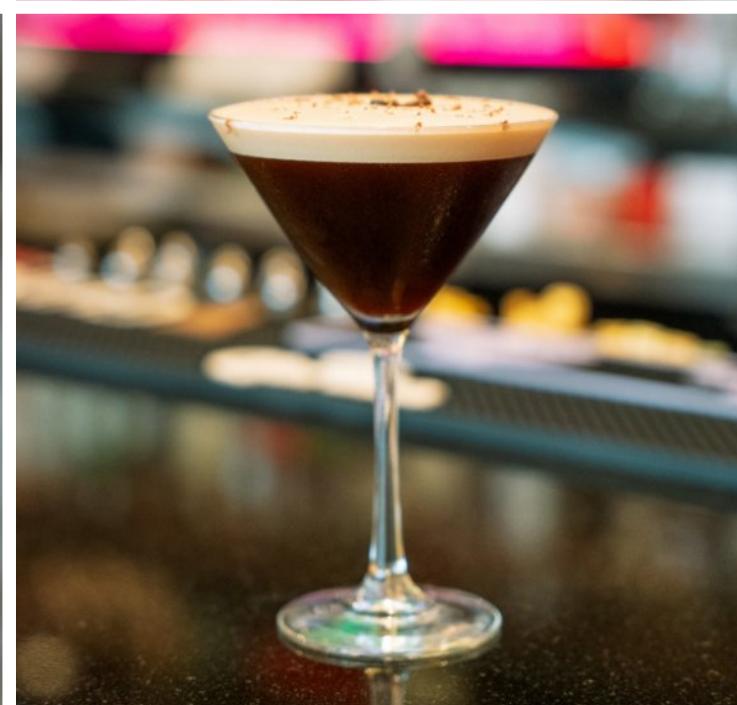


CARNEGIE DINER & CAFE

MARTINIQUE NEW YORK HOTEL

1262 BROADWAY
NEW YORK, NY 10001



DRINKS

COCKTAILS

17

WATERMELON BREEZER

Absolut watermelon, cranberry juice, club soda

ESPRESSO MARTINI

ALB Vodka, espresso, house made
Guinness espresso cordial

BLACKBERRY CRAZE

Gin, blackberry syrup, lime, mint

JALISCO RIOJA

Altos Plata tequila blanco, mezcal,
house made spicy hibiscus cordial, lime, egg white

BIG APPLE

Bourbon, apple juice, house made
cinnamon cordial, lemon

PROHIBITION

Bourbon, dark rum, house made honey ginger
cordial, bitters, ginger beer

BITTERSWEET SYMPHONY

ALB vodka, campari, lime,
house made grapefruit cordial, grapefruit soda

MULE BAR

ALB STRAWBERRY MULE

16

ALB vodka, fresh strawberries
ginger beer, lime, mint.

NYC MULE

15

ALB vodka, ginger beer, lime, mint.

TROPICAL MULE

14

ALB vodka, ginger beer, pineapple, mint.

MEDITERRANEAN MULE

15

Fig vodka, ginger beer, lime, mint.

BOURBON MULE

16

Makers Mark bourbon, lemon juice,
honey, ginger beer, bitters.

WHEN LIFE GIVES YOU
limes
MAKE A margarita

MARGARITA

\$10 All Day Long!

Tequila, lime juice & salted rim

Classic | Pineapple | Spicy | Strawberry

BEERS

COORS LIGHT

6

Lager, Colorado

BUDWEISER

6

USA

BUDLIGHT

6

USA

CORONA

7

Lager, Mexico

STELLA ARTOIS

7

Lager, Belgium

SAM ADAMS

6

Ale, Boston

PRESIDENTE

7

Dominican Republic

FIX

7

Lager, Greece

MICHELOB ULTRA

6

USA

HEINEKEN

7

Netherlands

HEINEKEN 00 NON-ALCOHOLIC

6

Netherlands

BECK'S

7

Germany

BLUE MOON

6

USA

MOCKTAILS

NEW

OUR SIGNATURE NON-ALCOHOLIC COCKTAILS

CUCUMBER FRESH

Cucumber, mint, lemon juice, simple syrup, tonic

APPLE PIE

Apple juice, house made cinnamon cordial,
lemon juice, soda water

REFRESHMENT

House made hibiscus cordial, lime juice,
grapefruit juice, grapefruit soda

BEE-HIND

House made honey ginger cordial,
lemon juice, cranberry juice, club soda

WINE

WHITE

GL BTL

PINOT GRIGIO

Alto Vento - ITALY

12 44

Balanced acidity, clean and fruity

RIESLING

St. Urbans - GERMANY

13 48

Ripe, bright with apple and apricot notes

SAUVIGNON BLANC

McBride Sisters - NEW ZEALAND

14 48

Tropical fruits nose, mineral finish

MOSCHOFILEROS

Boutari - GREECE

14 49

Refreshing, citric and floral

RED

GL BTL

PINOT NOIR

Pinot Noir - J - CALIFORNIA

13 48

Ripe-tasting, deep black fruit and dark spice

MERLOT

Chloe - CALIFORNIA

12 44

Full body, with blackberry, cherry, and plum

CABERNET SAUVIGNON

The Federalist - CALIFORNIA

13 48

Full body, cinnamon and spice flavors

CHIANTI

Peppoli, ITALY

12 44

Floral aromas of hibiscus and undertones of caramel

MALBEC

The Show - ARGENTINA

11 40

Purple color, full body, long finish

THE BUBBLES

ROSE WINE | PROSECCO | CHAMPAGNE

ROSE

Jean Luc Colombo - FRANCE

12 44

Vibrant, red berries and citrus notes

SPARKLING ROSE

Segura Viudas - SPAIN

14 44

Perfect balance between fruit and ageing

PROSECCO

Benvolio, ITALY

14 49

CHAMPAGNE

Lallier Brut - FRANCE

20 79

HALF BOTTLE OF CHAMPAGNE

44

Mineral finish, with fresh citrus notes.

BUCKET OF BEERS

CHOOSE ANY 4 DOMESTIC BEERS

\$20

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GF Gluten Free

V Vegan

VG Vegetarian

MARTINIQUE - DEC. 2025



BREAKFAST / BRUNCH

SERVED ALL DAY, EVERY DAY

WE ONLY USE ORGANIC EGGS

Get 20% off on your first Catering Order. Carnegie Diner and Café is not associated with or endorsed by Carnegie Deli.

3 EGGS ANY STYLE*

served with hash browns, mixed organic salad and choice of bread

16.95

BLT PESTO BOWL*

19.95

pesto cherry tomatoes, avocado, chopped bacon, lettuce, organic poached eggs and Hollandaise sauce

AVOCADO TOAST*

20.95

toasted seven grains bread, smashed avocado, chopped tomatoes, diced onions, cilantro, poached eggs, house salad

STEAK & ORGANIC EGGS*

26.95

dry aged 8oz. bistro fillet, eggs any style, hash browns and farmer's market greens.

CLASSIC BENEDICT*

19.95

poached eggs and Canadian bacon on an English muffin with Hollandaise sauce, hash browns and farmer's market greens. **add smoked salmon**

+ 5.00

GREEK YOGURT

16.95

Greek yogurt, granola, berries and honey

★ SYMPHONY ★ BREAKFAST *

\$26.95

Served with rustic toasted bread

3 organic eggs any style served with hash brown potatoes, fresh fruit and your choice of: applewood smoked bacon, black forest ham, Canadian bacon, OR smoked salmon +2.95. Served with coffee or tea and orange juice



UNLIMITED Mimosa

\$19.95 PER PERSON

ENTIRE TABLE MUST ORDER - 2 HOUR MAXIMUM



MIMOSA & BELLINI 9.95 each
BLOODY MARY ALB vodka, NYC based, gluten free 9.95 each

OMELETS

three organic eggs, hash browns, farmer's market greens & rustic sliced bread

CALIFORNIAN*

19.95

avocado, mushroom, tomato, pepper-jack cheese

VEGETARIAN*

19.95

mushrooms, onions, tomatoes & green peppers

COUNTRY STYLE*

21.95

applewood bacon, ham, sausage, sharp cheddar cheese

POWERHOUSE*

22.95

grilled chicken, spinach, mushrooms, mozzarella cheese

PROTEIN SUNSHINE*

22.95

egg whites, spinach, grilled chicken, feta cheese

GREEK*

19.95

Feta, tomato, spinach, Kalamata olives

MAKE YOUR OWN OMELET*

(Choose 3 Toppings) 23.95

black forest ham, turkey, bacon, pork sausage, chicken sausage, green peppers, olives, tomatoes, mushrooms, spinach, onions

Feta, American cheese, Swiss cheese, provolone, sharp cheddar, pepper-jack

egg whites +2.50 avocado +2.95 all additional toppings +1.50

★ BREAKFAST SIDES ★

GF APPLEWOOD SMOKED BACON 6.95

GF HAND CUT FRENCH FRIES 4.95

GF HASH BROWNS 5.95

GF TURKEY BACON 6.95

GF w/Feta cheese & oregano +2.95

GF CUP OF FRESH FRUIT 5.00

GF CHICKEN SAUSAGE 5.95

GF w/Parmesan & truffle oil +4.95

GF SLICED AVOCADO 5.00

GF PORK SAUSAGE 5.95

GF w/bacon & cheddar cheese +3.95

GF WAGYU PASTRAMI 9.95

GF NOVA SCOTIA SMOKED SALMON 9.95

GF CANADIAN BACON 5.95

GF CORNED BEEF 8.95

FRESH BREWED LAVAZZA BOTTOMLESS COFFEE 4.95
FRESH SQUEEZED ORANGE JUICE 7.95

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BREAKFAST & BRUNCH

SERVED ALL DAY, EVERY DAY

★ ALL AMERICAN ★

BUTTERMILK PANCAKES

SERVED WITH REAL ORGANIC MAPLE SYRUP

all pancakes served with fresh fruit and whipped cream. Get 20% off on your first Catering Order.

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BUTTERMILK VG

our classic buttermilk pancakes
made fresh to order

16.95

BLUEBERRY VG

buttermilk pancakes, blueberries,
fresh strawberries, blueberry jam
& whipped cream

19.95

BACON

our classic buttermilk pancakes,
applewood smoked bacon, Canadian Bacon

20.95

APPLE PIE VG

our classic buttermilk pancakes,
walnuts, raisins, fresh baked,
apple/cinnamon sauce

19.95

PEANUT BUTTER & BACON

pancakes baked with peanut butter chips
& bacon, peanut butter sauce

19.95

CHOCOLATE VG

Belgian chocolate chips, Hershey's chocolate
syrup, strawberries & whipped cream

19.95

FREE RANGE CHICKEN *

fluffy pancakes served with
southern boneless fried chicken tenders

21.95

BANANA NUTELLA

STRAWBERRIES VG

pancakes with fresh bananas & strawberries
and Nutella hazelnut spread

19.95

PANCAKE LOLLIPOPS VG

mini pancake lollipops, nutella, strawberries, blueberries

18.95

★ BAKED GOODS ★

BAGEL V

plain, cinnamon, everything, sesame
with butter VG
with cream cheese VG
with lox & cream cheese

4.00

4.50

4.95

14.90

CROISSANT VG

plain
chocolate, almond
with ham & cheese

5.95

6.95

8.95

MUFFINS VG

toasted with butter

4.95



WAFFLES

Served w/ fresh fruit & whipped cream

PLAIN WAFFLE VG

served with organic syrup & whipped cream

15.95

SALTED CARAMEL

chopped bacon, whipped vanilla mascarpone,
brown sugar roasted walnut crumble, caramel
drizzle & coarse sea salt

19.95

TROPICAL CRUNCH VG

fresh bananas, strawberries, mango, crunchy
granola & side of raspberry reduction

19.95

SOUTHERN CHICKEN & WAFFLES *

wedges topped with fried chicken,
chopped bacon, sweet dried cranberries
& our own chicken gravy

20.95

FRENCH TOAST

Our house made thick sliced brioche French toast
Served w/ fresh fruit & whipped cream

CLASSIC VG

cooked in our own batter of vanilla,
whipped eggs, brown sugar, cinnamon,
fresh cream and 100% Real Maple Syrup

17.95

NUTELLA FRENCH VG

Nutella, sliced roasted almonds,
fresh chopped strawberries

19.95

BACON TOAST

topped with sweet mascarpone, sugar walnuts,
caramel drizzle & chopped smoked bacon

19.95

CARAMEL FRENCH TOAST VG

topped with vanilla mascarpone, fresh slices of golden
delicious apples, honey walnuts & caramel sauce

19.95

FRESH BREWED LAVAZZA BOTTOMLESS COFFEE 4.95
FRESH SQUEEZED ORANGE JUICE 7.95

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APPETIZERS

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CHICKEN SOUP	CUP 6.95	BOWL 9.75	SPINACH PIE	VG	9.95
hearty chicken, vegetable & orzo soup, made fresh daily			phyllo dough pie with spinach, feta cheese and herbs		
LENTIL SOUP GF V	CUP 6.95	BOWL 9.75	MAC & CHEESE	VG	9.95
vegan, all organic vegetables and tomato broth			with bacon +3.00		
VEGAN MEATBALLS GF V		15.95	GUACAMOLE	GF V	15.95
baked in fresh marinara sauce with mint & vegan mozzarella cheese			freshly made and served with tortilla chips		
HUMMUS GF V		9.95	CALAMARI		16.95
house made recipe, carrots, celery sticks, chips			fried calamari served with caper aioli sauce		
CARNEGIE NACHOS		17.95	SPINACH ARTICHOKE DIP VG GF		14.95
fresh made tortilla chips, ground sirloin steak chilli with beans, jalapeños, onions, scallions, mild cheddar cheese, guacamole, sour cream			served with tortilla chips		
HOUSE MADE CHILI		15.95	MOZZARELLA STICKS VG		9.95
ground sirloin steak with beans tortilla chips & cheddar cheese			5 Pieces - served with marinara sauce		
COCONUT SHRIMP		16.95	ONION RINGS VG		9.95
served with Sweet Chili Sauce			freshly fried and served with our signature homemade sauce		
			FISH N' CHIPS		19.95
			fresh beer battered cod fish served with hand cut fries		



CHICKEN WINGS

our chicken wings are made fresh to order,
served with ranch dressing, carrots & celery sticks.

5 PIECES 9.95 8 PIECES 14.95 11 PIECES 19.95

CHOOSE YOUR STYLE

**NAKED • BUFFALO • BBQ
BONELESS (MILD SAUCE)**

CHEF'S SALADS

CRANBERRY SALAD V GF	17.95	GREEK VG GF	18.95
organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette, extra virgin olive oil		tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers and Greek salad dressing	
CAPRESE SALAD VG	19.95	"IMAGINE" STRAWBERRY FIELDS VG GF	18.95
buffalo mozzarella cheese, pesto cherry tomatoes, croutons, extra virgin olive oil, balsamic vinegar and basil		seasonal mixed greens, Parmesan cheese, balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets	
SPINACH GOAT CHEESE SALAD	20.95	FARMERS BLUE VG	18.95
baby spinach, goat cheese, roasted walnuts, diced beets, champagne vinaigrette		chopped organic kale and baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons and grilled lime vinaigrette	
KALE CHICKEN CAESAR	21.95	AVOCADO SALAD GF V	19.95
organic kale, grilled chicken, croutons chopped romaine, Parmesan cheese, cherry tomatoes, Caesar dressing		tomatoes, cucumbers, green peppers, avocado, onions, Kalamata olives, capers and Greek salad dressing	

MAKE YOUR SALAD A MEAL

★ ADD A PROTEIN: ★

- GF GRILLED CHICKEN* +5.95
- GF ROASTED SHRIMP* +9.95
- GF CHICKEN SALAD +5.95
- GF GRILLED STEAK* +6.95
- GF GRILLED SALMON* +6.95
- GF TUNA SALAD +6.95

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BURGERS



WE ONLY USE ALL NATURAL BURGERS

freshly ground daily and served with hand cut fries, pickle and cole slaw. Gluten free bun + 3.00
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CARNEGIE CLASSIC*

beef burger, tomatoes, lettuce, pickle, house made sauce

18.95

THE CORNER BURGER*

beef cheeseburger, cheddar cheese, caramelized onions, tomatoes, lettuce, pickle, house made sauce

19.95

CENTRAL PARK*

beef cheeseburger, blue cheese, mushrooms, tomatoes, lettuce, pickle, house made sauce

22.95

COLUMBUS CIRCLE*

beef cheeseburger, smoked gouda, bacon, sliced avocado, tomatoes, lettuce, pickle, caper aioli sauce

22.95

MORNING SUNSHINE*

beef cheeseburger, American cheese, fried egg, applewood smoked bacon, tomatoes, lettuce, pickle, house made sauce

22.95

TIMES SQUARE*

spicy fried chicken + cheeseburger, applewood smoked bacon, tomatoes, lettuce, pickle, chipotle sauce

24.95

FIVE HILLS*

double stack beef cheeseburger, cheddar cheese, Applewood smoked bacon, tomatoes, lettuce, pickle, house made sauce

24.95

CHILI BURGER*

beef cheeseburger, American cheese, beef chili, caramelized onions & roasted red peppers

23.95

SMASHED DOUBLE STACK*

double stack beef cheeseburger, American cheese, caramelized onions, tomatoes, lettuce, pickle, chipotle sauce

24.95

THE LATE NIGHT*

beef cheeseburger, pepper jack cheese, caramelized onions, avocado, tomatoes, lettuce, pickle, house made sauce

23.95

UPGRADE YOUR FRIES

add Feta cheese +2.95

add Parmesan cheese & truffle oil +4.95

add bacon & cheddar cheese +3.95



IMPOSSIBLE® VEGAN BURGER

25.95

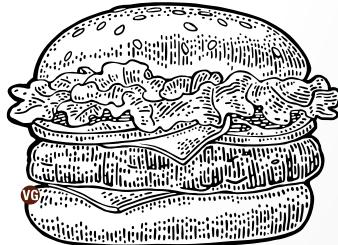
Impossible Burger Plant Based protein with vegan pretzel bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible® Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to Beef.

PASTRAMI BURGER*

26.95

American Wagyu pastrami, organic beef burger, swiss cheese, caramelized onions, lettuce, tomato, mushrooms, Reuben sauce & handcut fries



SIGNATURE SIDES

MAC & CHEESE

with bacon +3.00

9.95

MIXED SAUTEED VEGETABLES

broccoli, hearts of cauliflower & onions

8.95

HAND-CUT FRENCH FRIES

with Feta cheese & oregano +2.00 
with Parmesan & truffle oil +5.00 

4.95

BRUSSEL SPROUTS

sautéed brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze

9.95

SWEET POTATO FRIES

5.95

SAUTEED ORGANIC SPINACH

baby spinach, garlic aioli and garbanzo beans

9.95

MASHED POTATOES

with feta, balsamic glaze

8.95

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 Gluten Free

 Vegan

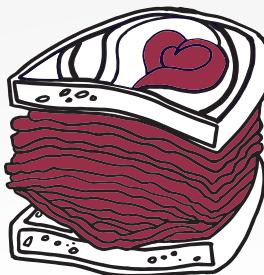
  Vegetarian

MARTINIQUE - DEC. 2025



PASTRAMI

Get 20% off on your first Catering Order. Carnegie Diner and Café is not associated with or endorsed by Carnegie Deli.



SANDWICHES

All sandwiches served with mustard, pickle, sauerkraut, cole slaw & house salad

PASTRAMI SANDWICH 23.95

half pound of naval wagyu pastrami, served on rye bread

EGG-STRAMI SANDWICH* 24.95

2 sunny side up eggs, half pound of naval wagyu pastrami & Swiss cheese served on rye bread

CORNED BEEF SANDWICH 23.50

half pound of corned beef, served on rye bread

WOW PASTRAMI 29.95

18 ounces of naval wagyu pastrami served on rye bread

CORNED BEEF REUBEN 24.95

half pound of Corned Beef with Swiss cheese & Russian dressing served on rye bread

PASTRAMI REUBEN 24.95

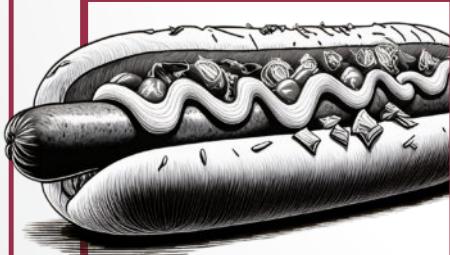
half pound of Pastrami with Swiss cheese & Russian dressing served on rye bread

PETER'S SPECIAL

half pound of corned beef & half pound of naval wagyu pastrami, served on rye bread 29.95

ADD FRIES to your sandwich 3.95

add Feta cheese +2.95
add Parmesan cheese & truffle oil +4.95
add bacon & cheddar cheese +3.95



PASTRAMI HOT DOG

NEW

American Wagyu pastrami, beef hot dog, swiss cheese, caramelized onions, Reuben sauce & handcut fries 19.95

SIGNATURE SIDES

MAC & CHEESE VG

with bacon +3.00

9.95

MIXED SAUTEED VEGETABLES VG

broccoli, hearts of cauliflower & onions

8.95

HAND-CUT FRENCH FRIES V

with Feta cheese & oregano +2.95 VG
with Parmesan & truffle oil +4.95 VG
with bacon & cheddar cheese +3.95

4.95

BRUSSEL SPROUTS GF

sautéed brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze

8.95

SWEET POTATO FRIES V

5.95

SAUTEED ORGANIC SPINACH VG GF

8.95

baby spinach, garlic aioli and garbanzo beans

9.95

MASHED POTATOES VG GF

with feta, balsamic glaze

8.95

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GF Gluten Free

V Vegan

VG Vegetarian

MARTINIQUE - DEC. 2025



SANDWICHES

CHICKEN SANDWICHES

on a brioche bun served with hand cut fries, pickle and cole slaw. Gluten free bun + 3.00

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SOUTHERN *

19.95

spicy buttermilk fried chicken, tomatoes, lettuce, Chipotle sauce

MOVIE STAR *

20.95

marinated grilled chicken, Swiss cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

BLT CHICKEN *

19.95

fried chicken, Applewood smoked bacon, tomatoes, lettuce, house made sauce

CALIFORNIAN *

20.95

marinated grilled chicken, American cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

CHICK-FEEL *

Fried chicken, special sauce, lettuce, tomato and pickles served with hand cut French fries. 19.95



NEW

THE CLASSICS

Served with hand cut French Fries and house salad.

TUNA SALAD SANDWICH

19.95

add cheese melt +1.00

SMOKED TURKEY

18.95

sliced turkey with lettuce, tomato & mayo, served cold

CHICKEN SALAD SANDWICH

19.95

house made mayo. chicken served cold.

HAM SANDWICH

18.95

sliced ham, Black Forest ham, lettuce, tomato, mayo, served cold

—FOOT LONG— HOT-DOGS

NEW

Served with hand cut French fries, Cole Slaw, Pickle & Sauerkraut

PLAIN HOT DOG

15.95

CHILI DOG

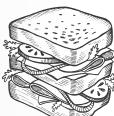
19.95

topped with ground sirloin steak chili with beans & cheddar cheese

PASTRAMI DOG

19.95

American Wagyu pastrami, foot long beef hot dog, swiss cheese, caramelized onions, Reuben sauce



TRIPLE DECKERS

Choice of Bread (white, whole wheat, 9 grains, rye)

GRILLED CHICKEN *

19.95

bacon, tomato, Swiss cheese, lettuce, mayo, served with hand cut fries.

SMOKED TURKEY

19.95

sliced smoked turkey with bacon, tomato, Swiss cheese, lettuce, mayo, served with hand cut fries.

GRILLED CHICKEN & AVOCADO *

21.95

bacon, tomato, Swiss cheese, lettuce, mayo, served with hand cut fries.

TURKEY & AVOCADO

22.95

bacon, tomato, Swiss cheese, lettuce, mayo, served with hand cut fries.

UPGRADE YOUR FRIES

add Feta cheese +2.95

add Parmesan cheese & truffle oil +4.95

add bacon & cheddar cheese +3.95

SIGNATURE SIDES

MAC & CHEESE VG

9.95

with bacon +3.00

MIXED SAUTEED VEGETABLES V

8.95

broccoli, hearts of cauliflower & onions

HAND-CUT FRENCH FRIES V

4.95

with Feta cheese & oregano +2.95 VG
with Parmesan & truffle oil +4.95 VG
with bacon & cheddar cheese +3.95

BRUSSEL SPROUTS GF

8.95

sauteed brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze

SWEET POTATO FRIES V

5.95

MASHED POTATOES VG GF
with feta, balsamic glaze

SAUTEED ORGANIC SPINACH V GF

9.95

baby spinach, garlic aioli and garbanzo beans

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ENTRÉES

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PASTA

GLUTEN FREE OPTION AVAILABLE Add \$3.00

FETTUCCINE ALFREDO VG

fettuccine pasta, in a light cream sauce with fresh herbs & Parmigiano Reggiano

19.95

SPAGHETTI CARBONARA

24.95

an Italian classic, smoked bacon, mushrooms, Parmesan cream sauce.

BOLOGNESE

free range beef ragu made with fresh tomato sauce, herbs, served with spaghetti pasta, Parmigiano Reggiano

24.95

PENNE *

25.95

penne pasta with grilled chicken, garlic, chopped parsley, extra virgin olive oil, Parmigiano Reggiano in a fresh herb tomato sauce

SHRIMP & SPAGHETTI *

jumbo shrimp, fresh cherry tomatoes & basil, dusted with Parmigiano cheese in vodka sauce.

28.95

PESTO PASTA VG

23.95

fettuccine pasta, pesto sauce, cherry tomatoes, Parmigiano Reggiano

SEAFOOD

ROASTED SALMON GF

fresh salmon filet, olive oil & lemon, Greek oregano, mashed potatoes and sautéed vegetables

29.95

FISH N' CHIPS

fresh beer battered cod fish served with hand cut fries

19.95

GRILLED SHRIMP GF

grilled shrimp with olive oil lemon sauce, Greek oregano, garlic sautéed mixed vegetables, truffle Parmesan mashed potatoes

25.95

MEATS

ORGANIC ROAST CHICKEN *

19.95

half chicken oven roasted, gravy, served with hand cut Greek fries.

PORK CHOP *

26.95

grilled bone-in pork chop, roasted brussel sprouts & bacon mashed potatoes with our signature rub

NY STRIP STEAK *

39.95

14 oz. prime cut Black Angus beef with hand cut fries, onion rings and our signature rub

RIB EYE *

47.95

16 oz. prime cut Black Angus beef with hand cut fries and our signature rub

THEATER MENU

TWO COURSE (CHOICE OF ONE PER CATEGORY BELOW) \$29.95 PER PERSON

APPETIZERS

CHICKEN SOUP

hearty chicken, vegetable & orzo soup made fresh daily

LENTIL SOUP GF V

vegan organic lentil soup, made with lentils, carrots and fresh tomato broth

GREEK SALAD GF VG

tomatoes, cucumbers, onions, green peppers, Kalamata olives, Feta cheese

SPINACH PIE VG

house made fresh phyllo dough spinach pie, with feta cheese and herbs

ENTRÉES

ORGANIC HALF CHICKEN *

roasted oregano lemon chicken served with hand cut Greek fries

SPAGHETTI CARBONARA

an Italian classic, smoked bacon, mushrooms, Parmesan cream sauce

ROASTED SALMON * +5.00 GF

flavored salmon, olive oil & lemon, Greek oregano, mashed potatoes and sautéed vegetables

THE CORNER BURGER *

organic cheeseburger, cheddar, caramelized onions, tomatoes, lettuce, pickle, house made sauce served on a brioche bun

NY STRIP STEAK * +15

14 oz. prime cut Black Angus beef with hand cut fries, onion rings and our signature rub

ADD ANY DESSERT TO YOUR PRE-FIX MENU FOR AN ADDITIONAL \$5.00 *

*except OMG 24 Layer Cake

These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask our Manager for our Catering menu. Get 20% off on your first Catering Order.

Carnegie Diner and Café is not associated with or endorsed by Carnegie Deli and Carnegie Hall.



chunk
STEAK

MARTINIQUE - DEC. 2025

PLANT BASED

FIRST DINER IN AMERICA SERVING A FULL PLANT BASED MENU!

Get 20% off on your first Catering Order. Carnegie Diner and Café is not associated with or endorsed by Carnegie Deli.

APPETIZERS

LENTIL SOUP GF

vegan, all organic vegetables and tomato broth

CUP 6.95 BOWL 9.75

GUACAMOLE GF

served with carrots & celery sticks

15.95

VEGAN MEATBALLS GF

baked on fresh tomato sauce, fresh chopped mint

15.95

HUMMUS GF

served with carrots and celery sticks

9.95

SALADS

FARMERS SALAD

18.95

chopped organic kale and baby spinach, roasted beets, organic dry figs, hazelnuts, croutons and grilled lime vinaigrette

CRANBERRY SALAD GF

17.95

organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette, extra virgin olive oil

"IMAGINE"

STRAWBERRY FIELDS GF

18.95

seasonal mixed greens, Balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets

AVOCADO SALAD GF

19.95

tomatoes, cucumbers, green peppers, avocado, onions, Kalamata olives, capers and Greek salad dressing

SANDWICHES

YEERO

23.95

vegan yeero, tomatoes, caramelized onions, vegan mozzarella cheese, vegan mayo-mustard sauce on a wheatberry sprouted grain bread. Served with mix green salad, lime vinaigrette, hand cut fries

SOUVLAKI

23.95

vegan meatless souvlaki, tomatoes, caramelized onions, vegan caper aioli sauce on a wheatberry sprouted grain bread. Served with mixed green salad, lime vinaigrette, hand cut fries

VEGETABLES ONLY

22.95

roasted red peppers, grilled zucchini, sliced tomato, avocado, caramelized onions, hummus

MEATBALLS

23.95

vegan meatballs, marinara sauce, vegan mozzarella cheese, focaccia bread. Served with mixed green salad, lime vinaigrette, hand cut fries

EGG BREAKFAST

23.95

plant based egg omelet, vegan mozzarella cheese, mushrooms, onions, cherry tomatoes, on a focaccia bread, lime vinaigrette, hand cut fries



IMPOSSIBLE[®] VEGAN BURGER V

25.95

Impossible Burger Plant Based protein with vegan pretzel bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible[®] Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to Beef.



chunk.[®] STEAK

NEW

grilled vegetarian steak, chimichurri sauce, olive oil & garlic sautéed vegetables

Chunk plant-based steaks are aromatic delights bursting with flavor. Marinated in a blend of olive oil, lemon, garlic, and herbs, the plant-based beef slices achieve a perfect balance of zest and savory notes. 29.95

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GF Gluten Free

V Vegan

VG Vegetarian

MARTINIQUE - DEC. 2025

**HOME
OF THE
OMG
24 LAYER
CHOCOLATE CAKE**
- Available Only at -
CARNEGIE DINER & CAFE



BEVERAGES

★ PROUDLY SERVING **LAVAZZA** ITALIAN COFFEE ★

COFFEE bottomless cup of fresh coffee	4.95	CARAMEL MACCHIATO double espresso, caramel, vanilla & steamed milk	5.95
ESPRESSO	4.95	FREDDO ESPRESSO iced espresso	5.95
DOUBLE ESPRESSO	5.95	FREDDO CAPPUCCINO iced cappuccino	5.50
ALMOND MILK LATTE double espresso & steamed Almond milk	6.50	HOT CHOCOLATE real chocolate, steamed milk & whipped cream	5.45
LATTE double espresso & steamed milk	5.95	BLACK TEAS Earl Grey, English Breakfast, Chai	4.50
CAPPUCCINO double espresso, steamed milk & foam	5.95	GREEN TEAS Genmaicha, Gunpowder	4.50
MOCHA espresso, chocolate, steamed milk & whipped cream	5.95	HERBAL TEAS Berry Blossom, Cinnamint, Chamomile, Lemon	4.50
VANILLA HEAVEN espresso, vanilla, steamed milk & whipped cream	5.95		

SODA GLASS BOTTLES 8oz. Coke, Diet Coke, Coke Zero, Sprite 3.95

DESSERTS

★ **OMG** ★

24 LAYER CHOCOLATE CAKE 14.95

APPLE PIE	10.55
NEW YORK STYLE CHEESECAKE	10.55
TIRAMISU CAKE	11.25
TRES LECHES	10.55
STRAWBERRY CHEESECAKE	11.95
OUTRAGEOUS CHOCOLATE CAKE	11.95
CHOCOLATE FUDGE CAKE	11.45
GOURMET RED VELVET CAKE	10.75
GOURMET CARROT CAKE	10.75
OREO COOKIE LAYER CAKE	10.95
KEY LIME PIE	9.95
LARGE BAKLAVA	9.95
ORANGE PIE	9.95
JUICY CHOCOLATE CAKE PIE	9.95

ICE CREAM 9.50
two scoops w/whipped cream chocolate, vanilla, strawberry, cookies & cream

BIG ASS COOKIES

CANDYLAND COOKIE	7.95
LEMON PISTACHIO CHEESECAKE	
CHOCOLATE CHIP	
RED VELVET COOKIE	
DOUBLE CHOCOLATE CARAMEL PECAN	

CRAZY MILK SHAKES

CHOCOLATE PANCAKE	
STRAWBERRY MILKSHAKE	15
strawberry ice cream, chocolate frosted rim, pancakes, strawberries, strawberry sauce & whipped cream	
BROWNIE EXTRAVAGANZA	15
chocolate ice cream, chocolate frosted rim, brownie, chocolate sauce & whipped cream	
OREO COOKIE CAKE	15
vanilla ice cream, chocolate frosted rim, Oreo cookie cake, chocolate sauce, Oreo cookies & whipped cream	

CANDYLAND ICE CREAM COOKIE SANDWICH	15
vanilla milkshake, chocolate frosted rim, candyland cookie and chocolate chip vanilla ice cream, 1/2 rainbow sprinklers, 1/2 chocolate sprinklers, whipped cream, strawberry sauce	
STRAWBERRY CHEESECAKE	15
strawberry ice cream, vanilla frosted rim, cheesecake, strawberries, strawberry sauce & whipped cream	
WAFFLE ICE CREAM SANDWICH	15
vanilla ice cream, vanilla frosted rim, mini waffles caramel sauce & whipped cream	

CUPCAKES

ASSORTMENT OF GOURMET FLAVORS

\$4.95 EACH | \$25 FOR 6 PIECES

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 Gluten Free

 Vegan

 Vegetarian

MARTINIQUE - DEC. 2025

CARNEGIE DINER & CAFE

NOW OPEN

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SECAUCUS, NJ 07094

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NEW YORK, NY 10019

VIENNA
501 MAPLE AVENUE W.
VIENNA, VA 22180

MIDTOWN
1185 6TH AVENUE
NEW YORK, NY 10036

MARTINIQUE NEW YORK HOTEL
1262 BROADWAY
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