

SELECT CHEFS MENU

GREEN MARKET SALAD

RED OAK LETTUCE, MANCHEGO CHEESE, SHAVED FENNEL,
RED SEEDLESS GRAPES, CANDIED ALMONDS
DRESSED IN SHERRY VINAIGRETTE

12

SMOKED BEEF BURGER

SMOKED ANGUS BEEF BURGER, HERBED SLOW ROASTED TOMATO,
ARUGULA AND SHALLOT BÉARNAISE AIOLI
SERVED ON FOCACCIA BREAD, AVOCADO AND ZUCCHINI FRIES.
DUO OF COCKTAIL AND LEMON SAUCES FOR DIPPING

15

WILD STRIPED BASS

WILD STRIPE BASS PAN ROASTED IN OLIVE OIL, BEET PUREE,
ISRAELI COUSCOUS, WATERCRESS, SHAVED FENNEL, CHARRED LEMON

19

PINEAPPLE MARINATED HANGER STEAK

GRILLED AND SLICED TO TEMPERATURE, OVEN ROASTED PURPLE POTATOES
CHARRED BROCCOLI, BED OF FOREST MUSHROOM PUREE
GRILLED SCALLION VINAIGRETTE

19

SOPHISTICATED ENTERTAINMENT SPACE.
SAVORY MENU, TANTALIZING DRINKS



FRAMES®

Bowling Lounge NYC