

# STATE

— grill and bar —

## OBSERVATORY DINNER

### PRIX FIXED MENU

Choose one starter, one entrée and one dessert. Supplemental charges are an extra charge.

### STARTERS

#### MARKET SOUP

daily selection

#### SOURDOUGH BREAD

vermont butter, sea salt *v*

#### RED CORN POLENTA FRITTERS

tomato chutney *v*

#### JUMBO GRILLED SHRIMP

carrot romesco, charred leeks *gf*

#### FRIED CALAMARI

banana peppers, lemon,  
marinara sauce

#### MARKET SALAD

market greens, shaved vegetables,  
STATE vinaigrette *vg*

#### BLOOD ORANGE SALAD

castelfranco radicchio,  
whipped feta, dukkah *v*

#### CLASSIC CAESAR

romaine hearts, white anchovies,  
parmigiana reggiano, croutons

### SIDES

#### CRISPY BRUSSELS SPROUTS

furikake, shallots, chilies *vg gf* 13.

#### STATE MAC & CHEESE

four cheeses, breadcrumbs *v* 15.

#### HAND-CUT FRIES

garlic salt *vg* 12.

#### GRILLED ASPARAGUS

saffron aioli *gf v* 13.

*vg* vegan *v* vegetarian *gf* made without gluten

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

### ENTRÉES

#### PORCINI CRUSTED FILET MIGNON

pomme puree, watercress,  
bourbon peppercorn sauce *gf* +12.

#### NEW YORK STRIP STEAK

ramp butter, wild mushrooms *gf*  
supplimental +10.

#### GRILLED BRANZINO

broccolini, freekeh, black lime

#### SALMON A LA PLANCHA

brussels sprouts, ginger, sesame, miso *gf*

#### SHORT RIB PARARDELLE

house made pasta, beef short rib ragu,  
fava beans, buratta

#### GARGANELLI DIAVOLO

san marzano tomatoes, chilies, oregano, pecorino  
add shrimp +8. chicken +6.

#### CHICKEN PAILLARD

arugula, pickled red onion, cherry tomatoes,  
fresno peppers, parmigiano reggiano *gf*

#### STATE BEEF BURGER

fossil farms locally raised beef, smoked cheddar,  
STATE pickles, hand cut fries add bacon +4.

### DESSERT CLASSICS

#### BLACKOUT CAKE

salted caramel ice cream

#### NY STYLE CHEESECAKE

cherry compote

#### THE KONG

chocolate brownie, vanilla ice cream sandwich,  
candied peanuts, banana foster

*Ask your server for today's  
seasonal dessert selections*

Executive Chef **Morgan Jarrett**  
General Manager **Jonathan Badaracco**