

Pier 701

RESTAURANT & BAR

HVRW 2019

LUNCH
\$22.95

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN

ROASTED CORN SALAD
TOMATO, BRUSSEL SPROUTS, CRUMBLD CROUTONS,
LEEK VINAIGRETTE

BOSTON WEDGE
CRUMBLD BLEU CHEESE DRESSING,
CRISPY PANCETTA

BLACKENED TIGER SHRIMP
CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,
BLACK BEAN PICO DE GALLO

DRUNKEN P.E.I. MUSSELS
BEER, CORN, POTATO, HERBS, BACON, CHEDDAR &
CAJUN SPICE

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

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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

LARGE PLATES

OMELET DU JOUR
MIXED GREENS SALAD, FRIES

BREAKFAST WRAP
SAUSAGE, EGG, AVOCADO & CHEESE
FRIES & SALAD

GRILLED ATLANTIC SALMON
OVER ZUCCHINI SPAGHETTI, PESTO SAUCE
WITH SUN DRIED TOMATOES, ROASTED PINE NUTS &
PECORINO CHEESE

PAN SEARED BRANZINO PROVENÇAL
ROASTED ARTICHOKES, ASPARAGUS, TOMATOES, OLIVES,
CAPERS FRESH HERBS, FETA CHEESE, LEMON & OLIVE
OIL

BLACK ANGUS BURGER
LETTUCE, TOMATO, ONION, FRIES

FLAT BREAD PIZZA
MARGHERITA, GARLIC PARMESAN, OR GREEK

701 Po'Boy
FISH DU JOUR
LETTUCE, TOMATO, FRIES, TARTAR SAUCE, HORSERADISH
SRIRACHA

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

BEEF RIGATONI MADEIRA
BRAISED BEEF, MOZZARELLA, CHERRY TOMATOES &
ARUGULA IN A MADEIRA WINE CREAM SAUCE

DESSERT

DAILY SELECTION OF DESSERT