

City of Coconut Creek BUSINESS TAX RECEIPT

Name of Business: NYY STEAK

Business ID: 1200000064

Business Address:
5550 NW 40 ST
COCONUT CREEK, FL 33073

EXPIRES 9/30/2018

Development Name: COMMERCE CTR OF CC

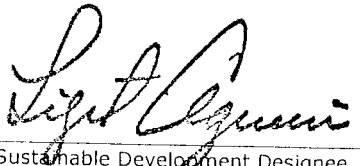
Zoning Certificate On: 2/8/2012

DESCRIPTION	CATEGORY	LICENSE #	FEE AMT
RESTAURANTS: CAPACITY OVER 100	190030	BL11000247	255.24
BAR/LOUNGE	028000	BL11000252	127.61

Exempt Amt: .00
Delinquent Amt: .00
Transfer Amt: .00

TOTAL TAX: 382.85

BUSINESS TAX RECEIPT AND ZONING CERTIFICATE MUST BE
CONSPICUOUSLY DISPLAYED FOR PUBLIC VIEW AT BUSINESS LOCATION.


Sustainable Development Designee



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION**

File with Licenses

**DIVISION OF HOTELS AND RESTAURANTS
2601 BLAIR STONE ROAD
TALLAHASSEE FL 32399-1011**

850-487-1395

**NYE STEAK
NYE STEAK - COCONUT CREEK
5550 NW 40 ST
COCONUT CREEK FL 33073**

Congratulations! With this license you become one of the nearly one million Floridians licensed by the Department of Business and Professional Regulation. Our professionals and businesses range from architects to yacht brokers, from boxers to barbeque restaurants, and they keep Florida's economy strong.

Every day we work to improve the way we do business in order to serve you better. For information about our services, please log onto www.myfloridalicense.com. There you can find more information about our divisions and the regulations that impact you, subscribe to department newsletters and learn more about the Department's initiatives.

Our mission at the Department is: License Efficiently, Regulate Fairly. We constantly strive to serve you better so that you can serve your customers. Thank you for doing business in Florida, and congratulations on your new license!



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND
PROFESSIONAL REGULATION**

SEA1622950 ISSUED: 11/08/2016

SEATING FOOD SERVICE (2010)
SEMINOLE COCONUT CREEK CASINO
NYE STEAK - COCONUT CREEK

IS LICENSED under the provisions of Ch. 509 FS.
Expiration date - DEC 1, 2017 L1611080000897

DETACH HERE

RICK SCOTT, GOVERNOR

KEN LAWSON, SECRETARY

**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS**

LICENSE NUMBER	
SEA1622950	NBR. OF SEATS: 278

The SEATING FOOD SERVICE (2010)
Named below IS LICENSED
Under the provisions of Chapter 509 FS.
Expiration date: DEC 1, 2017



NON-TRANSFERABLE

**SEMINOLE COCONUT CREEK CASINO
NYE STEAK - COCONUT CREEK
5550 NW 40 ST
COCONUT CREEK FL 33073**



SEAFOOD BAR

OYSTERS ON THE HALF SHELL classic cocktail sauce, lemon, Tabasco, seasonal mignonette	18
SEAFOOD TOWER Alaskan king crab, Maine lobster, colossal shrimp, ceviche, oysters (serves two)	MP
CHILLED COLOSSAL SHRIMP COCKTAIL spice-poached, classic cocktail sauce, lemon	20
CEVICHE lime, cilantro, onion, sweet potato puree, white corn, rocoto peppers	17
OSETRA CAVIAR 1 oz., traditional service, egg, red onion, crème fraîche, chives	195

APPETIZERS

NY SIGNATURE THICK CUT BACON house cured and smoked Kurobuta pork belly, kombu bread	17
WILD MUSHROOM TART caramelized onion, thyme, goat cheese, Iberico ham	16
GRILLED OCTOPUS chorizo vinaigrette, saffron aioli, charred lemon, sun-dried tomato crisp	16
JUMBO LUMP BLUE CRAB CAKE mustard aioli, lemon dressed micro greens	14/26
BACON WRAPPED SHRIMP creole mustard glaze, pepper jack cheese, crispy onions, micro cilantro	19
OYSTERS ROCKEFELLER Pernod, spinach, Saline cracker-parmesan crust	18
PAN SEARED SCALLOPS bacon hash, maple vinaigrette, kombu crostons	22/41
STEAK TARTARE chopped caper, cornichon, chives, potato chips	19

SOUP & SALAD

ONION SOUP GRATINE Brodthyr Lager, crawton, melted aged Gruyere cheese	12
NY CHOWDER Middle next clams, tomato concasse, potato, thyme, parsley	13
CLASSIC CAESAR hearts of romaine, aged parmesan, crostons, traditional lemon anchovy dressing	16
HERBLOOM TOMATO SALAD crispy feta, pickled watermelon radish, baby arugula, lemon/orogano vinaigrette	16
ORGANIC SPINACH SALAD smoked mushrooms, roasted shallot, egg, radish, warm bacon vinaigrette	14
CHOPPED SALAD chopped romaine, grilled corn, dried cranberries, blue cheese, red onion, house smoked bacon, candied walnuts, creamy house dressing	15
BABY ICEBERG WEDGE SALAD tomato, red onion, house smoked bacon, Maytag blue cheese, French dressing, stuffed olive, "marini"	14

SIDES

MAC & CHEESE	11
CALIFLOWER AU GRATIN	
CREAMED SPINACH	
AGED CHEDDAR TATER TOTIS	
SKILLET POTATOES	
SMOKED MUSHROOMS	
JUMBO ASPARAGUS	
ONION RINGS	
NY CREAMED CORN	
HAND CUT FRIES	
SMOKED MUSHROOM RISOTTO	
ROASTED GARLIC MASHED	
SALT BAKED POTATO	

PRIME STEAKS & CHOPS

Dry-aged minimum 21 days	
NEW YORK STRIP 12 oz.	55
BONE-IN NEW YORK STRIP 20 oz.	69
LONG BONE RIBEYE 30 oz.	94
PORTERHOUSE 24 oz.	72
PORTERHOUSE FOR TWO 40 oz.	116
COLORADO LAMB CHOPS	52
KUROBUTA PORK CHOP	35
AUSTRALIAN WAGYU FILET MIGNON 8oz.	109

ADDITIONS

COLD WATER LOBSTER TAIL	44
OSCAR (served with sauce) 2oz.	19

NY STEAK SPECIALTIES

PRIME "MANHATTAN" STRIP STEAK Maytag blue cheese crust, sauce bordelaise	63
FILET MIGNON 8 oz.	43
BONE IN FILET MIGNON 16 oz.	69
NY STEAK DOUBLE PLAY petite filet & vealstei top	82
STUFFED ORGANIC CHICKEN BREAST manchego cheese, serrano ham, fig jus	34
BEEF SHORT RIB RAGOUT cheddar mac & cheese, horseradish crust	35

FIN/SHELL FISH

WHOLE MAINE LOBSTER two and a half pounds, broiled, steamed, or stuffed	MP
TWIN TAILS South African cold water lobster tails, broiled, grilled, steamed or stuffed	MP
ALASKAN KING CRAB LEGS from the Bering Sea	MP
GARLIC PRAWNS lemon, butter, parsley	54
SKUNA BAY SALMON lemon, caper, butter	42
FLORIDIAN GROUPER smoked corn broth, roasted wild mushrooms	42

CLASSIC SAUCES

NY STEAK SAUCE	BEARNAISE	CHIMICHURRI	MAITRE D'HOTEL BUTTER
AU POIVRE	BORDELAISE	APPLE JACK DEMI GLACE	MAYTAG BLUE CHEESE BUTTER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

LOUNGE MENU

SEAFOOD BAR

OYSTERS ON THE HALF SHELL 18
CLASSIC COCKTAIL SAUCE, LEMON, TABASCO,
SEASONAL MIGNONETTE

SEAFOOD TOWER *MP SERVES TWO*
ALASKAN KING CRAB, MAINE LOBSTER,
COLOSSAL SHRIMP, CEVICHE, & OYSTERS

CHILLED COLOSSAL SHRIMP COCKTAIL 20
SPICE-POACHED, CLASSIC COCKTAIL SAUCE, LEMON

LEGENDS LOUNGE BURGER 25
DRY-AGED PRIME HOUSE GRIND,
AGED NY CHEDDAR, SIGNATURE BACON,
HAND CUT FRIES

STEAK SANDWICH 25
8 oz STRIP STEAK, CARAMELIZED MUSHROOMS AND
ONIONS, PRETZEL ROLL, HAND CUT FRIES

JUMBO LUMP BLUE CRAB CAKE 14
MUSTARD AIOLI, LEMON DRESSED MICRO GREENS

BACON WRAPPED SHRIMP 19
CREOLE MUSTARD GLAZE, PEPPER JACK CHEESE,
CRISPY ONION, MICRO CILANTRO





BANQUET BEVERAGE SERVICE

All events are subject to a \$75 Bartender Fee & \$50 Cocktail Server Fee.

HOSTED BAR PACKAGES

	2HR BAR	3HR BAR
BEER, WINE & SODA	\$28	\$38
CALL BRANDS	\$38	\$50
<i>Bacardi Light, Beefeater, Dewar's, Jim Beam, Jose Cuervo, Seagram's 7, Absolute, Manager's Wine Selection, Domestic Beers</i>		
PREMIUM BRANDS*	\$54	\$66
<i>Chivas Regal, Crown Royal, Cuervo 1800, Grand Marnier, Grey Goose, Hennessy, Kahlua, Tanqueray, Manager's Wine Selection, Imported Beers</i>		

**INDIVIDUAL DRINK TICKETS ARE ALSO
AVAILABLE UPON REQUEST TO PURCHASE.**

All prices will be subject to 6% sales tax and 22% service charge.



CHAMPIONSHIP GROUP LUNCH MENU

\$50

FIRST COURSE

(CHOICE OF)

FRENCH ONION SOUP

VIDALIA ONION, LAIRDS APPLE JACK, GRUYERE CROUTON

CLASSIC CAESAR

HEARTS OF ROMAINE, AGED PARMESAN, CROUTONS, TRADITIONAL LEMON ANCHOVY DRESSING

MAIN COURSE

(CHOICE OF)

BEEF FILET 8 OZ

CENTER CUT

BELL & EVANS FREE RANGE CHICKEN

CONFIT SUNCHOKE, VIDALIA ONION SOUBISE

SKUNA BAY SALMON

HORSERADISH CRUST, GRAINY MUSTARD SAUCE

SIDES: SERVED FAMILY-STYLE

(SELECT UP TO THREE)

**CREAM SPINACH | SAUTEED MUSHROOMS | ONION RINGS | ROASTED GARLIC MASHED
MAC & CHEESE | JUMBO ASPARAGUS | NYY CORN**

DESSERT

(SELECT ONE)

NEWYORK STYLE CHEESECAKE

MACERATED BERRIES, WHIPPED CREAM

COLOSSAL CHOCOLATE CAKE

DARK CHOCOLATE CAKE LAYERED WITH CHOCOLATE MOUSE,
SERVED WITH BERRIES AND WARM FUDGE



MVP GROUP DINNER MENU

\$115 PER PERSON

FIRST COURSE

(FOR THE TABLE)

NY SIGNATURE THICK CUT BACON
HOUSE CURED AND SMOKED KUROBUTA
PORK BELLY, CORNBREAD

JUMBO LUMP BLUE CRAB CAKE
GREEN APPLE, FENNEL,
MEYER LEMON AIOLI

SECOND COURSE

(SELECT UP TO THREE)

CHOPPED SALAD
CHOPPED ROMAINE, GRILLED CORN,
DRIED CRANBERRIES, BLUE CHEESE, RED ONION,
HOUSE SMOKED BACON, CANDIED WALNUTS,
CREAMY HOUSE DRESSING

CLASSIC CAESAR
HEARTS OF ROMAINE, AGED PARMESAN,
CROUTONS, TRADITIONAL LEMON
ANCHOVY DRESSING

HEIRLOOM TOMATO SALAD

IMPORTED BURRATA,
MINUS 8 VINEGAR, BASIL OIL

NY CLAM CHOWDER

BACON, CREAM
HOUSEMADE CRACKERS

FRENCH ONION GRATINEE

VIDALIA ONION,
LAIRDS APPLEJACK, GRUYERE CROUTON

MAIN COURSE

(SELECT UP TO THREE)

NEW YORK STRIP 12 OZ
DRY-AGED MINIMUM 21 DAYS

SKUNA BAY SALMON
HORSERADISH CRUS,
GRAINY MUSTARD SAUCE

BELL & EVANS FREE RANGE CHICKEN
CONFIT SUNCHOKE, VIDALIA ONION SOUBISE

KUROBUTA PORK CHOP
BRINED AND SEASONED TO PERFECTION

LONG BONE VEAL CHOP
BABY ARUGULA,
GRAPE TOMATO, PICKLED SHALLOT

SEA BASS
BRAISED BABY BOK CHOY, RED MISO,
SOY-GINGER GLAZE

SIDES: SERVED FAMILY-STYLE

(SELECT UP TO THREE)

CREAM SPINACH
SAUTEED MUSHROOMS
ONION RINGS
ROASTED GARLIC MASHED

TRUFFLE MAC & CHEESE
HASHBROWN
JUMBO ASPARAGUS
NY CORN

DESSERT

(SELECT ONE)

NEW YORK STYLE CHEESECAKE
MACERATED BERRIES, WHIPPED CREAM

COLOSSAL CHOCOLATE CAKE
DARK CHOCOLATE CAKE LAYERED WITH
CHOCOLATE MOUSSE,
SERVED WITH BERRIES AND WARM FUDGE

Prices include NYY STK Bread Service and Soft Drinks (Aquahealth Water, Soda, Coffee, Tea).
Price does not reflect 22% Service Charge, Sales Tax, Wine/Cocktails/Beer, Bottled Water, or Cappuccino/Espresso.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



HALL OF FAME GROUP DINNER MENU

\$135 PER PERSON

FIRST COURSE

(FOR THE TABLE)

CHEF'S SEAFOOD TOWER

ALASKAN KING CRAB, MAINE LOBSTER,
COLOSSAL SHRIMP, CLAMS, OYSTERS

SECOND COURSE

(SELECT ONE)

CHOPPED SALAD

CHOPPED ROMAINE, GRILLED CORN,
DRIED CRANBERRIES, BLUE CHEESE, RED ONION,
HOUSE SMOKED BACON, CANDIED WALNUTS,
CREAMY HOUSE DRESSING

CLASSIC CAESAR

HEARTS OF ROMAINE, AGED PARMESAN,
CROUTONS, TRADITIONAL LEMON
ANCHOVY DRESSING

SOUPS

(SELECT ONE)

NY CLAM CHOWDER

BACON, CREAM
HOUSEMADE CRACKERS

FRENCH ONION GRATINEE

VIDALIA ONION, LAIRDS APPLE JACK,
GRUYERE CROUTON

MAIN COURSE

(SELECT UP TO THREE)

NY STRIP 12 OZ

DRY-AGED MINIMUM 21 DAYS

BELL & EVANS FREE RANGE CHICKEN

CONFIT SUNCHOKE, VIDALIA ONION SOUBISE

BEEF FILET 8 OZ

CENTER CUT

SEA BASS

BRAISED BABY BOK CHOY,
RED MISO, SOY-GINGER GLAZE

DRY AGED COLORADO LAMB CHOPS

MINT GREMOLATA

SIDES: SERVED FAMILY-STYLE

(SELECT UP TO THREE)

CREAM SPINACH

SAUTEED MUSHROOMS

ONION RINGS

ROASTED GARLIC MASHED

TRUFFLE MAC & CHEESE

HASHBROWN

JUMBO ASPARAGUS

NY CORN

DESSERT

(SELECT ONE)

NEW YORK STYLE CHEESECAKE

MACERATED BERRIES, WHIPPED CREAM

COLOSSAL CHOCOLATE CAKE

DARK CHOCOLATE CAKE LAYERED WITH
CHOCOLATE MOUSSE, SERVED WITH BERRIES
AND WARM FUDGE

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WORLD SERIES GROUP DINNER MENU
\$85 PER PERSON

FIRST COURSE

(SELECT UP TO THREE)

CHOPPED SALAD

CHOPPED ROMAINE, GRILLED CORN,
DRIED CRANBERRIES, BLUE CHEESE, RED ONION,
HOUSE SMOKED BACON, CANDIED WALNUTS,
CREAMY HOUSE DRESSING

CLASSIC CAESAR

HEARTS OF ROMAINE, AGED PARMESAN,
CROUTONS, TRADITIONAL LEMON
ANCHOVY DRESSING

HEIRLOOM TOMATO

IMPORTED BURRATA,
MINUS 8 VINEGAR, BASIL OIL

NY Y CLAM CHOWDER

BACON, CREAM,
HOUSEMADE CRACKERS

FRENCH ONION SOUP

VIDALIA ONION, LAIRDS APPLE JACK,
GRUYERE CROUTON

MAIN COURSE

(SELECT UP TO THREE)

SEA BASS

BRAISED BABY BOK CHOY, RED MISO,
SOY-GINGER GLAZE

FILET MIGNON 10 OZ

BELL & EVANS FREE RANGE CHICKEN
CONFIT SUNCHOKE, VIDALIA ONION SOUBISE

NY STRIP 12 OZ

DRY-AGED MINIMUM 21 DAYS

SKUNA BAY SALMON

HORSERADISH CRUST, GRAINY MUSTARD SAUCE

KUROBUTA PORK CHOP

BRINED AND SEASONED TO PERFECTION

SIDES: SERVED FAMILY-STYLE

(SELECT UP TO THREE)

CREAM SPINACH

SAUTEED MUSHROOMS

ONION RINGS

ROASTED GARLIC MASHED

TRUFFLE MAC & CHEESE

HASHBROWN

JUMBO ASPARAGUS

NY Y CORN

DESSERT

(SELECT ONE)

NEW YORK STYLE CHEESECAKE

MACERATED BERRIES, WHIPPED CREAM

VANILLA BEAN CRÈME BRULEE

SERVED WITH A SIDE OF FRESH BERRIES
CAMELIZED TABLESIDE

Prices include NY Y STK Bread Service and Soft Drinks (Aquahealth Water, Soda, Coffee, Tea).

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PRIVATE DINING/EVENT MENU

HAND PASSED PRICED PER PIECE. 25 PIECE MINIMUM

COLD

- SPICY TUNA TARTARE/SESAME WONTON CONE \$6
- SMOKED SALMON LOLLIPOP/CARAMELIZED FENNEL/LEMON GRASS \$6
- CHILLED JUMBO SHRIMP COCKTAIL/NYY COCKTAIL SAUCE \$6
- HEIRLOOM TOMATO BRUSCHETTA/HOUSEMADE MOZZARELLA/MICRO BASIL/EVOO/SEA SALT \$5
- WHIPPED MAYTAG BLUE CHEESE/ENDIVE/CANDIED WALNUTS \$5
- TOMATO & CUCUMBER GAZPACHO SHOOTER/LUMP CRAB/CILANTRO CREAM \$6

HOT

- NYY MINI CORN DOGS/BALSAMIC KETCHUP/SPICY MUSTARD \$5
- CHERRY WOOD SMOKED DUCK/SAGE & ALMOND BISCOTTI/CRANBERRY CHUTNEY \$5.50
- GRILLED LAMB LOLLICHOPS/MINT CHIMICHURRI \$6
- STEAKHOUSE SLIDERS/HOUSE BACON/LTO/NYY RELISH/BRIOCHE ROLL \$6
- MINI LUMP CRAB CAKES/CREAMY MUSTARD SAUCE \$6
- BACON WRAPPED SHRIMP/PEPPER JACK CHEESE/BBQ GASTRIQUE \$6
- BBQ SCENTED SCALLOP/ROASTED PORK HASH/HOLLANDAISE \$6
- SHAVED BEEFTENDERLOIN/KIMMELWECK CRISP/CREAMY HORSERADISH \$6

DISPLAYED

IMPORTED & DOMESTIC CHEESE

- GARNISHED WITH SEASONAL FRUIT, LOCAL HONEYCOMB, STONE GROUND MUSTARD, ARTISAN CRACKERS AND BREADS
- SMALL (SERVES 25)...150
- MEDIUM (SERVES 50)...300
- LARGE (SERVES 100)...600

GARDEN VEGETABLE

- HUMMUS, RANCH AND HERB GOAT CHEESE DIPS WITH PITA CRISPS
- SMALL (SERVES 25)...150
- MEDIUM (SERVES 50)...300
- LARGE (SERVES 100)...600

CUSTOM ICE CARVINGS

- PLEASE CONTACT YOUR CATERING SPECIALIST FOR MORE INFORMATION

SEASONAL FRESH FRUIT & BERRIES

- WHIPPED VANILLA MASCARPONE, LEMON-YOGURT DIP
- SMALL (SERVES 25)...150
- MEDIUM (SERVES 50)...300
- LARGE (SERVES 100)...600

SEAFOOD ON ICE

15 PIECE MINIMUM

- SPLIT MAINE LOBSTERS...MARKET PRICE
- JUMBO SHRIMP COCKTAIL...6
- STONE CRAB CLAWS (SEASONAL)...7
- KING CRAB LEGS (3" SECTIONS)...8
- EAST COAST OYSTERS...6
- CLAMS ON THE HALF SHELL...6
- (LEMON, COCKTAIL, CREAMY MUSTARD, AND MIGNONETTE SAUCES)

UNIFORMED CHEF ATTENDANT

UNIFORMED CHEF ATTENDANT

\$100 FEE

(INCLUDES MINI BREAD & ROLL DISPLAY)

- HERB CRUSTED PRIME RIB... \$40 PER PERSON**
- HORSERADISH CREAM, AU JUS, BÉARNAISE SAUCE, BALSAMIC KETCHUP

- BRINED ORGANIC TURKEY... \$25 PER PERSON**
- ORANGE/CRANBERRY RELISH, ROASTED GARLIC AIOLI

- CHARRED NY STRIP LOIN... \$50 PER PERSON**
- HORSERADISH CREAM, AU JUS, BÉARNAISE SAUCE, BALSAMIC KETCHUP

- HOUSE SMOKED FRESH HAM... \$30 PER PERSON**
- ASSORTED SWEET & SPICY MUSTARDS

- CEDAR PLANK WILD SALMON... \$30 PER PERSON**
- SHAVED PARMESAN, WHITE ANCHOVY, PRETZEL CROUTON, PARMESAN CRISP

STEAKHOUSE INSPIRED CARVING STATION ENHANCEMENTS

\$10 PER PERSON

- CREAMED SPINACH
- ROASTED GARLIC WHIPPED POTATOES
- CARAMELIZED ONIONS AND MUSHROOMS

- SKILLET POTATOES
- MACARONI & CHEESE

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WINES BY THE GLASS

SPARKLING / CHAMPAGNE

- TREVISO PROSECCO, BRUT, ITALY 11
- JCB, "NO. 69", ROSE, CREMANT DE BOURGOGNE 13
- DOMAINE CARNEROS, ESTATE BRUT CUVEE, NAPA VALLEY, 2011 18
- LAURENT PERRIER, BRUT, TOURS-SUR-MARNE 25

CHARDONNAY

- MER SOLEIL "RESERVE", SANTA LUCIA HIGHLANDS 15
- Z.D., CALIFORNIA 19
- CAKEBREAD CELLARS, NAPA VALLEY 25

OTHER INTERESTING WHITES

- RIESLING – CHATEAU STE. MICHELLE, COLUMBIA VALLEY 10
- PINOT GRIGIO – OGGI, VENETO 12
- SAUVIGNON BLANC – SPY VALLEY, MARLBOROUGH 12
- SAUVIGNON BLANC – FROG'S LEAP, NAPA VALLEY 15

OFF DRY & BLUSH

- RIESLING – DR. LOOSEN, "L", MOSEL 10
- WHITE ZINFANDEL – BERINGER PVS, NAPA VALLEY 10

CABERNET SAUVIGNON & BLENDS

- ANNABELLA, NAPA VALLEY 12
- TERRA VALENTINE, NAPA VALLEY 18
- DECOY, DUCKHORN MERITAGE, NAPA VALLEY 18
- CASALVENTO, "JANUS", TUSCANY 28
- "CROSSBARN" BY PAUL HOBBS, NAPA VALLEY 30

MERLOT

- CHATEAU STE. MICHELLE, COLUMBIA VALLEY 14
- SWANSON, NAPA VALLEY 18

PINOT NOIR

- CASTLE ROCK "RESERVE", RUSSIAN RIVER VALLEY 12
- PONZI "TAVOLA", WILLAMETTE VALLEY 17
- PATZ & HALL, SONOMA COAST 24

OTHER INTERESTING REDS

- TOSCANO ROSSO, DIVINITÁ, TUSCANY, ITALY, 2011 9
- CHIANTI CLASSICO – CASALVENTO, TUSCANY 15
- SYRAH – COTES DU RHONE "ST. COSME", RHONE 11
- MALBEC – NICOLAS CATENA, MENDOZA 17

BEER

ON TAP

MAGIC HAT BREWING CO. #9 8
SOUTH BURLINGTON, VT 5.1% ABV

STELLA ARTOIS 8
LEUVEN, BELGIUM 5.0% ABV

BLUE POINT BREWING CO. TOASTED LAGER 8
LONG ISLAND, NY 5.3% ABV

FUNKY BUDDHA BREWERY FLORIDIAN 8
OAKLAND PARK, FL 5.6% ABV

HOLLYWOOD BREWING CO. AMERICAN CIDER 8
HOLLYWOOD, FL 4.3% ABV

BIG STORM BREWING CO. WAVEMAKER 8
ODESSA, FL 6.2% ABV

BRECKENRIDGE BREWERY VANILLA PORTER 10
LITTLETON, CO 5.4% ABV

GUINNESS EXTRA STOUT 8
DUBLIN, IRELAND 5.0% ABV

IMPORT BOTTLE

HEINEKEN 6.5
ZOETERWOUDE, NETHERLANDS 4.2% ABV

AMSTEL LIGHT 6.5
AMSTERDAM, NETHERLANDS 3.5% ABV

CORONA EXTRA 6.5
MEXICO CITY, MEXICO 4.5% ABV

ESTRELLA DAMM DAURA (GLUTEN FREE) 7
BARCELONA, SPAIN 5.4% ABV

BECK'S (NON ALCOHOLIC) 5.5
BREMEN, GERMANY

DOMESTIC BOTTLE

BUDWEISER 5.5
SAINT LOUIS, MO 5.0% ABV

BUD LIGHT 5.5
SAINT LOUIS, MO 4.2% ABV

MICHELOB ULTRA 5.5
SAINT LOUIS, MO 4.2% ABV

MILLER LITE 5.5
MILWAUKEE, WI 4.2% ABV

CRAFT SELECTIONS

DUE SOUTH BREWING CO. CARAMEL CREAM ALE 7
BOYNTON BEACH, FL 4.8% ABV

BROOKLYN BREWERY BROOKLYN LAGER 7
BROOKLYN, NY 5.2% ABV

LAGUNITA'S BREWING CO. LITTLE SUMPIN SUMPIN 7
PETALUMA, CA 7.3% ABV

CIGAR CITY BREWING JAI ALAI IPA 7
TAMPA, FL 7.5% ABV

SOUTHERN TIER BREWING CO. 2X IPA 8
LAKEWOOD, NY 8.2% ABV

CIGAR CITY BREWING MADURO 7
TAMPA, FL 5.5% ABV

INLET BREWING CO. MONK IN THE TRUNK (ORGANIC) 7
JUPITER, FL 5.5% ABV

BREWERY OMMEGANG ABBEY ALE 10
COOPERSTOWN, NY 8.2% ABV

BREWERY OMMEGANG THREE PHILOSOPHERS 12
COOPERSTOWN, NY 9.8% ABV

SIGNATURE COCKTAILS 15

STADIUM SHANDY

*HIGH WEST 7000' PEACH VODKA, LUXARDO APRICOT,
FRESH LEMON, HONEY SYRUP, MAGIC HAT # 9*

YANKEE-TINI

*GREY GOOSE LE CITRON, BLUE CURACAO,
WHITE CRANBERRY*

RAIN DELAY

*GOSLINGS BLACK SEAL RUM, FIVE SPICE SYRUP,
FRESH LIME, GINGER BEER*

GATE 6 MOJITO

*RON ZAFRA 21 YR RUM, FRESH LIME, MINT SYRUP,
BELVOIR ELDERFLOWER LEMONADE*

STOLEN BASE

*ROCA PATRON ANEJO, PIERRE FERRAND DRY CURACAO,
HIBISCUS SYRUP, PINK PEPPERCORN & HIMALAYAN SALT*

BRONX BOMBER

*MAKERS MARK BOURBON, AMARO MONTENEGRO,
HONEY SYRUP, EGG WHITE, ANGOSTURA BITTERS*

FIELD OF DREAMS

*FIFTY POUNDS GIN, GREEN CHARTREUSE,
MUDDLED PEPPERS, ENGLISH CUCUMBER*



D E S S E R T

NEW YORK STYLE CHEESECAKE 11

VANILLA BEAN CHEESECAKE, BERRIES

CRÈME BRÛLÉE 12

WHIPPED CREAM, BERRIES

NY STEAK 151 VOLCANO 15

*VANILLA BEAN ICE CREAM,
HEATH BAR CRUNCH, 151 RUM*

COLOSSAL CHOCOLATE CAKE 13

*DARK CHOCOLATE CAKE, CHOCOLATE MOUSSE,
HOUSE MADE FUDGE, BERRIES*

COOKIES & CREAM 11

*HOUSE MADE CHOCOLATE CHIP COOKIE,
VANILLA BEAN ICE CREAM, WARM FUDGE,
WHIPPED CREAM, MINI YOO-HOO FLOAT*

BEIGNETS 11

FRIED SWEET DOUGH, THREE DIPPING SAUCES

DAILY SELECTION OF HOUSE MADE

ICE CREAM & SORBETS 9

DARK FRENCH ROAST COFFEE SERVICE

REGULAR OR DECAF 3.5

MIGHTY LEAF TEA ASSORTMENT 3.5

CAPPUCCINO SINGLE 6 DOUBLE 6.75

ESPRESSO SINGLE 5 DOUBLE 6.5

PORT & DESSERT WINE

<i>GRAHAMS SIX GRAPES</i>	10
<i>WARRE'S LATE BOTTLE VINTAGE</i>	15
<i>FONSECA BIN 27</i>	14
<i>TAYLOR FLADGATE TAWNY 10YR</i>	16
<i>TAYLOR FLADGATE TAWNY 20YR</i>	21
<i>TAYLOR FLADGATE TAWNY 40YR</i>	44
<i>INNOCENT BYSTANDER, PINK MOSCATO</i> <i>AUSTRALIA, 2015</i>	375ml 30
<i>INNISKILLIN, VIDAL PEARL, ICE WINE</i> <i>CANADA, 2011</i>	2oz 26 130
<i>TOKAJI, 5 PUTTONYOS, OREMUS</i> <i>HUNGARY, 2003</i>	500ml 160
<i>FAR NIENTE WINERY, DOLCE</i> <i>NAPA VALLEY, 2007</i>	375ml 190
<i>PEDRO XIMÉNEZ 30YR, SHERRY</i> <i>SPAIN</i>	2oz 30

DIGISTIF

<i>AMARETTO DI SARONNO</i>	10
<i>B&B</i>	12
<i>CARAVELLA LIMONCELLO OR ORANGECELLO</i>	10
<i>CHARTREUSE (YELLOW)</i>	14
<i>CHARTREUSE (GREEN)</i>	14
<i>DRAMBUIE</i>	12
<i>FRANGELICO</i>	11
<i>GRAND MARNIER</i>	13
<i>GRAND MARNIER 100YR</i>	45
<i>GRAND MARNIER CUVÉE 1880</i>	75

AMARO

<i>AVERNA</i>	12
<i>FERNET BRANCA</i>	12
<i>MONTENEGRO</i>	12
<i>NONINO</i>	13

ABSINTHE & ANISE

<i>ROMANA SAMBUCA WHITE</i>	10
<i>ROMANA SAMBUCA BLACK</i>	10
<i>ST. GEORGE ABSINTHE</i>	18
<i>TEKIRDAG RAKISI GOLD</i>	12
<i>PERNOD</i>	10

VERMOUTH

<i>CARPANO ANTICA FORMULA</i>	12
<i>COCCHI DI TORINO</i>	12
<i>NOILLY PRAT</i>	12

LIQUEUR

<i>BAILEY'S IRISH CREAM</i>	10
<i>CHAMBORD</i>	10
<i>COINTREAU</i>	10
<i>COMBIER PAMPLEMOUSSE ROSE</i>	12
<i>DOMAINE DE CANTON GINGER</i>	10
<i>GALLIANO</i>	10
<i>GALLIANO RISTRETTO</i>	10
<i>GODIVA DARK OR WHITE CHOCOLATE</i>	12
<i>GOLDSCHLAGER</i>	10
<i>HEERING CHERRY</i>	12
<i>JAGERMEISTER</i>	11
<i>KAHLUA</i>	11
<i>LUXARDO APRICOT</i>	12
<i>LUXARDO MARASCHINO</i>	12
<i>MIDORI</i>	10
<i>PAMA POMEGRANATE</i>	10
<i>PATRON CITRONAGE</i>	10
<i>PATRON XO CAFE</i>	14
<i>PIERRE FERRAND DRY CURACAO</i>	15
<i>SOLERNO BLOOD ORANGE</i>	11
<i>SOUTHERN COMFORT</i>	10
<i>ST. GERMAINE ELDERFLOWER</i>	10
<i>VELVET FALERNUM</i>	12

BRANDY

<i>CARDENAL MENDOZA</i>	14
<i>COGNAC</i>	
<i>COURVOISIER VS</i>	12
<i>COURVOISIER VSOP</i>	20
<i>COURVOISIER XO</i>	45
<i>HENNESSY VS</i>	12
<i>HENNESSY VSOP</i>	15
<i>HENNESSY XO</i>	45
<i>HENNESSY PARADIS EXTRA</i>	125
<i>HINE RARE & DELICATE VSOP</i>	22
<i>HINE ANTIQUE XO</i>	45
<i>MARTELL CORDON BLEU</i>	35
<i>REMY MARTIN VSOP</i>	14
<i>REMY MARTIN XO</i>	45
<i>REMY MARTIN 1738</i>	26
<i>REMY MARTIN EXTRA</i>	85
<i>LOUIS XIII DE REMY MARTIN</i>	.5oz pour 75
<i>GRANDE CHAMPAGNE</i>	1oz pour 150 2oz pour 300

BRANDY

<i>ARMAGNAC</i>	
<i>LARRESSINGLE VSOP</i>	15
<i>GRAPPA</i>	
<i>CANDOLINI RUTA</i>	12
<i>NARDINI</i>	13
<i>NONINO MOSCATO</i>	18
<i>JACOPO POLI DI TORCOLATO</i>	40
<i>PISCO</i>	
<i>KAPPA</i>	12
<i>BLENDED</i>	
<i>LAIRD'S APPLEJACK</i>	11

BOURBON

<i>ANGEL'S ENVY</i>	14
<i>BAKER'S</i>	14
<i>BASIL HAYDEN'S</i>	14
<i>BLANTON'S</i>	17
<i>BOOKER'S</i>	17
<i>BUFFALO TRACE</i>	12
<i>EAGLE RARE 10YR</i>	16
<i>E.H. TAYLOR SMALL BATCH</i>	14
<i>ELIJAH CRAIG 12 YR</i>	13
<i>FOUR ROSES SINGLE BARREL</i>	12
<i>FOUR ROSES SMALL BATCH</i>	14
<i>GEORGE T. STAGG JR.</i>	14
<i>HIGH WEST BARRELED BOULEVARDIER</i>	16
<i>HIGH WEST AMERICAN PRAIRIE RESERVE</i>	13
<i>HIRSCH SMALL BATCH RESERVE</i>	16
<i>HUDSON BABY</i>	18
<i>JEFFERSON OCEAN AGED</i>	20
<i>JIM BEAM</i>	10
<i>KNOB CREEK</i>	13
<i>KNOB CREEK SINGLE BARREL</i>	18
<i>MAKER'S MARK</i>	11
<i>MAKER'S 46</i>	14
<i>MICHTER'S US-1</i>	35
<i>OLD FORESTER CLASSIC</i>	12
<i>WILD TURKEY</i>	10
<i>WOODFORD RESERVE</i>	13
<i>WOODFORD RESERVE DOUBLE OAKED</i>	15

RYE

<i>BULLEIT</i>	13
<i>HUDSON MANHATTAN</i>	18
<i>KNOB CREEK</i>	16
<i>MICHTER'S US-1</i>	14
<i>RI</i>	18
<i>RITTENHOUSE BONDED</i>	12
<i>SAZERAC 6 YR</i>	14
<i>TEMPLETON</i>	15
<i>WHISTLE PIG</i>	22

OTHER AMERICAN WHISKEY

<i>GEORGE DICKEL SOUR MASH</i>	12
<i>HIGH WEST WESTERN OAT</i>	12
<i>HUDSON SINGLE MALT</i>	18
<i>JACK DANIEL'S SINATRA CENTURY</i>	75
<i>JACK DANIEL'S GENTLEMAN JACK</i>	14
<i>JACK DANIEL'S OLD NO. 7</i>	10
<i>JACK DANIEL'S SINGLE BARREL</i>	13

IRELAND

<i>BUSHMILLS</i>	10
<i>JAMESON</i>	10
<i>JAMESON 18YR</i>	30
<i>JAMESON BLACK BARREL SELECT</i>	15
<i>TULLAMORE DEW PHOENIX</i>	22

JAPAN

<i>YAMAZAKI 12 YR</i>	20
<i>HIBIKI 12YR</i>	25
<i>HABIKI HARMONY</i>	18
<i>HAKUSHU 12 YR</i>	20
<i>HAKUSHU 18 YR</i>	60
<i>NIKKA YOICHI 15YR</i>	36
<i>NIKKA COFFEY GRAIN</i>	22

CANADA

<i>CANADIAN CLUB</i>	10
<i>CROWN ROYAL</i>	11
<i>CROWN ROYAL RESERVE</i>	16
<i>CROWN ROYAL XR</i>	35
<i>SEAGRAM'S 7 CROWN</i>	10

SCOTLAND

<i>LOWLAND</i>	
<i>AUCHENTOSHAN 12 YR</i>	11
<i>DALWHINNIE 15 YR</i>	18
<i>GLENKINCHIE 12 YR</i>	22
<i>CAMPBELTOWN</i>	
<i>SPRINGBANK 10 YR</i>	15
<i>SPRINGBANK 15 YR</i>	30

<i>HIGHLANDS & ISLANDS</i>	
<i>ARBELOUR A' BUNADH CASK STRENGTH</i>	<i>25</i>
<i>DALMORE CIGAR MALT</i>	<i>30</i>
<i>GLENFIDDICH 12 YR</i>	<i>12</i>
<i>GLENFIDDICH 15 YR</i>	<i>18</i>
<i>GLENFIDDICH 18 YR</i>	<i>32</i>
<i>GLENMORANGIE 10 YR</i>	<i>16</i>
<i>GLENMORANGIE 18 YR</i>	<i>45</i>
<i>MACALLAN 12 YR</i>	<i>18</i>
<i>MACALLAN 15 YR FINE OAK</i>	<i>25</i>
<i>MACALLAN 17 YR</i>	<i>30</i>
<i>MACALLAN RARE CASK</i>	<i>65</i>
<i>MACALLAN 25 YR</i>	<i>125</i>
<i>OBAN 14 YR</i>	<i>24</i>
<i>TALISKER 10 YR</i>	<i>20</i>
 <i>ISLAY</i>	
<i>ARDBEG 10 YR</i>	<i>22</i>
<i>LAGAVULIN 16 YR</i>	<i>28</i>
<i>LAPHROAIG 10 YR</i>	<i>24</i>
<i>LAPHROAIG CASK STRENGTH</i>	<i>25</i>
 <i>SPEYSIDE</i>	
<i>BALVENIE 12 YR</i>	<i>18</i>
<i>BALVENIE 21 YR PORTWOOD</i>	<i>35</i>
<i>GLENLIVET 12 YR</i>	<i>15</i>
<i>GLENLIVET NADURRA OLOROSO</i>	<i>28</i>
<i>GLENLIVET 25 YR</i>	<i>120</i>

BLENDED SCOTTISH WHISKY

<i>CHIVAS REGAL 12 YR</i>	12
<i>CHIVAS REGAL 18 YR</i>	25
<i>CHIVAS REGAL 25 YR</i>	80
<i>DEWAR'S WHITE LABEL</i>	10
<i>DEWAR'S 12 YR</i>	12
<i>DEWAR'S SIGNATURE</i>	55
<i>JOHNNIE WALKER SWING</i>	16
<i>JOHNNIE WALKER RED LABEL</i>	10
<i>JOHNNIE WALKER BLACK LABEL</i>	12
<i>JOHNNIE WALKER GOLD LABEL</i>	20
<i>JOHNNIE WALKER BLUE LABEL</i>	55
<i>JOHNNIE WALKER BLUE LABEL ANNIVERSARY</i>	90
<i>PIG'S NOSE</i>	16
<i>PINCH 15 YR</i>	15

APERITIF

<i>APEROL</i>	12
<i>CAMPARI</i>	12
<i>COCCHI AMERICANO</i>	12
<i>LILLET BLANC</i>	11
<i>PIMM'S #1</i>	10

VODKA

<i>ABSOLUT</i>	10
<i>ABSOLUT ELYX</i>	15
<i>BELVEDERE</i>	12
<i>CHOPIN</i>	12
<i>EFFEN</i>	12
<i>GREY GOOSE</i>	13
<i>HANGAR ONE</i>	12
<i>KETTLE ONE</i>	13
<i>PERFECT</i>	13
<i>RUSSIAN STANDARD</i>	12
<i>STOLICHNAYA</i>	10
<i>STOLI ELIT</i>	15
<i>TITO'S</i>	12
<i>FLAVORED & INFUSED</i>	
<i>GREY GOOSE LE CITRON</i>	13
<i>GREY GOOSE L'ORANGE</i>	13
<i>GREY GOOSE LA POIRE</i>	13
<i>HIGH WEST 7000' PEACH</i>	12
<i>STOLI RASPBERRY</i>	10
<i>STOLI VANILLA</i>	10

GIN

<i>AVIATION</i>	12
<i>BEEFEATER</i>	12
<i>BOLS GENEVER</i>	12
<i>BOMBAY SAPPHIRE</i>	12
<i>DEATH'S DOOR</i>	12
<i>FIFTY POUNDS</i>	12
<i>G'VINE FLORAISON</i>	12
<i>G'VINE NOUAISON</i>	12
<i>HENDRICK'S</i>	13
<i>JUNIPERO</i>	13
<i>NOLET'S SIVER</i>	12
<i>PLYMOUTH</i>	12
<i>SIP SMITH</i>	12
<i>ST. GEORGE TERROIR</i>	12
<i>TANQUERAY</i>	10
<i>TANQUERAY OLD TOM</i>	11
<i>TANQUERAY NO.10</i>	12

RUM & CACHACA

<i>APPLETON ESTATE VX</i>	12
<i>BACARDI SUPERIOR</i>	10
<i>CAPTAIN MORGAN PRIVATE STOCK</i>	14
<i>FLOR DE CAÑA 4 YR EXTRA SECO</i>	14
<i>FLOR DE CAÑA 7 YR GRAN RESERVA</i>	16
<i>GOSLING'S BLACK SEAL</i>	10
<i>MALIBU COCONUT</i>	10
<i>MT. GAY ECLIPSE</i>	10
<i>MEYERS ORIGINAL DARK</i>	10
<i>PAPA'S PILAR BLONDE 3 YR</i>	14
<i>PAPA'S PILAR BLONDE 24 YR</i>	20
<i>PYRAT XO</i>	13
<i>RON BOTRAN</i>	14
<i>ZACAPA CENTENARIO 23 YR</i>	15
<i>ZACAPA XO</i>	35
<i>ZAFRA 21</i>	25
<i>SAILOR JERRY SPICED</i>	11
<i>LEBLON CACHACA</i>	12

TEQUILA & MEZCAL

BLANCO/SILVER/PLATA

<i>CASA DRAGONES</i>	45
<i>CASAMIGOS</i>	12
<i>DON EDUARDO</i>	15
<i>DON JULIO</i>	12
<i>OLMECA ALTOS</i>	10
<i>ROCA PATRON</i>	14
<i>PATRON GRAN PLATINUM</i>	40

REPOSADO

<i>CASAMIGOS</i>	14
<i>DELEON</i>	40
<i>DON JULIO</i>	18
<i>PATRON</i>	15

ANEJO

<i>1800</i>	17
<i>CASAMIGOS</i>	16
<i>DELEON</i>	50
<i>DON EDUARDO</i>	18
<i>DON JULIO</i>	20
<i>DON JULIO 1942</i>	40
<i>ROCA PATRON</i>	20

MEZCAL

<i>ZIGNUM REPOSADO</i>	12
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