Celebrate Mother’s Day at Abigael’s
1407 Broadway, at 39th Street 212-575-1407

Guacamole 14.50
A Mexican classic; avocado with plum tomatoes, red onions and chiles, finished with fresh squeezed lime juice and house made tortilla chips

Abigael’s House Salad 11.50
Seasonal greens, vine ripened tomatoes, chickpeas, roasted garlic, currants & almonds in balsamic vinaigrette

Beef Flanken Chowder 10.50
Rich and hearty, with oven roasted tomatoes and vegetables

Award Winning Chili 14.50
Slowly smoked with hickory, combined with onions, tomatoes and beans

Japanese Salmon Salad 15.50
Lightly cured salmon with sushi rice, mango, strawberries, edamame & Asian drizzle

Portobella Salad 13.50
Grilled portobella mushrooms with a salad of field greens, roasted vegetables, olives and arugula in a lemon-herb vinaigrette

Fajita Steak Salad 15.50
Chargrilled tenderloin tossed with tomato salsa, avocado, field greens and crispy yucca chips, dressed in a cilantro vinaigrette

Crispy Asian Chicken 14.50
Crisp fried and tossed with spicy chile sauce, served with sweet and sour sesame-cucumber slaw

Spicy Tuna Roll 15.50
With avocado, scallions and tempura crunch

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Brazilian Rib Steak 39.50
Our 22-ounce, bone in, dry aged rib eye; with Latin potatoes and ancho chile ketchup

Slow Roasted Short Ribs 36.50
Burgundy wine sauce & sweet whipped potatoes

Boneless Rib Steak 37.00
Chargrilled, over hickory, served with steak fries

Green Tea Lounge Platter 28.00

Green Tea Roll ~ yellowtail & avocado, with salmon, spicy tuna tartar & sweet wasabi soy sauce

Broadway Roll ~ tuna, yellowtail & salmon, cucumber, avocado, Japanese dressing & masago

Sushi ~ Chef’s Selection of fish atop sushi-rice, with traditional ginger & wasabi

Pan Roasted Chicken 26.00
Cornbread stuffing, pan roasted corn and pepper ragout and red chile enchilada sauce

Blackened Rib Steak 37.00
Seared in an open skillet, served with sweet potato fries and Jack Daniel’s dipping sauce

Thai Sea Bass 36.50
Pan roasted; served with gingered jasmine rice and a coconut sambal sauce of sweet bell peppers and cilantro

Cedar Plank Salmon 26.50
Oven roasted with maple ginger glaze, served with sweet potato mashed

Abigael’s House Roast Prime Rib 37.00
Slow roasted and tender, served with Cajun pan jus and garlic whipped potatoes

Pecan Salmon 26.50
Pan roasted and sautéed crisp; served with an arugula salad of cherries, apples, fennel, wild rice and candied pecans, dressed in a pomegranate vinaigrette