

STATE

— grill and bar —

OBSERVATORY DINNER MENU

Includes one item from each section below
and choice of fountain soda, hot or iced tea, or coffee

STARTERS

MARKET SOUP (V)

SEAFOOD CHOWDER

bacon, torn croutons

CRISPY CRAB CAKE (GF)

mango slaw, coriander aioli

BABY BEET SALAD (V) (GF)

endive, oranges, pistachios, labneh

CLASSIC CAESAR

romaine hearts, white anchovies, parmigiano reggiano

HARISSA GRILLED SHRIMP (GF)

roasted carrot hummus, charred leeks

ENTRÉES

LOBSTER RAVIOLO

porcini mushrooms, garlic spinach,
parmigiano reggiano cream

NEW YORK STRIP STEAK* (GF)

pasture raised beef, bone marrow butter,
housemade fries (12. additional)

SCOTTISH SALMON* (GF)

savoy cabbage, sweet potato purée, parsnip, butternut squash

ROASTED CHICKEN (GF)

marble potatoes, chanterelle mushrooms,
brussels sprouts, truffle pesto

BEEF SHORT RIBS* (GF)

cider-braised short ribs, garlic mashed potatoes,
baby carrots, caramelized onion

STATE BURGER*

house-smoked cheddar cheese, STATE pickles,
housemade fries

PUMPKIN-RICOTTA CAVATELLI (V)

winter squash, tuscan kale, pumpkin seeds, pecorino

DESSERTS

FLOURLESS CHOCOLATE HAZELNUT CAKE (GF)

praline mousse, hazelnut brittle, coffee ice cream

CINNAMON SUGAR DOUGHNUTS

vanilla mousse, pistachio, orange, honey

KEY LIME PIE

graham cracker ice cream

EMPIRE LIGHTS'WICH

Our daily ice cream sandwich, flavor matches the
Empire State Building's tower lighting colors for the evening.
For classic ESB white lighting evenings, we offer our classic, "The Kong."

— THE —
**EMPIRE STATE
BUILDING**

8AM TO 2AM

(V) vegetarian

(GF) made without gluten

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

NEW YORK DRAFTS 9.

EVER UPWARD

42 North

ROTATIONAL IPA

rotating IPA selection

TIDAL LAGER

Greenport Harbor Brewery

BROOKLYN SEASONAL

Brooklyn Brewery

MERMAID PILSNER

Coney Island Brewery

WINE

by the glass

SPARKLING

PROSECCO

Amore di Amanti NV (Bardolino, Italy) 13.

CHAMPAGNE

Veuve Cliquot 'Yellow Label' NV (Reims, France) 20.

WHITE

PINOT GRIGIO

Anterra 2017 (Mezzacorona, Italy) 12.

SAUVIGNON BLANC

Framingham 2016 (Marlborough, New Zealand) 15.

CHARDONNAY

Patina Private Label 2017 (Navarra, Spain) 12.

CHARDONNAY

Bouchard Aîné & Fils 2017 (Beaune, France) 14.

RIESLING

Ravines Cellars 2016 (Finger Lakes, NY) 13.

RED

PINOT NOIR

Banshee 2016 (Sonoma, CA) 18.

PINOT NOIR

MacMurray Ranch 2016 (Russian River Valley, CA) 16.

MERLOT

Patina Private Label 2017 (Navarra, Spain) 12.

CABERNET SAUVIGNON

Bacchus 2016 (Grayton, CA) 14.

CABERNET SAUVIGNON

Dry Creek Vineyards 2015 (Sonoma, CA) 18.

MALBEC

Altos del Plata 2017 (Mendoza, Argentina) 15.

SPECIALTY COCKTAILS 15.

BROOKLYN MULE

Long Island Vodka (NY), maple syrup,
fresh lime juice, ginger beer, thyme

STATE SPRITZ

Perry's Tot Gin (NY), prosecco, Aperol, lemon juice,
housemade grenadine, orange bitters