

CARNEGIE

DINER & CAFE

A New York City Landmark

SECAUCUS, NEW JERSEY
700 PLAZA DRIVE
SECAUCUS, NJ 07094

NEW YORK, CENTRAL PARK
205 WEST 57TH STREET
NEW YORK, NY 10019

COMING SOON
NEW YORK, TIMES SQUARE
828 8TH AVENUE
NEW YORK, NY 10019





DRINKS

COCKTAILS 14

WATERMELON BREEZER
Absolut Watermelon, cranberry juice, Club Soda

ESPRESSOMARTINI
Absolut Vodka, espresso, homemade Guinness, espresso cordial

FRENCH CONNECTION
Hendricks Gin, green chartreuse, homemade prosecco cordial, lime

JALISCO RIOJA
Altos Plata Tequila Blanco, mezcal, homemade spicy hibiscus cordial, lime, egg white

BIG APPLE
Bourbon, apple juice, homemade cinnamon cordial, lemon

PROHIBITION
Bourbon, dark rum, homemade honey ginger cordial, bitters, ginger beer

BITTERSWEET SYMPHONY
Absolut Vodka, campari, lime, homemade grapefruit cordial, grapefruit soda

MULE BAR

GREY GOOSE STRAWBERRY MULE 13
Grey Goose vodka, fresh strawberries, ginger beer, lime, mint.

TEXAS MULE 12
Titos Vodka, ginger beer, lime, mint.

TROPICAL MULE 12
Skyy vodka, ginger beer, pineapple, mint.

MEDITERRANEAN MULE 12
Fig vodka, ginger beer, lime, mint.

BOURBON MULE 12
Makers Mark Bourbon, lemon juice, honey, ginger beer, bitters.

MARGARITA

\$10 All Day Long!

Served Frozen or on the Rocks

Classic | Pineapple | Spicy | Strawberry

DRAUGHT BEER

BROOKLYN LAGER USA 6

CORONA PREMIER MEXICO 7

COORS LIGHT USA 6

DOGFISH HEAD IPA USA 7

HEINEKEN BELGIUM 7

GUINNESS IRELAND 7

MILLER LIGHT USA 6

MODELO ESPECIAL MEXICO 7

FAT TIRE USA 6

PERONI ITALY 7

SAM ADAMS USA 6

SIERRA NEVADA USA 7

YEUNGLING USA 6

ANGRY ORCHARD USA 6

BUCKET OF BEERS

CHOOSE ANY 4 DOMESTIC BEERS \$20

MOCKTAILS 13

NEW

OUR SIGNATURE NON-ALCOHOLIC COCKTAILS

CUCUMBER FRESH
Cucumber, mint, lemon juice, simple syrup, tonic

APPLE PIE
Apple juice, homemade cinnamon cordial, lemon juice, soda water

REDFRESHMENT
Homemade hibiscus cordial, lime juice, grapefruit juice, grapefruit soda

BEE-HIND
Homemade honey ginger cordial, lemon juice, cranberry juice, club soda

WINE

WHITE

GL BTL

PINOT GRIGIO Gionelli, ITALY 9 40
Fresh, fruity and crisp

RIESLING Starling Castle, GERMANY 10 44
Ripe peach flavors, hints of lime

SAUV. BLANC Overstone, NEW ZEALAND 11 48
Fruit flavors with a dry finish & guava notes

MOSHOFILERO Mantinia, GREECE 11 48
Lemon & orange blossom aromas

CHARDONNAY Layer Cake, CALIFORNIA 11 47
Full flavors of green apples and nectarines

ASSYRTIKO Anhydrous, Santorini, GREECE 13 49
Crisp, dry and flavorful

RED

GL BTL

PINOT NOIR Le Grand Noir, FRANCE 9 40
Bright red cherry and strawberry

CABERNET Roaming Dog, USA 11 48
Full body, flavors of dark fruits

MERLOT Ploes, Drama, GREECE 10 44
Cherry, mocha, cedar & cinnamon aromas

AGIORGITIKO Flowers, GREECE 11 48
Medium to full body, wild cherries.

CHIANTI Straccali, ITALY 9 40
Medium body, aroma of cherries & violets

MALBEC Oko, organic ARGENTINA 10 44
Fruitful flavor, truffle and vanilla notes

THE BUBBLIES

ROSE Portillo, ARGENTINA 11 44
Tasting and crisp, with citrus aroma and notes of nectar/honey

PROSECCO Benvolio, ITALY 13 49

CHAMPAGNE Vollereaux, FRANCE 19 79
Quality Champagne, slight sweetness balanced with clean acidity

BOTTLED BEER

AMSTEL LIGHT BELGIUM 6

BLUE MOON USA 6

COORS LIGHT USA 6

HEINEKEN BELGIUM 7

MILLER LIGHT USA 6

CORONA MEXICO 7

WHITE CLAW USA 6

MODELO ESPECIAL MEXICO 7

FIX GREECE 7

*Ask our Manager for our Catering menu. Get 20% off on your first Catering Order *



BREAKFAST / BRUNCH

SERVED ALL DAY, EVERY DAY

WE USE ORGANIC EGGS

3 EGGS ANY STYLE

Served with hash browns, mixed organic salad and choice of bread

12.95

AVOCADO TOAST

Toasted seven grains bread, smashed avocado, chopped tomatoes, diced onions, cilantro, poached eggs, mixed organic salad

16.95

add Maine lobster

+9.00

STEAK & ORGANIC EGGS

Dry aged 8oz. bistro fillet, eggs any style, hash browns and farmer's market greens.

22.95

CLASSIC BENEDICT

Poached eggs and bacon on an English muffin with Hollandaise sauce, hash browns and farmer's market greens.

16.95

Add smoked salmon

+ 4.00

add Maine lobster

+9.00

BLT QUINOA BOWL

Organic quinoa, chopped bacon, lettuce, tomatoes, organic poached eggs and Hollandaise sauce

14.95

GREEK YOGURT

Greek yogurt, granola, berries and honey

13.95

★ SYMPHONY BREAKFAST ★

\$24.95

Served with choice of bread

3 Organic eggs any style served with potatoes, fresh fruit and your choice of:

Applewood smoked bacon, black forest ham, artisan Greek sausage, OR smoked salmon +2.95.

Served with coffee or tea & orange juice



UNLIMITED Mimosas

\$19.95 PER PERSON

ENTIRE TABLE MUST ORDER - 2 HOUR MAXIMUM



MIMOSA, BELLINI & BLOODY MARY 9.95 each

OMELETS

three organic eggs, hash browns, farmer's market greens & choice of bread

CALIFORNIAN

avocado, mushroom, tomato, pepper-jack cheese

14.95

VEGETARIAN

mushrooms, onions, tomatoes & green peppers

16.95

COUNTRY STYLE

applewood bacon, ham, sausage, sharp cheddar cheese

17.95

POWERHOUSE

grilled chicken, spinach, mushrooms, mozzarella cheese

18.95

PROTEIN SUNSHINE

egg whites, spinach, grilled chicken, feta cheese

18.95

GREEK

feta, tomato, spinach, Kalamata olives

17.95

MAKE YOUR OWN OMELET

(Choose 3 Toppings) 17.95

black forest ham, turkey, bacon, pork sausage, chicken sausage, green peppers, olives, tomatoes, mushrooms, spinach, onions

Feta, American cheese, Swiss cheese, provolone, sharp cheddar, pepper-jack

egg whites +2.50 avocado +2.95
all additional toppings +1.50

★ BREAKFAST SIDES ★

APPLEWOOD SMOKED BACON 5.95
TURKEY BACON 5.95
CHICKEN SAUSAGE 4.95
PORK SAUSAGE 4.95
NOVA SCOTIA SMOKED SALMON 9.95

FRENCH FRIES 4.00
FRENCH FRIES W/FETA CHEESE 6.00
FRENCH FRIES WITH PARMESAN CHEESE & TRUFFLE OIL 9.00
CANADIAN BACON 5.00

HASH BROWNS 5.00
CUP OF FRESH FRUIT 5.00
SLICED AVOCADO 5.00
WAGYU PASTRAMI 9.95
CORNERED BEEF 8.95

FRESH BREWED **LAVAZZA** BOTTOMLESS COFFEE 3.95
FRESH SQUEEZED ORANGE JUICE 5.95

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BREAKFAST & BRUNCH

SERVED ALL DAY, EVERY DAY

★ ALL AMERICAN ★ BUTTERMILK PANCAKES

SERVED WITH REAL MAPLE SYRUP

all pancakes served with fresh fruit and whipped cream

| | | | |
|--|-------|---|-------|
| BUTTERMILK our classic buttermilk pancakes made fresh to order | 10.95 | PEANUT BUTTER & BACON pancakes baked with peanut butter chips & bacon, peanut butter sauce | 17.95 |
| BLUEBERRY buttermilk pancakes, blueberries, blueberry jam & whipped cream | 15.95 | CHOCOLATE Belgian chocolate chips, Hershey's chocolate syrup, strawberries & whip cream | 16.95 |
| BACON our classic buttermilk pancakes, applewood smoked bacon, Canadian bacon | 16.95 | FREE RANGE CHICKEN fluffy pancakes served with Southern boneless fried chicken tenders | 17.95 |
| APPLE PIE our classic buttermilk pancakes, walnuts, raisins, fresh baked, apple/cinnamon sauce | 16.95 | BANANA NUTELLA STRAWBERRIES pancakes with fresh bananas & strawberries and Nutella hazelnut spread | 16.95 |
| GREEK YOGURT our classic pancakes with Greek yogurt, walnuts and honey | 16.95 | PANCAKE LOLLIPOPS mini pancake lollipops | 15.95 |

★ BAKED GOODS ★

| | | | |
|---|-------|------------------------------------|------|
| BAGEL plain, cinnamon, everything | 3.00 | CROISSANT with marmalade | 4.95 |
| with Butter | 3.50 | with ham & cheese | 6.95 |
| with cream cheese | 3.95 | MUFFINS | 3.95 |
| with Lox & cream cheese | 13.90 | toasted with butter | |

WAFFLES

Served w/ fresh fruit & whipped cream

| | | | |
|---|-------|--|-------|
| PLAIN WAFFLE served with warm syrup & whipped cream | 12.95 | FRENCH TOAST Our homemade thick sliced brioche French toast Served w/ fresh fruit & whipped cream | |
| SALTED CARAMEL chopped bacon, whipped vanilla mascarpone, brown sugar roasted walnut crumble, caramel drizzle & coarse sea salt | 15.95 | CLASSIC cooked in our own batter of vanilla, whipped eggs, brown sugar, cinnamon, fresh cream and 100% Real Maple Syrup | 12.95 |
| TROPICAL CRUNCH fresh bananas, strawberries, mango, crunchy granola & side of strawberry reduction | 15.95 | NUTELLA FRENCH Nutella, sliced roasted almonds, fresh chopped strawberries | 16.95 |
| SOUTHERN CHICKEN & WAFFLES wedges topped with fried chicken tenders, chopped bacon, sweet dried cranberries & our own sausage gravy | 17.95 | BACON TOAST topped with sweet mascarpone, sugar walnuts, caramel drizzle & chopped smoked bacon | 16.95 |
| | | CARAMEL FRENCH TOAST topped with vanilla mascarpone, fresh slices of golden delicious apples, honey walnuts & caramel sauce | 17.95 |

FRESH BREWED **LAVAZZA** BOTTOMLESS COFFEE 3.95
FRESH SQUEEZED ORANGE JUICE 5.95

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APPETIZERS

| | | | |
|---|----------------------------------|--|-------|
| CHICKEN SOUP | CUP 5.95 BOWL 7.95 | COCONUT SHRIMP <small>NEW</small> | 14.95 |
| organic chicken noodle soup, made with fresh vegetables daily | | served with Sweet Chicken Sauce | |
| LENTIL SOUP | CUP 5.95 BOWL 7.95 | CALAMARI <small>NEW</small> | 14.95 |
| vegan, all organic vegetables and tomato broth | | fried calamari served with Marinara sauce | |
| HOMEMADE CHILI | 11.95 | MAC & CHEESE | 8.95 |
| ground sirloin steak with beans served with tricolor tortilla chips | | with bacon +3.00 with lobster +8.95 | |
| SPINACH ARTICHOKE DIP | 12.95 | MOZZARELLA STICKS | 8.95 |
| served with tortilla chips | | 5 Pieces - served with marinara sauce | |
| GUACAMOLE | 14.50 | ONION RINGS | 9.95 |
| freshly made and served with tortilla chips | | freshly fried and served with our signature homemade sauce | |
| SPINACH PIE | 9.95 | HOMESTYLE SKILLET | 9.95 |
| phyllo dough pie with spinach, feta cheese and herbs | | cheese curd, bacon, dipped with cheese craft beer | |
| SAVORY CREPE (3 TOPPINGS) | 14.95 | CARNEGIE NACHOS <small>NEW</small> | 15.95 |
| Ham, Turkey, Applewood Bacon, Pork Sausage, Jalapeño Peppers, Tomato, Mushrooms, Onions, Cheeses: Feta, American Swiss, Provolone, Havarti | | fresh made tortilla chips, ground beef, beans, jalapeños, tomatoes, onions, cheese sauce, sour cream | |
| | | SWEET CREPE (3 TOPPINGS) | 14.95 |
| | | strawberries, blueberries, bananas, hazelnut Nutella, peanut butter, honey, homemade jam, walnuts, almonds, raisins, dry figs | |



CHICKEN WINGS

our chicken wings are made fresh to order,
served with ranch dressing, carrots & celery sticks.

6 PIECES 9.95 **9 PIECES** 14.95 **12 PIECES** 19.95

CHOOSE YOUR STYLE

NAKED • BUFFALO • BBQ
BONELESS (MILD SAUCE)

CHEF'S SALADS

| | | | |
|--|-------|--|-------|
| CARNEGIE HOUSE SALAD | 13.95 | LENTIL SALAD | 15.95 |
| mixed, organic greens, Parmesan cheese, extra virgin olive oil, & balsamic glaze | | organic lentils roasted red peppers, apple, mint and olive oil-lemon dressing, | |
| GREEK | 15.95 | KALE CHICKEN CAESAR | 17.95 |
| chopped romaine lettuce, tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers and Greek salad dressing, | | organic kale, grilled chicken, chopped romaine, Parmesan cheese, cherry tomatoes, Caesar dressing, | |
| FARMERS BLUE | 16.95 | "IMAGINE" | |
| chopped organic kale and baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons and grilled lime vinaigrette | | STRAWBERRY FIELDS | 17.95 |
| BBQ CHICKEN SALAD | 18.95 | seasonal mixed greens, Parmesan cheese, Balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets | |
| chicken breast with BBQ sauce, seasonal mixed greens, tomatoes, scallions, Parmesan cheese, BBQ vinaigrette dressing | | QUINOA | 15.95 |
| | | mixed organic quinoa, baby spinach, diced peppers, cherry tomatoes, Feta cheese, raisins, balsamic vinaigrette, | |

MAKE YOUR SALAD A MEAL

★ ADD A PROTEIN: ★

GRILLED CHICKEN +5.50 | GRILLED STEAK +6.50
ROASTED SHRIMP +5.50 | GRILLED SALMON +6.50

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BURGERS



Our certified ORGANIC burgers are freshly ground daily, served with organic mixed green salad, hand cut fries, pickle and cole slaw. Gluten free bun + 3.00

CARNEGIE CLASSIC 13.95

organic burger, tomatoes, lettuce, pickle, homemade sauce

THE CORNER BURGER 15.95

organic cheeseburger, cheddar cheese, caramelized onions, tomatoes, lettuce, pickles, homemade sauce

CENTRAL PARK 16.95

organic cheeseburger, blue cheese, mushrooms, tomatoes, lettuce, pickle, homemade sauce

COLUMBUS CIRCLE 17.95

organic cheeseburger, smoked gouda, bacon, sliced avocado, tomatoes, lettuce, pickle, caper aioli sauce

MORNING SUNSHINE 17.95

organic cheeseburger, American cheese, fried egg, applewood smoked bacon, tomatoes, lettuce, pickle, homemade sauce

TIMES SQUARE 19.50

spicy fried chicken + cheeseburger, applewood smoked bacon, tomatoes, lettuce, pickle, chipotle sauce

FIVE HILLS 19.95

double stack organic cheeseburger, cheddar cheese, applewood smoked bacon, tomatoes, lettuce, pickle, homemade sauce

CHILI BURGER 18.95

organic cheeseburger, American cheese, beef chili, caramelized onions & roasted red peppers

SMASHED DOUBLE STACK 21.95

double stack organic cheeseburger, American cheese, caramelized onions, tomatoes, lettuce, pickle, chipotle sauce

THE LATE NIGHT 19.95

organic cheeseburger, pepper jack cheese, caramelized onions, guacamole, tomatoes, lettuce, pickle, homemade sauce

★ THE AMAZING ★

OUR SIGNATURE BURGER 23.95

organic cheeseburger served in a mac and cheese bun, cheddar cheese, bacon, fried egg, lettuce, tomato, homemade sauce.



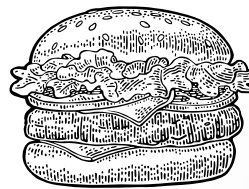
IMPOSSIBLE® VEGAN BURGER 22.95

Impossible Burger plant based protein with gluten-free bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible® Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to beef.

AMERICAN KOBE BURGER

American Wagyu Kobe 23.95
cheeseburger, cheddar cheese, caramelized onions, lettuce, tomato, pickle, homemade sauce



SIGNATURE SIDES

MAC & CHEESE 7.95
with bacon +3.00 • with lobster +8.95

HAND-CUT FRENCH FRIES 5.00
with Feta cheese & oregano +2.00
with Parmesan & truffle oil +5.00

MASHED POTATOES 6.95
with feta, balsamic glaze

SAUTEED KALE 8.95
garlic, sesame seeds, balsamic glaze vinaigrette

MIXED SAUTEED VEGETABLES 8.95
broccoli, hearts of cauliflower & onions

BRUSSEL SPROUTS 8.95
sauteéd brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze

UPGRADES

Kobe Burger +5.00

French Fries with Feta cheese +1.95

French Fries with Parmesan cheese and truffle oil +2.95

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SANDWICHES



PASTRAMI

All sandwiches served with mustard, pickle, sauerkraut, cole slaw, house salad

PASTRAMI SANDWICH

Half pound of naval wagyu pastrami, served on rye bread

19.95

CORNED BEEF SANDWICH

Half pound of corned beef, served on rye bread

19.95

EGG-STRAMI SANDWICH

2 sunny side up eggs, half pound of naval wagyu pastrami & swiss cheese served on rye bread

21.95

REUBEN SANDWICH

Half pound of Corned Beef with Swiss cheese & Russian dressing served on rye bread

21.95

WOW PASTRAMI

18 Ounces of naval wagyu pastrami served on rye bread

24.95

PETER'S SPECIAL

Half pound of corned beef & half pound of naval wagyu pastrami, served on rye bread 24.95

CHICKEN SANDWICHES

served with hand cut fries, pickles and cole slaw. Gluten free bun + 3.00

SOUTHERN

Spicy buttermilk fried chicken, tomatoes, lettuce, chipotle sauce

17.95

BLT CHICKEN

Fried chicken, applewood smoked bacon, tomatoes, lettuce, homemade sauce

17.95

MOVIE STAR

Grilled chicken, Swiss cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

17.95

CALIFORNIAN

Marinated grilled chicken, American cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

17.95



LOBSTER ROLL

Chilled Lobster meat tossed with herb mayo on a brioche bun. Served with hand cut French fries. 24.95



THE CLASSICS

Served with hand cut French Fries and house salad.

TUNA SANDWICH

Add cheese melt +1.00

14.95

CHICKEN SALAD SANDWICH

Homemade mayo. Chicken served cold.

15.50

SMOKED TURKEY

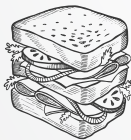
Sliced deli style. Lettuce, tomato, mayo, served cold

14.95

HAM SANDWICH

Sliced deli style. Black Forest Ham, lettuce, tomato, mayo, served cold

15.95



TRIPLE DECKERS

Choice of Bread (white, whole wheat, 9 grains, rye)

GRILLED CHICKEN

Bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

18.95

SMOKED TURKEY

Sliced deli style with bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

18.95

GRILLED CHICKEN & AVOCADO

Bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

19.95

TURKEY & AVOCADO

Bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

18.95

UPGRADE YOUR FRIES

French Fries with Feta cheese +1.95
French Fries with Parmesan cheese and truffle oil +2.95

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Carnegie Diner and Café is not associated with or endorsed by Carnegie Deli.*





ENTRÉES

PASTA

BOLOGNESE 18.95

free range beef ragu made with fresh tomato sauce, herbs, served with spaghetti pasta, Parmigiano Reggiano

SPAGHETTI CARBONARA 19.95

an Italian classic, smoked bacon, mushrooms, Parmesan cream sauce.

PENNE 19.50

penne pasta with grilled chicken, garlic, jalapeños, chopped parsley, extra virgin olive oil, Parmigiano Reggiano in a fresh herb tomato sauce

FETTUCCINE ALFREDO 18.95

fettuccine pasta, in a light cream sauce with fresh herbs & Parmigiano Reggiano

SEAFOOD

ATLANTIC SALMON 25.95

roasted olive oil & lemon, Greek oregano mashed potatoes and fresh vegetable

SHRIMP & SPAGHETTI 23.95

jumbo shrimp, fresh cherry tomatoes & basil, dusted with Parmigiano Cheese in a fresh herb tomato sauce

BROILED FILET OF SOLE 27.95

oreganato served with lobster mashed potatoes & broccoli

FISH N' CHIPS 18.95

fresh beer battered cod fish served with hand cut fries

BRANZINO 27.95

pan-seared filet of Branzino, sauteéd organic baby spinach, creamy mashed potatoes served with a lemon & olive oil sauce

MEATS

ORGANIC ROAST CHICKEN 19.50

half chicken oven roasted served with hand cut Greek fries.

PORK CHOP 24.95

grilled bone-in pork chop, roasted brussel sprouts & bacon mashed potatoes with our signature rub

NY STRIP STEAK 37.95

14 oz. prime cut Black Angus beef with hand cut fries, onion rings and our signature rub

RIB EYE 39.00

16 oz. prime cut Black Angus beef with hand cut fries and our signature rub



THEATER MENU



TWO COURSE (CHOICE OF ONE PER CATEGORY BELOW) \$27.95 PER PERSON

APPETIZERS

CHICKEN SOUP
organic Chicken noodle soup, made with fresh vegetables daily

LENTIL SOUP
vegan organic lentil soup, made with lentils, carrots and fresh tomato broth

GREEK SALAD
tomatoes, cucumbers, onions, green peppers, Kalamata olives, Feta cheese

SPINACH PIE
homemade fresh phyllo dough spinach pie, with Feta cheese and herbs

ENTRÉES

ORGANIC HALF CHICKEN

roasted oregano lemon chicken served with hand cut Greek fries

CARBONARA

Italian traditional carbonara (bacon, mushroom, Parmesan cheese, cream), spaghetti

BRANZINO +7.00

pan-seared filet of Branzino, sauteéd organic baby spinach, creamy mashed potatoes served with a lemon & olive oil sauce

BROILED FILET OF SOLE +7.00

oreganato served with lobster mashed potatoes & broccoli

ATLANTIC SALMON +4.00

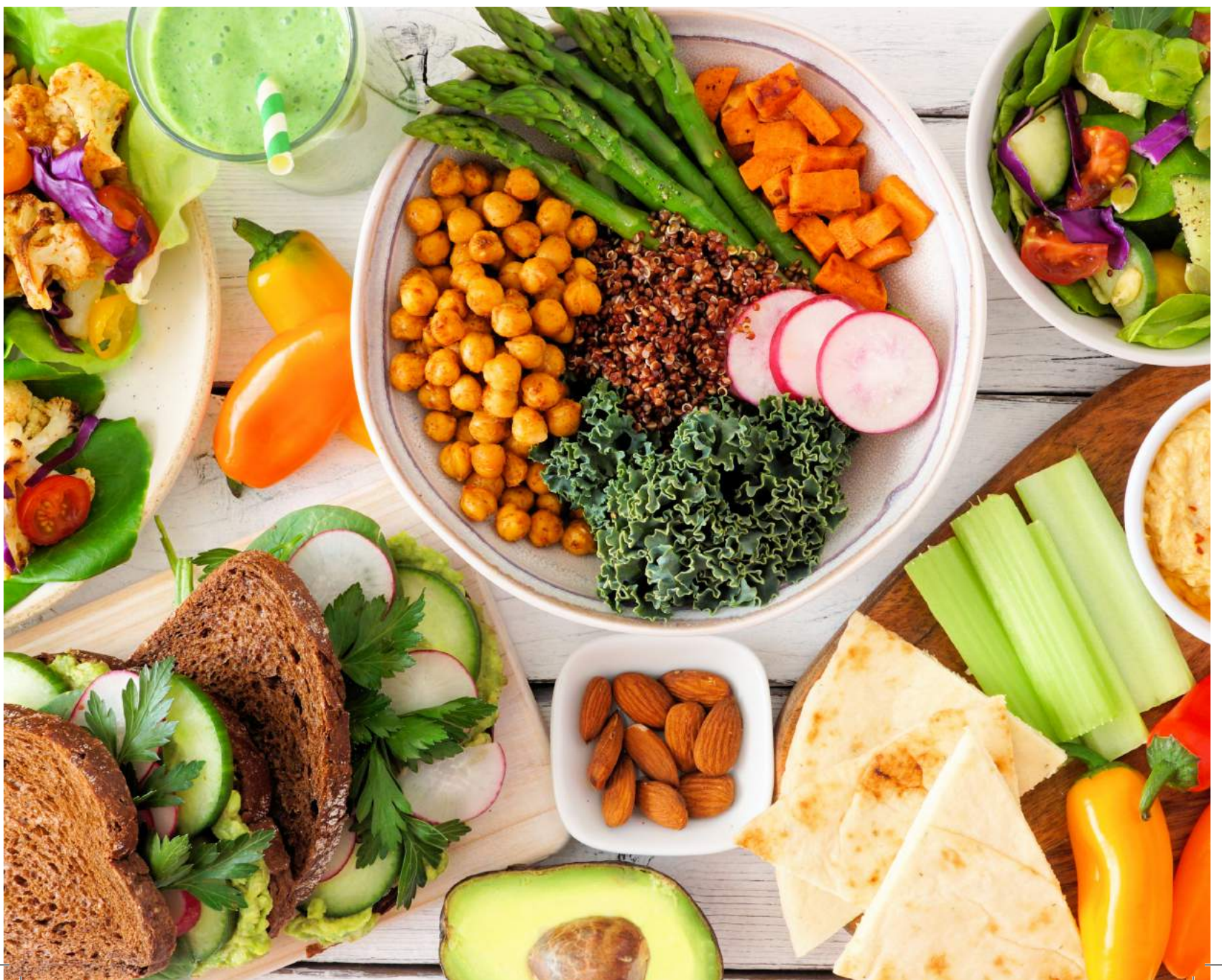
roasted filet of salmon, lemon-olive oil dressing, garlic roasted vegetables, mashed potatoes

THE CORNER BURGER

organic cheeseburger, cheddar, caramelized onions, tomatoes, lettuce, pickles, homemade sauce served on a brioche bun

ADD ANY DESSERT TO YOUR PRE-FIX MENU FOR AN ADDITIONAL \$5.00

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PLANT BASED

FIRST DINER IN AMERICA SERVING A FULL PLANT BASED MENU!

APPETIZERS

LENTIL SOUP

vegan, all organic vegetables and tomato broth

CUP 5.95 BOWL 7.95

VEGAN MEATBALLS

Baked in fresh tomato sauce, fresh chopped mint

13.95

GUACAMOLE

Served with carrots & celery sticks

14.50

HUMMUS

Served with carrots and celery sticks

9.95

SALADS

FARMERS SALAD

chopped organic kale and baby spinach, roasted beets, organic dry figs, hazelnuts, croutons and grilled lime vinaigrette

15.95

"IMAGINE"

STRAWBERRY FIELDS

seasonal mixed greens, balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets

17.95

LENTIL SALAD

organic lentils roasted red peppers, apple, mint and olive oil-lemon dressing

15.95

QUINOA

mixed organic quinoa, baby spinach, diced peppers, cherry tomatoes, raisins, balsamic vinaigrette

16.95

SANDWICHES

YEERO

vegan yeero, tomatoes, caramelized onions, vegan mozzarella cheese, vegan mayo-mustard sauce on a wheatberry sprouted grain bread. Served with mix green salad, honey lime vinaigrette, hand cut fries

19.95

VEGETABLES ONLY

roasted red peppers, grilled zucchini, sliced tomato, avocado, fresh onions, hummus

18.95

MEATBALLS

vegan meatballs, marinara sauce, vegan mozzarella cheese, focaccia bread. Served with mixed green salad, honey lime vinaigrette, hand cut fries

19.95

SOUVLAKI

vegan meatless souvlaki, tomatoes, caramelized onions, vegan caper aioli sauce on a wheatberry sprouted grain bread. Served with mix green salad, honey lime vinaigrette, hand cut fries

19.95

EGG BREAKFAST

plant based egg omelet, vegan mozzarella cheese, mushrooms, onions, cherry tomatoes, on a focaccia bread, (option for a non-vegan bagel), honey lime vinaigrette, hand cut fries

19.95



IMPOSSIBLE® VEGAN BURGER

22.95

Impossible® Burger plant based protein with gluten-free bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible® Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to beef.

ENTREES

YEERO PLATTER

vegan yeero, tomatoes, caramelized onions, vegan mozzarella cheese, vegan mayo-mustard sauce on a wheatberry sprouted grain bread. Served with mix green salad, honey lime vinaigrette, hand cut fries

23.95

MEATBALLS PLATTER

vegan meatballs, served with plant based pasta, slowly cooked tomato garlic sauce, vegan mozzarella cheese

23.95

SOUVLAKI PLATTER

vegan meatless souvlaki, tomatoes, caramelized onions, vegan caper aioli sauce on a wheatberry sprouted grain bread. Served with mix green salad, honey lime vinaigrette, hand cut fries

23.95

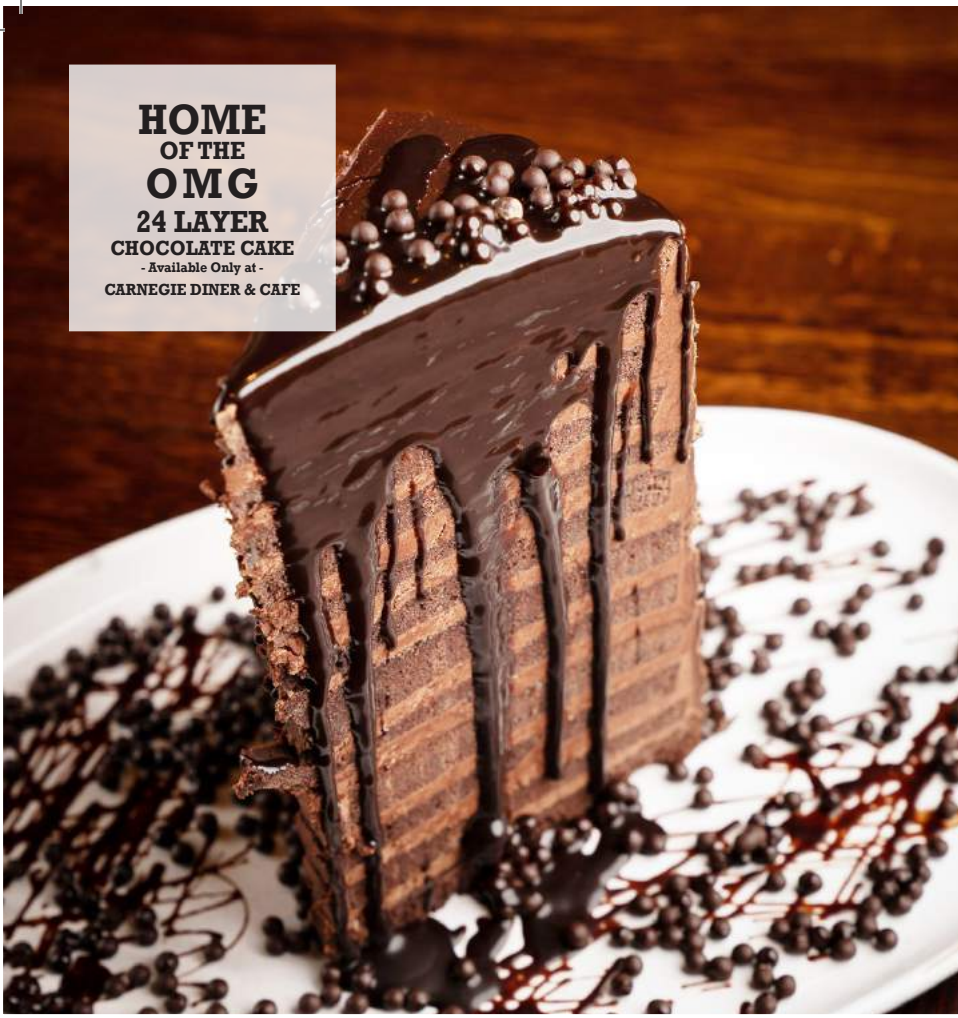
EGG OMELET

plant based egg omelet, vegan mozzarella cheese, mushrooms, onions, cherry tomatoes, (option for a non-vegan bagel), honey lime vinaigrette, hash browns, choice of toasted bread

23.95

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**HOME
OF THE
OMG
24 LAYER
CHOCOLATE CAKE**
- Available Only at -
CARNEGIE DINER & CAFE



BEVERAGES

★ PROUDLY SERVING **LAVAZZA** ITALIAN COFFEE ★

| | | | |
|---|------|---|------|
| COFFEE bottomless cup of fresh coffee | 3.95 | FREDDO ESPRESSO iced espresso | 4.95 |
| ESPRESSO | 3.95 | FREDDO CAPPUCCINO iced cappuccino | 5.50 |
| DOUBLE ESPRESSO | 4.95 | CARAMEL MACCHIATO double espresso, caramel, vanilla & steamed milk | 5.50 |
| ALMOND MILK LATTE double espresso & steamed Almond milk | 4.95 | HOT CHOCOLATE real chocolate, steamed milk & whipped cream | 4.95 |
| LATTE double espresso & steamed milk | 4.50 | | |
| CAPPUCCINO double espresso, steamed milk & foam | 4.95 | BLACK TEAS Earl Grey, English Breakfast, Chai | 3.95 |
| MOCHA espresso, chocolate, steamed milk & whipped cream | 4.95 | GREEN TEAS Genmaicha, Gunpowder | 3.95 |
| VANILLA HEAVEN espresso, vanilla, steamed milk & whipped cream | 4.95 | HERBAL TEAS Berry Blossom, Cinnamon Chamomile, Lemon | 3.95 |

DESSERTS

★ **OMG** ★

24 LAYER CHOCOLATE CAKE 14.95

| | | | |
|----------------------------------|------|---|------|
| NEW YORK STYLE CHEESECAKE | 8.95 | GOURMET CARROT CAKE | 8.95 |
| COCONUT CUSTARD PIE | 8.95 | OREO COOKIE LAYER CAKE | 8.95 |
| CHOCOLATE MOUSSE | 8.95 | KEY LIME PIE | 8.95 |
| BAVARIAN CREAM CAKE | 8.95 | LARGE BAKLAVA | 8.95 |
| TIRAMISU CAKE | 9.25 | GERMAN CHOCOLATE CAKE | 8.95 |
| TRES LECHES | 8.95 | ORANGE PIE | 8.25 |
| STRAWBERRY CHEESECAKE | 8.25 | CHOCOLATE PIE | 8.25 |
| OUTRAGEOUS CHOCOLATE CAKE | 8.50 | ICE CREAM two scoops w/whipped cream | 8.95 |
| CHOCOLATE FUDGE CAKE | 8.95 | BLUEBERRY PIE | 8.95 |
| GOURMET RED VELVET CAKE | 8.95 | APPLE PIE | 8.95 |

CUPCAKES

\$4.95 EACH | \$25 FOR 6 PIECES

VANILLA FUDGE | RED VELVET
BLACK OUT | CARROT
COOKIE DOUGH | BROWNIE
OREO | APPLE PIE
PEANUT BUTTER CUP
CHOCOLATE CHEESE
CHOCOLATE BUTTER CREAM

CRAZY

MILK SHAKES

| | |
|---|----|
| WAFFLE ICE CREAM SANDWICH | 15 |
| vanilla ice cream, vanilla frosted rim, mini waffles caramel sauce & whipped cream | |
| CHOCOLATE PANCAKE STRAWBERRY MILKSHAKE | 15 |
| strawberry ice cream, chocolate frosted rim, pancakes, strawberries, strawberry sauce & whipped cream | |
| BROWNIE EXTRAVAGANZA | 15 |
| chocolate ice cream, chocolate frosted rim, brownie, chocolate sauce & whipped cream | |
| OREO COOKIE CAKE | 15 |
| vanilla ice cream, chocolate frosted rim, Oreo cookie cake, chocolate sauce, Oreo cookies & whipped cream | |
| STRAWBERRY CHEESECAKE | 15 |
| strawberry ice cream, vanilla frosted rim, cheesecake, strawberries, strawberry sauce & whipped cream | |

*Ask our Manager for our Catering menu. Get 20% off on your first Catering Order *

CARNEGIE

DINER & CAFE

A New York City Landmark

