

## STARTERS

### OYSTERS\* ⑧

half dozen with lemon, mignonette, fresh horseradish **20.**  
(2. supplement for prix-fixe)

### GRILLED OCTOPUS ⑧

black eyed peas, tomato, cucumber, olive oil, charred lemon **19.**

### CRISPY CRAB CAKE ⑧

mango slaw, coriander aioli **20.**  
(2. supplement for prix-fixe)

### BURRATA ⑤ ⑧

heirloom tomatoes, balsamic vinaigrette, basil, sea salt **16.**

### FRIED CALAMARI

spicy marinara **17.**

### GRILLED SHRIMP ⑧

sesame carrot romesco, grilled leeks **17.**

### STEAK TARTARE\* ⑧

hand-cut pasture-raised beef, caper-olive dressing,  
farm egg, potato crisps **18.**

### GARDEN SALAD ⑤ ⑧

mixed baby greens, farmers market vegetables,  
herb vinaigrette **13.**

### CLASSIC CAESAR SALAD

romaine hearts, white anchovies, parmigiano reggiano, croutons **15.**

### TUSCAN KALE SALAD ⑤ ⑧

endive, brussels sprouts, gorgonzola, hazelnuts,  
champagne vinaigrette **15.**

### MARKET SOUP ⑤

daily selection **12.**

### SEAFOOD CHOWDER

bacon, torn croutons **13.**

## 3-COURSE PRIX-FIXE 65.

Select a starter, entree, and dessert with a choice  
of fountain soda, hot or iced tea or coffee  
*tax and gratuity included*

## SHARES

### HOUSEMADE FRIES ⑤ ⑧

garlic salt **10.**

### ASPARAGUS

sherry vinaigrette **13.**

### BRUSSELS SPROUTS ⑤ ⑧

lemon confit, parmigiano reggiano **13.**

### MIXED MUSHROOMS ⑤ ⑧

garlic, confit, thyme **14.**

### TATER TOTS ⑧

bacon, cheddar, jalapeño **11.**

### STATE MAC & CHEESE ⑤

four cheeses, breadcrumbs **14.**

## ENTRÉES

### BRANZINO ⑧

sautéed spinach, artichoke vinaigrette **31.**

### GREEN CIRCLE CHICKEN ⑧

marble potatoes, sweet peppers, roasted garlic,  
castelvetrano olives **28.**

### SEITAN STUFFED CABBAGE ⑤

shiitake mushrooms, risotto, tomato purée **25.**

### SALT MEADOW LAMB\* ⑧

cumin spiced rack and roll, spring onions,  
cucumber salad, chiles, cilantro **42.**  
(10. supplement for prix-fixe)

### BRAISED BEEF SHORT RIBS\* ⑧

Angry Orchard cider, green garlic mashed potatoes,  
baby carrots, caramelized onions, horseradish crème fraiche **34.**

### SPAGHETTI PRIMAVERA ⑤

hand-cut spaghetti, broccoli, english peas,  
cremini mushrooms, tomato confit, pecorino **23.**  
add chicken **6.** add shrimp **9.**

### NEW YORK STRIP STEAK\* ⑧

pasture-raised beef, bone marrow butter, housemade fries **44.**  
(12. supplement for prix-fixe)

### SCOTTISH SALMON\* ⑧

rainbow cauliflower, baby kale, pine nuts, capers **29.**

### LOBSTER RAVIOLO

black trumpet mushrooms, asparagus,  
parmigiano reggiano cream **34.**

### STATE BURGER\*

house-smoked cheddar cheese,  
STATE pickles, housemade fries **21.**  
add bacon **3.**

## DESSERT HIGHLIGHTS

*Pastry Chef Andrea Jarosh's selections are  
all made on premise and from scratch*

### TRIPLE CHOCOLATE MOUSSE CAKE

devils food cake, white milk and dark chocolate mousse,  
pistachio ice cream

### CREAMSICLE SEMIFREDDO ⑧

orange and vanilla bean semifreddo,  
gluten-free graham cracker, candied orange

### STRAWBERRIES & CREAM PUFF

roasted strawberries, whipped cream,  
mixed berry pâté de fruits

### EMPIRE LIGHTS'WICH

Our daily ice cream sandwich, flavor matches  
the Empire State Building's tower lighting colors for  
the evening. For classic ESB white lighting evenings,  
we offer our classic, "The Kong."

⑤ vegetarian

⑧ made without gluten

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



Welcome to STATE.

We fuse the soul of the iconic Empire State Building with modern culinary style and classic New York City dishes.

Executive Chef Priscilla Yeh draws her inspiration from the Empire State itself, the bounty of market ingredients, and the farmers and producers who provide for the world's most iconic metropolis. She changes her menus seasonally and sources locally whenever possible, using pasture-raised meats, free-range chicken and sustainably sourced seafood.

We are very happy to have you dine with us,  
and hope you enjoy STATE!

Executive Chef **Priscilla Yeh**

General Manager **Jonathan Badaracco**

Pastry Chef **Andrea Jarosh**



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Delivery available anytime anywhere for tenants of the  
Empire State Building at [statedelivers.com](http://statedelivers.com)