



353 MAIN STREET. CATSKILL, NY
518.943.5500
NYRESTAURANTCATSKILL.COM

COME TO US FOR ALL
YOUR CATERING NEEDS!

INSTAGRAM:
THENYRESTAURANTCATSKILL
FACEBOOK:
THE NEW YORK RESTAURANT



Just a Head's Up...

FOR YOUR CONVENIENCE, SERVICE
CHARGE WILL BE ADDED TO PARTIES OF 5+
AND CHECKS CAN BE SPLIT UP TO 4 WAYS

THERE IS A \$10 MINIMUM ON CREDIT
CARD TRANSACTIONS

NO OUTSIDE FOOD OR BEVERAGES ARE
PERMITTED IN THE RESTAURANT

ALL SANDWICHES & BURGERS
ARE SERVED WITH YOUR CHOICE
OF SAUERKRAUT
OR HAND-CUT FRIES
upgrade fries:
garlic-parm +2
sweet potato fries +1.5
blackened +1.5



1 DOZ. PIEROGI 9
BACON ONION CHUTNEY 3
KIELBASA 12.5 8.5
BIGOS 10 Qt.
GOLABKI 5.5 OR 2 for 9

HOUSE SAUERKRAUT 8 Qt.
HOUSE PICKLE RELISH 9 Qt.

Our menus are printed in-house
& trimmed by hand, we kindly ask
you to not use them as placemats.

Thank you!

WIFI: nyrguest353

APPETIZERS

GF Smoked & Dried Meat & Cheese Board 12.5
fine selected cheeses. cured meats. olives. fruit preserves.

Pierogi 6.5
house-made. potato and cheese. sautéed bacon
& onion chutney. sour cream.
ALSO SOLD FROZEN BY THE DOZEN \$9 (WITH CHUTNEY \$12)

Polska Kielbasa 10.5
thick cut topped with kraut. pickle & mustard.
ADD: bun +1.5 sweet relish, onions +.50

GF Ahi Tuna Stack 11.5
brined cabbage slaw. sesame ginger aioli. chili glaze.
(/wonton chips)

New York Garlic Shrimp 12.5
sautéed jumbo shrimp. toasted garlic. white wine.
aromatic garlic butter. house toast.

V+GF Cauliflower Wings 11.5
crispy. smothered in our secret house sauce. celery.
bleu cheese dip.

GF Brussel Sprout Chips 9.5
hand peeled. crispy. truffle oil. parm. cheese.

GF Chicken Wings HALF ORDER 6.5 | FULL ORDER 12.5
NY BUFFALO OR HOISIN CHILI BBQ crispy smothered in
our secret house sauce. celery. bleu cheese.

Bavarian Soft Pretzel 1 for 3.5 OR 2 for 6
warm. house-made sweet & spicy mustard.

GF Sweet Potato or Hand-Cut Fries: 6.5
PLAIN, GARLIC PARM OR BLACKENED house garlic aioli dip.

LUNCH SANDWICHES

! served 12:00 - 5:00 pm only

Blue Ribbon BLT 8.5
smoked bacon. lettuce. tomato. house bleu cheese.

Grilled Cheese & Prosciutto 9
shaved. melted. pesto aioli.

Classic French Dip 9.5
caramelized onions. swiss. au jus.

House-Made Pastrami Reuben 9.5
NY style pastrami. kraut. swiss. mustard. rye.

SIGNATURE BURGERS

served all day

New York Burger 11.5
1/2 lb. grilled sirloin.

Factory Burger 13.5
caramelized onion. bacon. roasted jalapeño mayo.

Brie Burger 13.5
sliced local brie. arugula. lemon-shallot mayo.

V Friends of the Farmer Veggie Burger 12.5
handmade. grilled mushrooms + tomato.
(/garlic chive aioli)

Veggie Brie Burger 14.5
veggie burger. sliced local brie. arugula.
lemon-shallot mayo.

AT NO ADDITIONAL CHARGE, PER YOUR REQUEST
please ask your server for lettuce, tomato, onion.

CHEESE SELECTIONS: American. Swiss. Gouda. Bleu.
Brie. Goat. Cheddar +1.5 Bacon or Prosciutto +2

GLUTEN - FREE BUN +2
WE ARE HAPPY TO ACCOMODATE DIETARY NEEDS UPON REQUEST

SOUPS

French Onion Soup 6.5 **Seasonal (SEE SPECIALS)** 5

GF Bigos (HUNTER'S STEW) 9
cabbage. kielbasa. kraut. mushroom. tomato.

SALADS

ADD TO ANY FULL SIZED SALAD: Grilled Chicken Breast +5
Seared Ahi Tuna +7.5 Grilled Salmon, Grilled Shrimp, Flank Steak +7

GF BLT Iceberg Wedge 9.5
wedge topped with crisp bacon. tomato. crumbly bleu.

GF Berry & Prosciutto Salad 12.5
field greens. cranberries. prosciutto chips. goat cheese.
lemon-shallot vinaigrette.

GF Arugula Salad 12.5
smoked gorgonzola. candied walnuts. house-aged vinaigrette.

GF The New Yorker Salad 15.5
marinated flank steak. field greens. smoked gouda.
shredded carrots. grilled onion. house-aged vinaigrette.

FLATBREADS

perfect for sharing

Black and Bleu 15.5
grilled marinated flank steak & potbelly mushrooms.
bleu crumbles. caramelized onions. roasted red peppers.

New York New York 14.5
grilled chicken breast. prosciutto. arugula. tomatoes.
mozzarella. roasted garlic aioli.

Roasted Vegetable and Goat Cheese 13.5
seasonal vegetables. goat cheese. red onions. tomatoes.
fresh basil-pesto aioli.

Canal Margherita 12.5
fresh basil pesto. tomatoes. mozzarella.

ENTRÉES

served at 5:00 pm

GF Cast Iron Cowboy Rib-Eye 25.5
melted horseradish cream sauce. bacon. creamy mashed
seasonal vegetable.

GF Maple Butter Chop 24.5
seasoned pork chop. apple sauce. kraut. creamy mashed.

V+GF Coconut Curry Vegetable Rice Bowl 17.5
house curry. coconut rice. seasonal vegetable.

ADD: Grilled Chicken Breast +5 Seared Ahi Tuna +7.5
Grilled Salmon, Grilled Shrimp, Flank Steak +7

Tour of Poland 19.5
kielbasa. golobki. bigos. pierogi.

Golabki (STUFFED & SEASONED CABBAGE) 18.5
stuffed cabbage rolls. rice. sirloin. over creamy mashed.

Pierogi Platter 17.5
house-made. old-world recipe: potato & cheese.
topped with bacon & onion chutney over kraut.

GF Roasted Half Chicken 18.5
brown mushroom gravy. creamy mashed or rice pilaf.
seasonal vegetable.

GF Seared Dill Salmon 23.5
harvest vegetable root purée. brushed with lemon-dill
aioli. rice pilaf. seasonal vegetable.

V+GF Stuffed Peppers 17.5
roasted seasonal vegetable & quinoa. arugula pesto.
(/goat cheese crumbles)

DESSERTS

Pastries

New York Style Cheesecake • Limoncello Mascarpone Layer Cake
Chocolate Flourless Torte • Gourmet Brownie Sundae
Classic Mini Cannolis • "Just a Scoop" of Vanilla Ice Cream
Vanilla & Bourbon Caramel Ice Cream Sundae

Cocktails

Coconut Hot Chocolate • Broken Leg • To Good Health
Bailey's & Coffee Hot Toddy • Disaronno Hot Chocolate
Hot Apple Pie • Almond Biscotti • Candy Cane Martini

SEE DESCRIPTIONS ON THE TABLE TENT

Cordials

Kahlua • Avion Tequila Espresso Liqueur • Chambord
Drambuie • Bailey's • Frangelico • Grand Marnier
Apricot Brandy • German Apple Schnapps • Barenjager Honey
Biscotti Liqueur • Godiva Chocolate or White Chocolate

Port Wine

Fonseca Bin 27 • Sandeman Tawny
Croft 10yr • Taylor Fladgate 2011

Digestifs

Grappa • Disaronno Amaretto • St. Germain
Jagermeister • Cointreau • Sambuca Romana (black or white)
Anisette • Ricard Anise Liqueur • Fernet-Branca
Fernet-Branca Menta • Crème de Menthe • Benedictine

