

GOTHAM BURGER ▪ NYC

NINE DAYS MENU

CHEF AVI'S NINE DAYS HOUSE SPECIAL: SEARED AND GLAZED HONEY MUSTARD SALMON ON A BED OF MUSTARD MASHED POTATOES AND GARLIC SPINACH. \$22.00

HERB CRUSTED SALMON ON A BED OF ARUGULA TOPPED WITH HOMEMADE MANGO JALAPENO SALSA WITH A BALSAMIC REDUCTION. \$22.00

FISH AND CHIPS: FRESH HERB BEER BATTERED TILAPIA WITH HOMEMADE POTATO CHIPS AND TARTAR SAUCE ON THE SIDE. \$18.00

SEARED TUNA WITH A DRIZZLE OF OUR HOUSE JACK DANIELS REDUCTION SAUCE SERVED WITH JASMINE RICE AND HARICOT VERDE. \$24.00

SALMON CAESAR SALAD: OUR HOUSE CAESAR SALAD TOPPED WITH FRESH GRILLED SALMON. \$18.00