DINNER AND A VIEW

PRIX FIXE MENU
includes fountain soda, coffee or tea and choice of one from each section

FIRST
DAILY SOUP
- bacon, corn, croutons
BABY BEET SALAD
- endive, oranges, pistachios, labneh
SHAVED KALE SALAD
- radicchio, radish, blue cheese, house-smoked bacon, hazelnuts, apple vinaigrette
CLASSIC CAESAR
- romaine hearts, anchovy, parmesan reggiano
GRILLED JUMBO SHRIMP
- tomato confit, lemon, chili oil

SECOND
STATE BURGER*
- cabot cheddar cheese, STATE pickles, housemade fries
BEEF SHORT RIBS*
- cider-braised short ribs, garlic mashed potatoes, baby carrots, caramelized onion
SCOTTISH SALMON*
- asparagus, English peas, roasted tomato, lemon riesling vinaigrette
ROASTED FARM CHICKEN
- heirloom potatoes, fava beans, spring onion fricassee
SAUSAGE ORECCHIETTE
- housemade turkey sausage, broccoli rabe, pesto, parmesan reggiano
QUINOA BOWL
- curried chickpeas, sweet potatoes, broccoli, feta
MUSHROOM CAVATELLI
- greenmarket mushrooms, spinach, black garlic, pecorino

DESSERT
BLACKOUT CAKE
- devil’s food cake, chocolate custard, chocolate crumbs, vanilla ice cream
CINNAMON-SUGAR DOUGHNUTS
- seasonal fruit
CHEESECAKE
- graham cracker crust, sour cherry compote
ESPRESSO CRÈME CARAMEL
- toasted hazelnuts, cacao nib brittle
HOUSEMADE ICE CREAM & SORBET
- seasonal selection

EMPIRE LIGHTS’WICH
Our daily ice cream sandwich flavor matches the Empire State Building’s tower lights each night. For ESB’s signature white lightings, we offer our classic, “The Kong”.

THE EMPIRE STATE BUILDING
RAM TO 2AM

vegetarian  made without gluten
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
NEW YORK DRAFTS

EVER UPWARD
42 North

TIDAL LAGER
Greenport Harbor Brewery

18-WATT IPA
SingleCut Beersmiths

BROOKLYN SEASONAL
Brooklyn Brewery

MERMAID PILSNER
Coney Island Brewery

WINE

by the glass

SPARKLING

PROSECCO
Amor di Amanti NV (Bardolino, Italy) 15.

CHAMPAGNE
Nicolas Feuillate (Chouilly, France) 18.

CHAMPAGNE
Veuve Clicquot ‘Yellow Label’ (Reims, France) 20.

WHITE

PINOT GRIGIO
Anterra 2015 (Mezzacorona, Italy) 12.

SAUVIGNON BLANC
Kim Crawford 2016 (Marlborough, New Zealand) 15.

CHARDONNAY
Patina Private Label 2015 (Navarra, Spain) 12.

CHARDONNAY
Bouchard Aîné & Fils 2014 (Beaune, France) 14.

RIESLING
Ravines Cellars 2014 (Finger Lakes, NY) 13.

RED

PINOT NOIR
Banshee 2014 (Sonoma, CA) 18.

PINOT NOIR
MacMurray Ranch 2014 (Russian River Valley, CA) 16.

MERLOT
Patina Private Label 2015 (Navarra, Spain) 12.

CABERNET SAUVIGNON
Bacchus 2014 (CA) 14.

CABERNET SAUVIGNON
Dry Creek Vineyards (Sonoma, CA) 18.

MALBEC
Alto del Plata 2016 (Mendoza, Argentina) 15.