

STATE

— grill and bar —

DINNER AND A VIEW

PRIX FIXE MENU

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

FIRST

SEAFOOD CHOWDER*

bacon, torn croutons

CLASSIC CAESAR

romaine hearts, parmigiano reggiano

CHEF'S SOUP (V)

daily vegetarian selection

ASPARAGUS SALAD (V) (GF)

butter lettuce, english peas, apple, avocado vinaigrette

CRISPY CRAB CAKE (GF)

green mango salad, lemon-coriander aioli

BURRATA (V) (GF)

roasted baby beets, heirloom tomato, arugula

SECOND

HOUSEMADE CAVATELLI (V)

confit tomatoes, basil

SKUNA BAY SALMON* (GF)

spaghetti squash, roasted tomato, saffron chermoula

ROASTED FARM CHICKEN (GF)

free-range local chicken, fingerling potatoes, spring onions, salsa verde

BRAISED SHORT RIB (GF)

baby carrot, cipollini onion, parsnip-potato purée

QUINOA RISOTTO (V) (GF)

curried chickpea, roasted eggplant, tomato, zucchini, feta

LINGUINI

asparagus, gorgonzola, house-cured pancetta

STATE BURGER*

cabot cheddar cheese, housemade pickles, served with housemade fries

DESSERT

ICE CREAM & SORBETS (GF)

chef's assorted, seasonal flavors

CHOCOLATE HAZELNUT CAKE

devil's food cake, housemade hazelnut praline, bittersweet ganache, milk gelato

VANILLA CRÈME CARAMEL (GF)

passion fruit, candied cacao nibs, passion fruit-pineapple sorbet

CINNAMON-SUGAR DOUGHNUTS

rhubarb compote, lemon mousse, rhubarb sorbet

— THE —
**EMPIRE STATE
BUILDING**
EXPERIENCE

(V) Vegetarian

(GF) Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.