DiningOut New York

The Best Pre-Theatre Menus to Book When Seeing a Broadway Show in NYC

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Don’t go into a Broadway show hungry. Instead, make sure to book a pre-theatre dining spot near your NYC venue for a seamless meal and perfect night.

After all, balancing a strict curtain time with a high-quality culinary experience requires a menu both efficiently paced and exceptionally executed. From a hidden second-story Korean-inspired steakhouse to an elegant Michelin-starred French destination, these 15 restaurants offer curated prix fixe menus designed to elevate your night out long before the stage lights go up.

Philippe Chow Fifth Avenue: Three courses, $60, daily from 4 to 6 p.m.



The chicken dumplings at this Midtown hot spot. | Photo courtesy of Philippe Chow

Known for serving modern, Beijing-style cuisine and a theatrical experience, Philippe Chow Fifth Avenue is easily walkable to the Neil Simon or August Wilson Theatres. Now, it has a pre-theatre menu featuring starters such as chicken lettuce wraps, vegetable lettuce wraps, chicken satay, and shrimp satay. For mains, check out the wok-seared branzino, filet mignon and green beans, prawns, Beijing chicken, or tofu vegetable stir-fry. House fried rice or steamed broccoli are included as sides. For dessert, there’s chocolate or red velvet cake. *10 E. 52nd St., Midtown, philippechow.com*