

Welcome to the Flatiron Cafe'

First Plates

Honey Roasted Brussels Sprouts fire roasted habanero yogurt salted pecans	9
Portobello Mushroom Fries sesame seed sweet chili napa slaw	11
Calamari avocado heirloom tomato red onion jalapeno cilantro lemon	13
Potato Encrusted Sea Scallop crème fraiche hackleback caviar choron	17
Seared Ahi Tuna togarashi green apple relish honey red pepper glaze taro root chip	16
Gratin of Shiitake Mushroom blue crab garlic butter havarti	15
Seared Duck Breast roasted celery root puree sautéed fennel pomegranate spiced elder berry	14
Roasted Acorn Squash Dutch Girl Creamery Goat cheese balsamic glaze microgreens pine nut	12

Soup

Traditional French Onion toast points gruyere	10
Lobster Bisque crab parsley	12
Free Range Chicken celery carrot onion fresh herbs wild rice	9

Salad

Romaine Heart caesar dressing apple wood bacon parmesan sour dough crouton	8
Warm Kale & Spinach heirloom tomato kalamata olive feta crispy parsnip garbonzo beans grilled lemon vinaigrette	12

Main Plates

Grilled Tenderloin of Beef king crab béarnaise asparagus saffron mashed potato tower	45
Poached Lobster king crab and black truffle risotto roasted cauliflower	42
Grilled Salmon dill and red onion bagel pudding garlic green beans lemon caper crème salmon roe	34
Tournedos of Beef parmesan potato gratin brandy black peppercorn sauce	35
Sake Marinated Sea Bass asian slaw lemon grass basmati honey soy lemon vinaigrette	44
Grilled Rib-Eye of Beef spinach shiitake fingerling potato veal demi-glace blue cheese butter	37
Roasted Duck thyme jasmine rice duck egg roll orange zest glaze	35
Veal Rack Chop warm jalapeno bacon potato salad roasted brussels sprouts detroit beet puree	42
Chorizo Stuffed Berkshire Pork Chop bacon red onion & cheddar poutine fire roasted poblano crème	33
Vegetarian curry- mint basmati baby broccoli carrot sautéed greens with house paneer pistachio roasted sunchoke puree toasted sesame seeds cherry & thyme reduction	26