
NEW YORK
RESTAURANT
Est • 1989



STARTERS

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

CREAMY CHICKEN LIVERS — R99
Chicken Livers in creamy Peri-peri Sauce served with Brown Bread

GRILLED HALLOUMI CHEESE — R99
Grilled Greek Cheese

PRAWN TAILS — R99
Creamy Garlic Sauce topped with Parmesan Cheese

MUSSELS — R99
6 New Zealand Mussels served in Creamy Garlic Sauce topped with Parmesan Cheese

CARPACCIO OF BEEF — R109
Thin slices of marinated raw Fillet with Olive Oil and Balsamic Vinegar served with Parmesan Cheese

CHICKEN WINGS — R99
Fried chicken wings served with sweet chilli sauce

FRESH OYSTERS — R32
(Ask for availability)

GARLIC SNAILS — R79
Snails in a creamy Garlic Sauce

SNAILS AU ROQUEFORT — R89
Garlic Snails topped with Roquefort Cheese

AVOCADO RITZ — R99
Avocado topped with Prawn Cocktail and served in Pink Sauce

BLACK MUSHROOMS A LA GREQUE — R99
Grilled Black Mushrooms topped with Feta Cheese, Tomato Concase and Garlic Butter

CALAMARI TUBES — R99
Grilled or fried topped with Lemon Butter Sauce

CRUMBED MUSHROOMS — R89
Deep fried

JALAPENO POPPERS — R99
Deep fried to perfection

All prices incl. vat

SALADS

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 **NEW YORK SALAD** Fresh house salad with Asparagus and Avocado topped with Italian Dressing	R85	R109
 **GREEK SALAD** Fresh salad with Feta Cheese and Olives topped with Greek Dressing	R85	R109
 **ROQUEFORT SALAD** Fresh salad with boiled Egg, Mayonnaise and grated Roquefort Cheese	R85	R109
 **FRENCH SALAD** Traditional basic Salad topped with French Dressing	R85	R109
 **CHICKEN SALAD** Fresh Salad with 180g grilled Chicken Strips and Avo topped with Italian Dressing	R189	



SEAFOOD

CALAMARI TUBES
300g R229

Grilled Calamari Tubes topped with Lemon Butter Sauce

CALAMARI A LA GREQUE
300g R239

Grilled Calamari Tubes with Onions, Mushrooms, Lemon and Herbs

HAKE
R189

2 x Medium Hake Fillets

SUCCULENT KINGKLIP
200g R219
300g R249

Succulent Kingklip, grilled to perfection and topped with Lemon Butter Sauce

KINGKLIP THERMIDOR
R249

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

HUDSON RIVER KINGKLIP
200g R259
300g R279

Succulent Kingklip, grilled to perfection and topped with Prawns and a mixed Seafood selection, Mushrooms and Cream. Flamed in White Wine

10 QUEEN PRAWNS
R259

Prawns Butterfly styled, grilled and topped with Lemon Butter Sauce

KINGKLIP PLUS 4 PRAWNS COMBO
R279

A succulent 220g Kingklip, garnish with 4 tasty butterfly style Prawns

SEAFOOD PLATTER FOR ONE
R299

Prawns, Hake Fillet, Mussels, Calamari Tubes and Squid served with Lemon Butter Sauce

Ask waiter for availability

SEAFOOD PLATTER FOR TWO
R499 (S.Q)

Crayfish, Prawns, Mussels, 2x Hake Fillets and Calamari served with Lemon Butter Sauce

CRAYFISH THERMIDOR
R399 (S.Q)

Diced Crayfish pan fried with Onions, Mushrooms and Cream. Flamed in White Wine

GRILLED SOLE
R 259 (S.Q)

Ask availability. Medium to large Soles

BROOKLYN SOLE
R 299 (S.Q)

Grilled Sole topped with Prawns and a mixed Seafood selection, Mushrooms and Cream. Flamed in White Wine

GRILLED MEAT

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



SPARE RIB

400g	R235
600g	R279



RUMP STEAK

200g - 250g	R209
300g - 350g	R239
NEW YORK CUT	
500g	R309



SIRLOIN STEAK

200g - 250g	R209
300g - 350g	R239
NEW YORK CUT	
500g	R309



T-BONE STEAK

500g	R239



FILLET STEAK

200g	R229
300g	R249

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 R259
300g R279



TOURNEDOS AU POIVRE

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

200g R259
300g R279

BLACK BEAST FILLET

Grilled Fillet rolled in black pepper corns. Flambéed with brandy

200g R239
300g R279

RIBS AND 4 PRAWNS COMBO

Ribs with 4 Prawns

400g R299

VEGETARIAN PLATTER

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

R229

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 R239
300g - 350g R259

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

200g R249

LAMB SHANK
(Slow-roasted in the oven)

400g R259

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

400g R259



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 R239
300g - 350g R259



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 R239
300g - 350g R259

BURGERS

ALL BURGERS SERVED WITH CHIPS

MONKEY GLAND BURGER	R149
CHEESE BURGER	R149
PEPPER BURGER	R149
MUSHROOM BURGER	R149
JACK DANIELS BURGER	R149
CHICKEN BURGER	R149
VEGAN BURGER (Black mushroom, Avocado)	R99

180G
PATTY





PORK & CHICKEN

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

GRILLED CHICKEN FILLET — R189

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

CORDON BLEU — R199

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 — R199

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 — R199

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

PICATTA MARSALA — R229

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

SAUCES

GARLIC BUTTER SAUCE	R25
LEMON BUTTER SAUCE	R25
TARTARE SAUCE	R25
PERI-PERI SAUCE	R25
CHEESE SAUCE	R45
MUSHROOM SAUCE	R45
PEPPER SAUCE	R45
GARLIC SAUCE	R45
MONKEYGLAND SAUCE	R45
GARLIC BUTTER	R10
SOUR CREAM	R10

SPECIALITY SAUCES

AU POIVRE SAUCE R55
Crushed Pepper Corns, Lemon, flamed with Brandy and finished with Demi-glace Sauce

JACK DANIELS SAUCE R55
Crushed Pepper Corns, flavoured with Jack Daniels Whisky and finished off with Creamy Demi-glace Sauce

DIANE SAUCE R55
Mushrooms, Onions and Tomato concase, flamed with Brandy and finished off with Creamy Demi-glace Sauce

ESCARGOT SAUCE R55
Garlic Snails, Olives and Feta Cheese

HUDSON RIVER SAUCE (for seafood dishes) R65
Shrimp, Mushrooms and Cream. Flamed in White Wine

ROQUEFORT SAUCE R65

PORTION OF SAUTÉED MUSHROOMS & ONIONS R75

KIDS DELICACY

(ALL KIDDIES MEALS ARE SERVED WITH ONLY CHIPS)

KIDDIES RIBS	R119
KIDDIES SCHNITZEL with cheese or mushroom sauce	R119
KIDDIES STEAK	R119
KIDDIES KINGKLIP	R119

ADD A MILKSHAKE

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



DESSERT

CRÈME BRÛLÉ	R55
CHOCOLATE MOUSSE Served with cream or ice-cream	R69
MALVA PUDDING Served with custard, cream or ice-cream	R69
DOM PEDRO Kahlúa, Amarula, Whisky, or other liqueurs	R85
SWISS CARROT CAKE	R85
BAKED CHOCOLATE CHEESECAKE	R85

SOFT SERVE ICE-CREAM

Served with a sauce of your choice:

VANILLA	R35
CHOCOLATE	R55
CHERRY	R55
CARAMEL	R55
MANGO	R55



Swiss Carrot Cake

BEVERAGES

FILTER COFFEE	R32
DECAFFEINATED COFFEE	R32
ESPRESSO	R32
TEA Five Roses, Green, or Rooibos	R39
CAPPUCCINO (NORMAL | RED | DECAF)	R39
HOT CHOCOLATE	R42
MILO	R42
CAFE LATTE	R42
COFFEE SHAKE	R59
DOM PEDRO Kahlúa, Amarula, Whisky, or other liqueurs	R85
IRISH COFFEE	R69
MILKSHAKES Chocolate, Banana, Vanilla, Strawberry, Lime, Bubblegum, Cherry, Mango, Caramel	R55

