



Welcome to the Flatiron Cafe'

First Plates

- A Gratin of Shiitake Mushrooms, Blue Crab, & Havarti Cheese in Garlic Butter 14.
Shrimp & Pancetta Spiedini Garnished with Tomato Jam, Basil, & Avocado 14.5
Seared Tuna & Tempura Shrimp Nori Rolls with Ginger Radish 15.
Lobster and Tiger Prawn Shrimp Potstickers with Sake Dipping Sauce 13.
Lacquered Quail on Caramelized Mushroom Tart, Mushroom Reduction 13.5
Portobello Mushroom Fries with Sweet Thai Chili Sauce 11.
Fresh Mozzarella & Boursin Stuffed Wontons, Topped with Cabernet Syrup 12.
Escargot "Rockefeller" with Creamed Spinach, Pernod & Parmesan 13.5
Brie & Goat Cheese Crusted with Pistachio & Pumpkin Seed, Port Syrup 12.

Main Plates

- Fire Roasted Beef Tenderloin with Lobster Bearnaise and Parisian Potatoes 39
Classic Cioppino with Lobster, Shrimp, & Scallops in Saffron Tomato Broth 40.
Rack of Lamb with Cabernet Vinaigrette, Mint & Basil
Emulsion, Served with Saffron Cous Cous Ratatouille 42.
Pistachio Dusted Salmon Fillet with Crispy Brandade Cake, Purée of
Cauliflower & Almond, with Blackberry Wine & Butter Sauce 30.
Grilled Veal Chop Served with Lobster, Asparagus Brulee & Pomme Frites 42
Grilled Rib Eye of Beef with White and Black Truffle Butter
Served with Wild Mushroom Potato Tower, Marsala Syrup 32.
Spiced Rubbed Kurobuta Pork Loin Chop Served with Spanish Tortilla
with Saffron & Chorizo, Finished with Chilis and Queso Fresco 29.
Sake Marinated Sea Bass with Ginger Sesame Vinaigrette & Pot Stickers 35.
Fresh Jumbo Shrimp & Prince Edward Island Mussels
with Champagne Butter Sauce, Served over Angel Hair Pasta & Herbs 28.
Seared Yellowfin Tuna with Green Olive & Pinenut Tapenade
with Fingerling Potatoes and Preserved Lemon Artichokes,
Garnished with Heirloom Tomatoes, & Haricot Verts 36.
Porcini Dusted Diver Sea Scallops Seared with Crimini Mushrooms,
Fennel, & Shaved Parmesan, Truffled Sweet Pea Sauce 37.
Crispy Half Roasted Duck with Tangerine Reduction Glaze
Served with Shiitake Duck Confit Fried Rice 30.
Grilled Natural Chicken Breast with Sweet Fig Vinaigrette, Asian Pear,
Dried Cherry, & Kumquats, Served with Gnocchi Gratin 26.