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DINNER

{ PROUDLY SERVING }
★ ★ ★
NYC'S HELL'S KITCHEN
SINCE 2012
★ ★ ★

STARTERS

PARMESAN TRUFFLE FRIES \$14
signature hand-cut fries tossed in
truffle oil, parmesan & rosemary

**HOT SPINACH &
ARTICHOKE DIP \$17**
cheesy parmesan fondue,
served with corn tortilla chips

**GENERAL TSO'S CRISPY
CAULIFLOWER \$17**
(v) moi ploy, scallion, sesame,
alfalfa sprouts

WHIPPED RICOTTA \$18
calabro ricotta, buratta,
pesto, focaccia

HAMACHI CRUDO \$19
trout roe, orange segments,
grilled corn, yuzu coriander sauce,
citrus zest

SHORT RIB SLIDERS \$20
crispy shallots, melted gruyere,
slider buns (add fries \$6)

ST. LOUIS BAKED PORK RIBS \$19
BBQ ribs, housemade cornbread,
coleslaw (add fries +6)



FLATBREADS

SOPPRESSATA FLATBREAD \$22
italian pork, marinara, basil
burrata, parmesan

MARGHERITA FLATBREAD \$20
marinara, mozzarella, basil,
grated parmesan

[TOPPINGS \$2.00 EACH]
mushrooms, arugula, spinach, peppers, zuchinnini squash

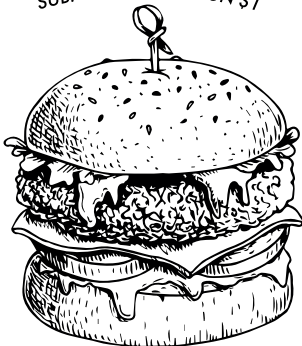
SEASONAL FAVORITES

GRILLED CHEESE & TOMATO SOUP \$24
smoked mozzarella, gruyere, premium
american, cheddar, pesto on sourdough

MAC & CHEESE \$18
5 cheese blend sauce,
cavatappi, corn bread crumbs,
parmesan crisps

SIGNATURE BURGERS

SERVED ON A BRIOCHE BUN
SUB. GLUTEN-FREE BUN \$1



ALFIE'S SIGNATURE BURGER \$26
grass fed beef patty, crispy shallots,
melted gruyère, portobello mushrooms

ORGANIC TURKEY BURGER \$24
melted fontina, avocado, heirloom
tomato, basil aioli, baby arugula

BUILD YOUR OWN BURGER \$20
grass fed beef or organic turkey burger

[TOPPINGS \$1.50 EACH]
cheddar, blue cheese, gruyère, bacon, jalapenos,
avocado, crispy shallots, portobello mushrooms

VEGGIE BURGER \$23
veggie patty, avocado, arugula, tomato, cheddar
chipotle aioli, provolone, toasted brioche bun

SERVED WITH CHOICE OF: HAND-CUT FRIES, SWEET POTATO FRIES,
PARMESAN TRUFFLE FRIES (+\$2) OR HOUSE SALAD



SALADS

- ADD A GRILLED PROTEIN -
ORGANIC CHICKEN \$7. WILD SALMON \$10. STEAK \$12

BABY GEM CAESAR \$17
romaine hearts, parmesan crisps,
brioche croutons, sunflower seeds,
citrus caesar dressing, grated parmesan

BEET & FENNEL SALAD \$18
arugula, fennel, goat cheese, carrots, tomato
candied pecans, orange, citrus vinaigrette

CRISPY BUFFALO CHICKEN \$22
buttermilk fried chicken, mesclun mix,
carrots, cucumber, tomatoes, blue cheese
corn, green goddess dressing

MAINS

FISH & CHIPS \$26
8oz beer battered cod, coleslaw,
tartar sauce, grilled lemon, hand cut fries

CAJUN FRIED CHICKEN \$27
free range half chicken, coleslaw,
house-made corn bread, bbq sauce

GRILLED SALMON \$28
6oz pan seared salmon, basil, spinach,
mushrooms risotto, parmesan crisps

NY STRIP STEAK FRITES \$42
12oz new york strip steak, chimichurri,
hand-cut parmesan truffle fries, salad

CHOCOLATE MOUSE CAKE \$12
seasonal berries, chocolate soil, whipped cream

AFFOGATO \$16
marshmallow chocolate whiskey, baileys, ice cream,
espresso shot, whipped cream



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
DUE TO INFLATION, ALL CREDIT CARD TRANSACTIONS ARE SUBJECT TO A 3.95% FEE.
THIS FEE DOES NOT APPLY TO CASH TRANSACTIONS.