

BLUE RIBBON™



BRASSERIE

STEAKS + CHOPS + SEAFOOD

EST. 1992

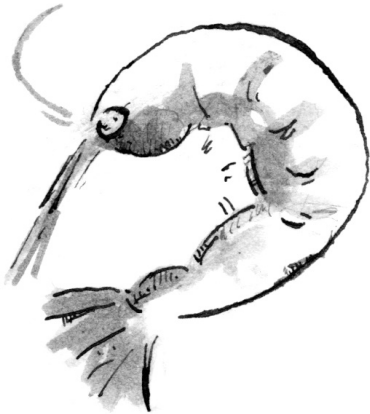
A PLACE TO EAT AND DRINK IN SOHO



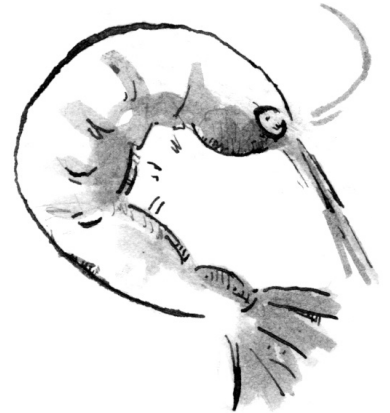
APPETIZERS

Cheese Fondue	26	Foie Gras Terrine	28.5
BBQ Chicken Wings	18	Beef Marrow & Oxtail Marmalade	32
Grilled Shrimp Remoulade	21	Sauteed Calamari	19.5
Steak Tartare*	24	Escargots à la Bourguignonne	19.5
Fried Oysters	26	Salt & Pepper Shrimp	24
Onion Soup	19	Steamed Clams	23

FRUITS de MER



1/2 Dz. Raw Oysters*	24
New Orleans Shrimp	22
1/2 Chilled Lobster	29
Crab Cocktail	24
1/2 Dz. Raw Clams*	18
Shrimp Cocktail	22
Kaluga Caviar 30g	118
Plateau*	125



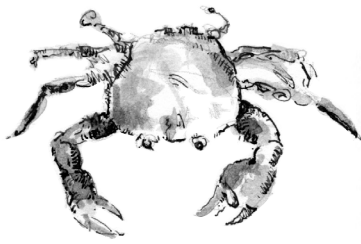
New Orleans Shrimp, 6 Raw Oysters, 6 Raw Clams*,
1/2 Lobster, Shrimp Cocktail & Crab Cocktail*

Blue Ribbon Royale* 210
*Plateau - Plus 2 Shots Chilled Vodka
& 30g Kaluga Caviar*



Salads

Greek Salad	18
Watercress, Endive & Blue Cheese	18
Caesar Salad	19



MAIN COURSES

Bread served upon request

Shrimp Provencal	<i>Cheese Ravioli & Spinach</i>	36
Fried Chicken	<i>Mashed Potatoes, Gravy & Collard Greens</i>	34
Lobster	<i>Corn on the Cob & Baked Potato</i>	MP
Sweet & Spicy Catfish	<i>Mashed Potatoes, Collards & Corn Tartar Sauce</i>	32
Salmon	<i>Asparagus, Crispy Potatoes & Whole Grain Mustard Sauce</i>	36
Branzino	<i>Cauliflower Puree, Lemon, Capers, Olive Oil & Sweet Pea Puree</i>	37
Skate	<i>Bacon, Shrimp & Potato Hash</i>	36
Acorn Squash	<i>Faro, Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh</i>	27
Rack of Lamb	<i>Mashed Potatoes, Rosemary & Roast Tomato Sauce</i>	68

Paella Basquez 49

Clams, Mussels, Shrimp, Calamari, Chicken & Spicy Chicken Sausage

Paella Royale 225

Whole Steamed Lobster, New Orleans Shrimp, Clams, Mussels, Shrimp, Calamari, Chicken & Spicy Chicken Sausage

STEAKS

12oz Brandt Prime New York Strip 56

8oz Filet of Beef 62

14oz Brandt Prime Rib Eye 68

Hanger Steak Forestiere *Sauteed Mushrooms* 42

Choice of Sauce:

Au Poivre 4

Anchovy Aioli 4

Blue Cheese Butter 4

Beef Marrow Bone 8

Truffle Butter 8

Oxtail Marmelade 12

Sides

French Fries 12	Mashed Potatoes 11
Sauteed Mushrooms 14	Collard Greens 11
Sauteed Spinach 11	Asparagus 14
Corn on the Cob 9	

Desserts

Chocolate Bruno 14
Creme Brulee 14
Banana Split 15
Chocolate Chip Bread Pudding 18
Hot Fudge Sundae 14
Sorbet 10

BLUE RIBBON COCKTAILS

SEASONAL

A Purple Cow	17
<i>Plymouth Sloe Gin, Haymans Gin, Mint-Infused Simple Syrup & Fresh Lime juice</i>	
Barrel Aged Old Pal	18
<i>Barrel Aged bourbon, Dry Vermouth & Campari</i>	
Naked in the Desert	18
<i>Sotol, Aperol, Green Chartreuse, Fresh Lime Juice & Bitters</i>	
Pulaski	18
<i>Aged Apple Brandy, Green Chartreuse, Sweet Vermouth & Bitters</i>	
Mr. Green Jeans	18
<i>Chamomile Infused Bourbon, Fresh Cucumber Juice, Fresh Lemon Juice & Honey Syrup</i>	
Summer In Lima	16
<i>Pisco, Mint-Infused Simple Syrup & Fresh Lime Juice</i>	

CLASSICS

Ginza	18
<i>Hendrick's Gin, Tequila & Fresh Cucumber Juice</i>	
Downing Street Old Fashioned	16
<i>Rye Whiskey, Cherry Cordial & Angostura Bitters</i>	
Jakarta	16
<i>Smith and Cross navy Strength Rum, Cardamaro & Fresh Lime Juice</i>	
Paradise Garage	16
<i>White Rum, Fresh Lime Juice & Passion Fruit Sorbet</i>	
Red Balloon	17
<i>Vodka, Aperol, Fresh Lime Juice & Honey Syrup</i>	
Vaquero	16
<i>Mezcal, Tequila & Fresh Lemon Juice</i>	

WINE BY THE GLASS

SPARKLING

CAVA	16
<i>Albet i Noya, "A Petite Albet," Brut, Penedes, Spain, 2019</i>	
BRUT ROSE	20
<i>Scharffenberger, Brut Rose, Mendocino County, CA, NV</i>	

WHITE WINE

PINOT BIANCO	17
<i>Erste & Neue, Sudtirol - Alto Adige, Italy, 2019</i>	
SAUVIGNON BLANC	16
<i>Domaine de Reuilly, "Les Pierres Plates," Loire Valley, France, 2019</i>	
ALIGOTE	16
<i>Domaine LaFarge, "Raisins Dores," Burgundy, France, 2018</i>	

RED WINE

PINOT NOIR	18
<i>Evesham Wood, Willamette Valley, Oregon, 2019</i>	
RHONE BLEND	17
<i>Domaine Brusset, "Laurent B," Cotes du Rhone, France, 2020</i>	
CORVINA BLEND	18
<i>Ca' del Monte, Valpolicella Ripasso, Veneto, Italy, 2015</i>	

ROSE

Francois Cazin, "Le Rose," Cheverny, Loire Valley, France, 2020	16
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BEER

DRAFT

Sierra Nevada, Pale Ale, Chico, CA 5.6% ABV	8	Greenpoint, Pilsner, Brooklyn, NY 4.9% ABV	9
Greenpoint, "Witte" , Belgian-Style Witbier, Brooklyn, NY 4.6% ABV		9	

BOTTLES & CANS

Einbecker, "Brauherren," Non-Alcoholic, 11.2oz., Germany	7	Founders, All Day IPA 12oz., Grand Rapids, MI	8
Weihenstephaner, Bavarian Wheat Beer, 16.9oz., Germany	11	Founders, Breakfast Stout, 12oz., Grand Rapids, MI	9
Two Evil, "Geyser Gose," Gose Style Wit, 16oz., Stratford, CT	8	Stillwater, "On Fleek," Imperial Stout, 12oz., Stratford, CT	9
Pacifico, "Clara," Lager, 12oz., Mexico	8	Narragansett, Lager, 16oz., Providence, RI	9
Peroni, Lager, 11.2oz., Rome, Italy	8	Chimay, "Première," Ale, 11.2oz, Belgium	13
Amstel Light, Lager, 12oz, Holland	8	Lindeman's, "Framboise," Lambic, 12oz., Belgium	14
Abita, Amber Lager, 12oz., Abita Springs, LA	8	Regatta, Ginger Beer, Non-Alcoholic, 8.45oz., Bermuda	4
Six Point, "Bengali Tiger," IPA, 12oz, Brooklyn, NY	8		

PAPER STRAWS AVAILABLE UPON REQUEST