

## Abigael's on Broadway

Lunch Menu 3.19

1407 Broadway, at 39<sup>th</sup> Street ~ NYC

212-575-1407

www.abigaels.com

### APPETIZERS & SALADS

**Mushroom Cazuela 16.00**

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

**Award Winning Chili 16.00**

slowly smoked with hickory;

combined with onions, tomatoes, spices and beans

**Guacamole 16.50**

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 17.00**

Texas style, with barbecue vinaigrette

**Abigael's House Salad 13.00**

seasonal greens tossed with cherry tomatoes, cucumbers, roasted garlic, currants, slivered almonds and a lemon-herb vinaigrette

**Popcorn Chicken 16.00**

fried golden, tossed with herbs, lemon and cayenne drizzle

**Soup of the Day 8.50 / 9.50**

### MAIN COURSE

**Chicken Picatta 30.00**

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

served with whipped potatoes

**Boneless Rib Steak 49.00**

chargrilled over cherrywood and oak, served with steak fries

**Cedar Plank Salmon 31.00**

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

**Fish Bowl market price**

the day's daily catch, pan roasted and served with ancient grains, zucchini, roasted bell peppers, wild mushrooms & spinach in a lemon-basil dressing

**Steak San Pedro 49.00**

chargrilled; served with cilantro barbecue vinaigrette, pico de gallo, avocados and chile-spiced fries

**Vietnamese Chicken 30.00**

stir fried bell peppers, Napa cabbage & bokchoy, with coconut rice and sweet & sour sauce

### MAIN COURSE SALADS

**Tuna Nicoise Platter**

**classic home-style tuna salad 18.00**

**seared yellow fin tuna 28.00**

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

**Pecan Salmon 29.00**

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 20.00**

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

**Chopped Dukka Chicken 20.00**

boneless chicken, seasoned in the Middle-Eastern classic blend of nuts, seeds, herbs & spices atop a salad of romaine, carrots, radish & olives, with Israeli Salad in a tahini vinaigrette

**Fajita Steak 25.00**

chargrilled steak tossed with tomato salsa, avocado, black beans, radish & pineapple, field greens and crispy tortilla chips, in an ancho chile-lime vinaigrette

**Chopped Chicken and Apple 20.00**

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

### SANDWICHES

*sliced whole wheat, burger bun, wrap, seeded rye, hero all sandwiches served with fries or fresh fruit*

**The Abigael's Burger 19.00**

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

**Hot Pastrami 19.00**

the classic New York style, with shoe string fries

**Smoked Turkey 17.00**

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

**Tuna Salad 15.00**

the classic with lettuce, tomatoes & red onion

**Prime Rib Sandwich 20.00**

with garlic aioli and smothered onions

**Blackened Chicken Po' Boy 17.00**

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

**Sliced Steak Sandwich 20.00**

with grilled onions and chipotle dressing

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

*menus subject to slight changes without notice*

**Abigael's has additional menus for:**

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