

Abigael's on Broadway

Lunch Menu 5.18

1407 Broadway, at 39th Street ~ NYC

212-575-1407

www.abigaels.com

APPETIZERS & SALADS

Mushroom Cazuela 15.00

truffle scented slow roasted mushrooms with tomatoes, garlic and herbs; with a salad of field greens, olives and arugula in a lemon-herb vinaigrette

Award Winning Chili 15.00

slowly smoked with hickory;

combined with onions, tomatoes, spices and beans

Guacamole 14.50

a Mexican classic; avocado with plum tomatoes, red onions and chiles, finished with fresh squeezed lime juice and house-made tortilla chips

Smoked Brisket Eggroll 16.00

Texas style, with barbecue vinaigrette

Soup of the Day 8.00 / 9.00

Caesar Salad 12.50

the classic dressing with a hint of anchovy and house-made garlic croutons

Abigael's House Salad 12.50

seasonal greens tossed with cherry tomatoes, cucumbers, roasted garlic, currants, slivered almonds and a lemon-herb vinaigrette

Popcorn Chicken 14.50

fried golden, tossed with herbs, lemon and cayenne drizzle

MAIN COURSE

Chicken Picatta 28.00

a boneless breast; batter dipped and pan-fried golden, in a lemon-white wine sauce with sun-dried tomatoes and capers, served with whipped potatoes

Boneless Rib Steak 46.00

chargrilled over cherrywood and oak, served with steak fries

Cedar Plank Salmon 28.50

oven roasted, with whipped sweet potatoes and maple-bourbon honey drizzle

Fish Bowl market price

the day's daily catch, pan roasted and served with ancient grains, zucchini, roasted bell peppers, wild mushrooms & spinach in a lemon-basil dressing

Steak San Pedro 46.00

chargrilled; served with cilantro barbecue vinaigrette, pico de gallo, avocados and chile-spiced fries

Dijon Chicken 27.00

pan roasted half chicken in a cranberry & Dijon mustard sauce; served with garlic confit whipped potatoes

MAIN COURSE SALADS

Tuna Nicoise Platter

classic home-style tuna salad 17.50

seared yellow fin tuna 26.50

with baby lettuces, oven roasted peppers, fingerling potatoes, string beans and oil cured olives in a balsamic herb vinaigrette

Pecan Salmon 28.50

pan roasted and sautéed crisp; served with an arugula salad of cherries, apples, fennel, ancient grains and candied pecans, in a pomegranate vinaigrette

Chopped Asian Chicken 19.00

with bokchoy, Napa cabbage, bean sprouts and toasted cashews; finished with sweet and spicy peppers, fried wontons and a miso vinaigrette

Chopped Dukka Chicken 19.00

boneless chicken, seasoned in the Middle-Eastern classic blend of nuts, seeds, herbs & spices atop a salad of romaine, carrots, radish & olives, with Israeli Salad in a tahini vinaigrette

Sante Fe Chopped Chicken 19.00

boneless chicken tossed with field greens, chayote, jicama, tomatoes and poblano dressed in a jalapeno vinaigrette

Fajita Steak 23.00

chargrilled steak tossed with tomato salsa, avocado, black beans, radish & pineapple, field greens and crispy tortilla chips, in an ancho chile-lime vinaigrette

Chopped Chicken and Apple 19.00

boneless chicken tossed with field greens, ancient grains, cranberries, strawberries and toasted almonds with maple-honey vinaigrette

SANDWICHES

~~ whole wheats: bread, burger bun, wrap ~~

~~ classic whites: bread, seeded rye, wrap ~~

all sandwiches served with fries or fresh fruit

The Abigael's Burger 17.50

our own recipe with short rib, rib eye & brisket; beefsteak tomatoes, lettuce, fried onions and shoe string fries

Hot Pastrami 16.50

the classic New York style, with shoe string fries

Smoked Turkey 16.50

smoked turkey breast with tomato, sprouts, avocado & roasted red pepper mayonnaise

Tuna Salad 14.50

the classic with lettuce, tomatoes & red onion

Prime Rib Sandwich 18.50

with garlic aioli and smothered onions

Blackened Chicken Po' Boy 16.00

boneless cutlet, pan seared with tomato salsa, avocado and Creole mayonnaise

Sliced Steak Sandwich 18.50

with grilled onions and chipotle dressing

Dine In, Dine Out, Delivery, Seamless Web, House Accounts, On & Off Premise Catering

menus subject to slight changes without notice

Abigael's has additional menus for:

Dinner, Asian, Dessert, Children, Wines, Beverages, Holidays, Allergen & Special Request