

Abigael's on Broadway

Lunch Menu 4.15

APPETIZERS & SALADS

Mushroom Cazuela 15.00

truffle scented slow roasted mushrooms with tomatoes, garlic and herbs; with a salad of field greens, roasted vegetables, olives and arugula in a lemon-herb vinaigrette

Award Winning Chili 15.00

slowly smoked with hickory; combined with onions, tomatoes, spices and beans

Guacamole 13.50

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

Smoked Brisket Eggroll 15.00

Texas style, with barbecue vinaigrette

Soup of the Day 8.00 / 9.00

Caesar Salad 11.00

the classic dressing with a hint of anchovy and house-made garlic croutons

Abigael's House Salad 11.00

seasonal greens tossed with cherry tomatoes, cucumbers, chickpeas, roasted garlic, currants, slivered almonds and a balsamic vinaigrette

Popcorn Chicken 13.50

fried golden, tossed with herbs, lemon and cayenne drizzle

MAIN COURSE

Boneless Rib Steak 39.00

chargrilled over cherrywood and oak, served with steak fries

Chicken Picatta 26.00

a boneless breast; batter dipped and pan-fried golden, in a lemon-white wine sauce with sun-dried tomatoes and capers

Cedar Plank Salmon 26.00

oven roasted, with whipped sweet potatoes and maple-bourbon honey drizzle

Thai Fish market price

the day's daily catch, pan roasted and served with gingered-jasmine rice, coconut sambal sauce, sweet bell peppers & bok choy

Steak San Pedro 39.00

chargrilled; served with cilantro barbecue vinaigrette, pico de gallo, avocados and honey roasted potatoes

Dijon Chicken 26.00

a petite ballantine with herbed sourdough stuffing, paired with a pan seared semi-boneless breast, topped with crispy kielbasa in a light sauce of Dijon mustard and white wine

1407 Broadway, at 39th Street ~ NYC

212-575-1407

www.abigaels.com

MAIN COURSE SALADS

Tuna Nicoise Platter

classic home-style tuna salad 17.50

seared yellow fin tuna 25.50

with baby lettuces, oven roasted peppers, fingerling potatoes, string beans and oil cured olives in a balsamic herb vinaigrette

Pecan Salmon 25.50

pan roasted and sautéed crisp; served with an arugula salad of cherries, apples, fennel, ancient grains and candied pecans, in a pomegranate vinaigrette

Chopped Asian Chicken 18.50

with bok choy, Napa cabbage, bean sprouts and toasted cashews; finished with sweet and spicy peppers, fried wontons and a miso vinaigrette

Mediterranean 18.50

chargrilled chicken, roasted vegetables, olives and arugula in a lemon-herb vinaigrette

Sante Fe Chopped Chicken 18.50

boneless chicken tossed with field greens, black beans, mango and pineapple, dressed in a barbecue & cilantro vinaigrette

Fajita Steak 22.00

chargrilled steak tossed with tomato salsa, avocado, sautéed onions, poblano peppers, field greens and crispy tortilla chips, in an ancho chile-lime vinaigrette

Chopped Chicken and Apple 18.50

boneless chicken tossed with field greens, ancient grains, cranberries, strawberries and toasted almonds with maple honey vinaigrette

SANDWICHES

~~ whole wheat, seeded rye, soft flour tortilla wrap ~~

all sandwiches served with fries or fresh fruit

The Abigael's Burger 17.50

our own recipe with short rib, rib eye & brisket; beefsteak tomatoes, lettuce, fried onions and shoe string fries

Hot Pastrami 16.50

the classic New York style, with shoe string fries

Smoked Turkey 16.00

smoked turkey breast with tomato, sprouts, avocado & roasted red pepper mayonnaise

Tuna Salad 14.00

the classic with lettuce, tomatoes & red onion

Prime Rib Sandwich 17.50

with garlic aioli and smothered onions

Blackened Chicken Po' Boy 15.50

boneless cutlet, pan seared with tomato salsa, avocado and Creole mayonnaise

Sliced Steak Sandwich 17.50

with grilled onions and chipotle dressing

menus subject to slight changes without notice

Abigael's has additional menus for:

Dinner, Asian, Dessert, Children, Wines, Beverages,
Holidays, Allergen & Special Request

***Dine In, Dine Out, Delivery, Seamless Web,
House Accounts, On & Off Premise Catering***