

# Pier 701

RESTAURANT & BAR

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## 3 COURSE

### DINNER

\$32.95

### SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP  
GRUYERE AU GRATIN

KALE & QUINOA SALAD  
BUTTERNUT SQUASH, DRIED CURRANTS, TOASTED  
ALMONDS & PECORINO CHEESE, LEEK DIJON  
VINAIGRETTE

CLASSIC CAESAR WEDGE  
ROMAINE WEDGE, FRESH PARMESAN, GARLIC CROUTONS \*

SAUTÉED TIGER SHRIMP SKILLET  
OLIVES, HERBS, TOMATOES, FETA, PITA

P.E.I. MUSSELS  
MEUNIÈRE: WHITE WINE, SHALLOTS, HERBS, CREAM \*  
FRA DIAVOLO: SPICY MARINARA SAUCE \*

BLACKENED ATLANTIC SALMON  
CRISPY BRUSSEL SPROUTS, BACON, ROASTED POTATOES,  
CAPER LEMON BUTTER

PAN SEARED BRANZINO  
GREEN LENTILS, BROCCOLI RABE, CHERRY TOMATOES &  
BUTTERNUT SQUASH  
IN A PARMESAN BROTH

RIGATONI BOLOGNESE  
TOMATO & MEAT SAUCE  
PASTA AVAILABLE GLUTEN FREE

JERK CHICKEN  
VEGETABLE & TURMERIC BASMATI RICE

GRILLED SKIRT STEAK  
FRENCH FRIES, MIXED VEGETABLES, AND ROASTED  
SHALLOT RED WINE SAUCE

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LUNCH: THUR - SAT      NOON - 3PM  
DINNER: THUR            3PM - 10PM  
                  FRI & SAT        3PM - 11PM  
                  SUNDAY            3PM - 9PM  
BRUNCH: SUNDAY      11:30 - 3PM

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CHECK OUT [www.Pier701NY.com](http://www.Pier701NY.com)

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**Catering Manager Vicki Karrick**  
**Party Rooms Available for All Occasions**

**Dock & Dine**  
**Live Music & Entertainment**  
**Parties of 8 or more 20% Gratuity**  
**No more than 2 Credit Card transactions**  
**Per table**

DRUNKEN BRAISED BEEF SHORT RIB  
CREAMY BACON CHEDDAR POLENTA,  
HONEY TRUFFLE DRIZZLE

### DESSERT

DAILY SELECTION OF DESSERT

### LARGE PLATES