seafood selection, Mushrooms and Cream. Flamed in White Wine

PORK & CHICKEN

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

GRILLED CHICKEN FILLET — R169

250g Chicken breast grilled to perfection topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

CORDON BLEU — R179

Pork fillet rolled and stuffed with Ham and Cheese, crumbed deep fried and topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

CHICKEN CORDON BLEU — R179

Chicken breast rolled and stuffed with Ham and Cheese, crumbed deep fried and topped with your choice of Mushroom, Cheese Sauce, or Pepper Sauce (no half, half)

CHICKEN SCHNITZEL — R179

Chicken breast flattened, crumbed and grilled topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

PICATTA MARSALA — R199

Pork fillet pan fried with Onions, Mushrooms, fresh Cream and Marsala Wine

KIDS DELICACY

(ALL KIDDIES MEALS ARE SERVED WITH ONLY CHIPS)

KIDDIES RIBS	R99
KIDDIES SCHNITZEL with cheese or mushroom sauce	R99
KIDDIES STEAK	R99
KIDDIES KINGKLIP	R99

ADD A MILKSHAKE

- CHOCOLATE
- BANANA
- STRAWBERRY
- LIME
- BUBBLEGUM
- CHERRY
- MANGO
- CARAMEL

DESSERT

CRÈME BRÛLÉ	R49
CHOCOLATE MOUSSE Served with cream or ice-cream	R65
MALVA PUDDING Served with custard, cream or ice-cream	R59
DOM PEDRO Kahlúa, Amarula, Whisky, or other liqueurs	R75
SWISS CARROT CAKE	R69
BAKED CHOCOLATE CHEESECAKE	R75
FUDGE PICASSO	R75

SOFT SERVE ICE-CREAM

Served with a sauce of your choice:

VANILLA	R35
CHOCOLATE	R49
CHERRY	R49
CARAMEL	R49
MANGO	R49

Swiss Carrot Cake

BEVERAGES

FILTER COFFEE	R29
DECAFFEINATED COFFEE	R29
ESPRESSO	R29
TEA Five Roses, Green, or Rooibos	R32
CAPPUCCINO (NORMAL | RED | DECAF)	R35
HOT CHOCOLATE	R39
MILO	R39
CAFE LATTE	R39
COFFEE SHAKE	R49
DOM PEDRO Kahlúa, Amarula, Whisky, or other liqueurs	R75
IRISH COFFEE	R65
MILKSHAKES Chocolate, Banana, Vanilla, Strawberry, Lime, Bubblegum, Cherry, Mango, Caramel	R49