



**100 WEST 83RD STREET
NEW YORK, NEW YORK 10024**

212.580.6200





STARTERS

- BUFFALO FINGERS & FRIES** \$11.95
white meat chicken, batter dipped, avocado ranch
- CHUNKY GUACAMOLE** \$9.95
served with tortilla chips
- 5 ALARM CHILI** \$8.95
seasoned ground beef, grilled onions, black beans, fire-roasted corn, roasted chilis, tortilla chips
- WILD WINGS** \$8.95
choice of dipping sauce 
- VEGAN CAULIFLOWER POPPERS** \$11.95
crispy cauliflower, sweet chili, scallion, sesame seeds, ranch dip, lime wedge
- CHILI & CREAMY QUESO FRIES** \$8.95
five alarm chili, creamy queso, diced onion
- PHILLY STEAK EGGROLL** \$9.95
grilled steak, caramelized onion, peppers, creamy queso
- PASTRAMI KING EGGROLL (2 pcs per order)** \$9.95
grilled pastrami, fried egg, caramelized onion, honey dijon

CHOICE OF DIPPING SAUCE:

- Honey BBQ • Sweet Chili • Bacon Chipotle
- House BBQ • Spicy Zinger • Chipotle BBQ

FLAME-GRILLED BURGERS

All Burgers come with Fries and Cole Slaw

- CLASSIC SINGLE** \$12.95
6 oz. steak burger, soft bun, crisp romaine, ripe tomato, red onion, pickle chips, special dressing
- TEXAS WRANGLER** \$15.95
6 oz. steak burger, soft bun, beef bacon, homemade onion rings, crisp romaine, ripe tomato, house bbq, creamy queso
- BRONX BOMBER** \$15.95
two 4 oz. steak burgers, soft roll, grilled salami, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing
- MAGIC MUSHROOM** \$13.95
6 oz. steak burger, soft roll, sautéed mushrooms, caramelized onion, creamy queso
- BLACKENED CHICKEN BURGER** \$13.95
low-fat chicken burger, soft roll, crisp romaine, ripe tomato, red onion, pickle chips, special dressing

UPGRADE YOUR BURGER

On a Wrap	\$1.50	On a Club	\$1.50
Jalapeno	\$1.00	Caramelized Onion	\$2.00
Creamy Queso	\$1.50	Double Burger	\$4.50
Beef Bacon	\$3.50	Guacamole	\$3.00
5 Alarm Chili	\$3.00	Onion Rings	\$3.00
House BBQ Sauce	\$1.00	Sautéed Mushroom	\$2.50
Fried Egg	\$3.00	Avocado Ranch	\$1.00

ENSALADA

- CRISPY SWEET POTATO** \$14.95
crisp romaine, roast pepper, cherry tomato, red onion, fire roasted corn, fresh avocado, balsamic
- BUFFALO CHICKEN** \$15.95
(choose grilled, blackened vegan or crispy chicken)
crisp romaine, cherry tomato, red onion, tortilla strips, creamy ranch dressing, buffalo zinger drizzle
- BBQ CHICKEN** \$15.95
(choose grilled, blackened vegan or crispy chicken)
crisp romaine, pico de gallo, caramelized onion, avocado ranch dressing, tortilla strips, bbq drizzle
- CAESAR** \$11.95
crisp romaine, red onion, garlic croutons, caesar dressing
- BAJA CHICKEN/STEAK**
crisp romaine, pico de gallo, red onion, fire-roasted corn, jalapeños, black olives, crispy tortilla strips, fresh avocado, chili lime ranch
- Blackened Vegan Chicken \$14.95
Grilled Chicken \$15.95
Asada Steak \$18.95

UPGRADE YOUR SALAD

Grilled Chicken	\$5.00	Crispy Chicken	\$6.00
Asada Steak	\$7.00	Grilled Veggies	\$4.00
Guacamole	\$3.00	Tortilla Strips	\$2.00
Caramelized Onions	\$2.00	Crispy Sweet Potato	\$3.50
Blackened Vegan Chicken	\$4.00	Baby Chicken	\$6.00

HOUSE-MADE DRESSINGS

- Avocado Ranch • Bacon Chipotle • Low-Fat Balsamic
- Caesar • Chili Lime Ranch • Creamy Ranch • Honey Dijon
- Sweet Chili • Thousand Island

SIDES

- AMERICAN FRIES** \$4.95
- SPICY FRIES** \$5.95
- HOUSE-MADE ONION RINGS** \$6.95
- MEXICAN RICE** \$3.95
- BLACK BEANS** \$3.49

HOMEMADE SOUPS

- CHUNKY CHICKEN NOODLE** \$6.95
- SPLIT PEA** \$6.95
- KANSAS CITY STEAK** \$6.95

KIDS MENU

Served with Fries

- JR. BURGER** \$9.95
- 2 HOT DOGS** \$8.95
- POPPERS** \$9.95

THE DOG HOUSE



HOT DOG

100% beef hot dog grilled to perfection
w/ creamy queso 50¢ w/ grilled onions 75¢

\$4.50

CHILI DOG

100% beef hot dog, 5 alarm chili

\$5.95

TEXAS HOUND

100% beef hot dog, pulled beef, slaw, pickles, bbq sauce

\$7.50

CONEY 'N' J

100% beef hot dog, grilled pastrami, caramelized onions, sauerkraut, thousand island dressing

\$7.50

SAUSAGE, PEPPERS & ONIONS

sweet Italian sausage, caramelized onion, sautéed peppers, honey dijon

\$8.50

SUBS & WRAPS

Whole Wheat Wrap or Original



STEAK

PHILLY STEAK

asada steak, caramelized onion, sautéed peppers, philly sauce, toasted hoagie

\$16.95

GABBY'S FAVORITE

asada steak, caramelized onion, sautéed mushrooms, crisp romaine, ripe tomato, steak sauce, toasted hoagie

\$16.95

CHOPPED BBQ BEEF

slow roasted brisket, caramelized onion, tangy bbq sauce, toasted hoagie

\$17.95

CHICKEN

THE CEDARHURST

batter dipped chicken, beef bacon, caramelized onion, crisp romaine, ripe tomato, honey dijon dressing, toasted hoagie

\$14.95

CAPTAIN CRUNCH

grilled chicken, house bbq, onion rings, tortilla strips, crisp romaine, ripe tomato, creamy ranch, toasted hoagie

\$13.95

BUFFALO CRISP

crispy chicken cutlet, crisp romaine, ripe tomato, red onion, pickle chips, dressing, soft roll

\$11.95

MAIN & MELBOURNE

batter dipped chicken, grilled salami, caramelized onion, crisp romaine, ripe tomato, creamy ranch, honey bbq, toasted hoagie

\$14.95

TASTY CHICKEN WRAP

(grilled, blackened vegan or crispy chicken)
crisp romaine, red onion, garlic croutons, caesar dressing, wrapped in a warm tortilla

\$12.95

UPGRADE YOUR SANDWICH GAME

Avocado Ranch	75¢	Bacon Chipotle	75¢
BBQ Sauce	75¢	Zinger Sauce	75¢
Sweet Chili	75¢	Jalapeno	\$1.00
Ripe Tomato	\$1.50	Caramelized Onion	\$2.00
Onion Rings	\$2.00	Tortilla Strips	\$2.00
Guacamole	\$3.00	Beef Bacon	\$3.50
Crispy Sweet Potato	\$3.50	Grilled Veggies	\$4.00

CHICKEN PLATTERS

Includes Your Choice of 2 Sides -
fries, rice, side salad, beans, grilled veggies,
cole slaw, red quinoa

GRILLED CHICKEN

char-grilled white meat filets

\$16.95

BABY CHICKEN

char-grilled baby chicken filets

\$17.95

POPCORN CHICKEN

crispy bite-sized chicken nuggets

\$16.95

LUNCH SPECIAL

Lunch special available from 11am - 3pm

Includes fries, rice or cole slaw and can of soda/water

(2) HOT DOGS

\$9.95

CLASSIC BURGER

\$11.95

BLACKENED CHICKEN BURGER

\$11.95

BURRITO'S

choice of seasoned ground beef or grilled chicken

\$11.95

BUFFALO FINGERS

\$11.95

WILD WINGS

\$8.95

NACHO GRANDE

\$10.95

CAESAR SALAD

\$10.95

BUFFALO CRISP

\$11.95

GRILLED CHICKEN WRAP

\$12.95

BEVERAGES

SODA CAN (ASSORTED FLAVORS)

\$2.50

BOTTLED WATER

\$2.00

SNAPPLE

\$2.50

ASK US ABOUT OUR
CATERING & PARTY
PACKAGES!

CALL

516.247.1915



KICKEN STARTERS

- WOOD SMOKED WINGS** \$12.00
pastrami rub, served with side of bleu cheese dip
- SMOKED CHICKEN FLAUTAS (3 PCS.)** \$10.00
topped with pico de gallo, guacamole

GRAZE COLD SIDES

- S \$4 M \$8 L \$15
- SOUTHERN SLAW**
- PICKLE CHIPS**

GRAZE HOT SIDES

- S \$5 M \$10 L \$18
- TRUFFLE MAC N CHEEZE**
beef bacon, truffle salt
- MASHED POTATOES**
bacon bits, bacon bits, sour cream, scallion
- PIT SMOKED BEANS**
smoked beans, anaheim chiles, beef bacon, sausage chunks
- TRUFFLE FRIES**
black truffle salt

SIGNATURE SANDWICHES

served with southern slaw, pickle chips and one hot side
(add guacamole + \$3.00)

- PULLED BEEF** \$19.00
- PULLED CHICKEN** \$17.00
- NYC'S BEST PASTRAMI** \$19.00
- RODEO** \$22.00
house cured pastrami, honey glazed corned beef, slaw, country mustard, special dressing
- BIG HORN CHEEZESTEAK** \$22.00
16 hour brisket, frizzled onions, creamy queso, house bbq

GRAZE SMOKIN BURGERS

served with fries, pickle, slaw

- BUENOS DIAZ** \$19.00
sunny-side-up egg, beef bacon, frizzled onion
- GRAZER** \$18.00
pulled beef, slaw, pickle, house bbq
- 2ND AVENUE DELI** \$21.00
house cured pastrami, spicy mustard, sourkraut, special dressing
- GRAZE PLATTERS**
bread, pickle, pickled red onion, 1 hot + 1 cold side
- DINO SHORT RIB** \$40.00
beef dino rib, cracked pepper rub, honey hickory glaze
(subject to availability)
- 1/2 SMOKED CHICKEN** \$17.00
- BBQ DUO** \$24.00
(choose 2 items from beef, bird or sausage)
- TRIFECTA** \$32.00
(choose 3 items from beef, bird or sausage)

BEEF 1/4 LB.

- 16 HOUR BRISKET** \$9.50
cooked low and slow. (choose: lean/ fatty)
- PULLED BEEF** \$9.00
hickory smoked, house bbq
- BRISKET BURNT ENDS** \$10.00
rubbed, glazed, double smoked
- BEEF BELLY BACON** \$9.00
cured beef belly, cherry wood smoked
- HOUSE CURED PASTRAMI** \$9.50
house cured, pastrami rub, oak wood smoked
- HONEY GLAZED CORNED BEEF** \$9.50
house pickled, brown sugar, cracked pepper

BIRD

- HOUSE SMOKED TURKEY 1/4 LB** \$7.50
apple brine, smokehouse bird rub, cherry wood smoked
- SMOKEHOUSE CHICKEN 1/2** \$13.00
apple brine, smokehouse bird rub, maple wood smoked
- PULLED CHICKEN 1/4 LB** \$7.50
smokehouse bird rub, honey bbq

SAUSAGE (BUN \$1.50)

- SPICY CHIPOTLE** \$6.00
- SWEET ITALIAN** \$6.00

WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated and slow dried into tender strips of bold, beefy awesomeness

\$16.00 PER 1/4 LB

TERIYAKI

mirin, ginger, pineapple, garlic

CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

THREE PEPPER CRUSTED

butcher ground black pepper, cayenne, balsamic, brown sugar

CHIPOTLE AND HONEY

smoked jalapeno, apple cider vinegar, brown sugar

CHERRY COLA

marinated in cherry cola, bing cherry, molasses

SRIRACHA CILLI LIME

ancho and pasilla chilies, lime zest, garlic

BURBON BBQ

jack daniels whiskey, honey, molasses

SHOCK TOP BELGIUM ALE

shock top ale, orange zest, ginger

SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and gently dried into magical bites of intense beefy flavor's

\$16.00 PER 1/4 LB

JALAPENO

fresh jalapeno, chipotle pepper, pineapple

VEAL PEPPERONI

anise, corriander, garlic, cayenne

LAMB MERGUEZ

fennel, cilantro, fresh garlic

SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

CRAFT BEER AND BACON

craft stout beer, hickory smoked salt

CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and crafted into distinctly unique delicacies

\$18.00 PER 1/4 LB

CHILI MAPLE BEEF BACON

smoked and cured beef navel, brown sugar, s chili spice rub

HONEY DIJON PASTRAMI

house smoked navel pastrami, juniper berry rub, honey, dijon

SPICY DRIED SALAMI

beef and veal salami, red pepper flake, brown sugar, dijon glaze

PARTY PLATTERS

CLASSIC JERKY PLATTER

\$90.00

choice of 6 meats approx 1.5 lbs

BOLD JERKY PLATTER

\$140.00

choice of 8 meats approx 2.5 lbs

SMOKED MEAT PLATTER

\$135.00

16 hour brisket, house cured pastrami, smoked short rib, beef belly bacon, smoked turkey 3.5 lbs of bbq bliss

CATERING AS EASY AS ABC

MINIMUM 20 PEOPLE

PACKAGE A

\$24.50 PER PERSON

pita chips with chipotle salsa

caesar salad

pickles and slaw

choice of 2 hot sides

1/4 smoked chicken

choice of 1 item from smoked meat section

fresh bread

PACKAGE B

\$35.00 PER PERSON

pita chips with chipotle salsa

choice of one appetizer

pickles and slaw

choice of 2 hot sides

1/4 smoked chicken

choice of 2 items from smoked meat section

fresh bread

(add caesar salad for only \$2.50 per person)

PACKAGE C

\$45.00 PER PERSON

pita chips with chipotle salsa

caesar salad with smoked chicken

choice of two appetizers

pickles and slaw

choice of 3 hot sides

choice of 3 items from smoked meat section

fresh bread

homemade corn muffins

APPETIZERS

pulled beef tacos/ smoked wings

brisket chili nachos/ house burger sliders

HOT SIDES

truffle mac/ mashed potatoes/ pit beans

sautéed green beans/ bbq rice

SMOKED MEATS

16 hour brisket/ pulled beef/ house cured pastrami/

beef belly bacon/ honey corned beef

house smoked turkey/ smokehouse chicken/ chipotle sausage/

genoa salami sausage

*24 hour advance notice required

CREATE YOUR

**MEXI
 KOSHER**

MEAL

1 BUILD YOUR:



BURRITOS
 Flour tortilla w/ black beans,
 yellow rice & pico de gallo



TACO
 Soft corn tortilla w/ choice
 of protein, pickled red
 onions & pico de gallo



NACHOS
 Choice of protein w/
 toppings over tortilla chips



**RICE OR
 QUINOA BOWL**
 Choice of protein,
 toppings, and sauce

2 CHOICE OF PROTEIN:

5 ALARM CHILI \$12.99 seasoned ground beef, black beans, roasted chili peppers	FAJITA GRILLED VEGETABLES \$11.99 red onion, peppers, garlic, oregano
CARNE ASADA \$14.99 grilled steak, marinated in fresh herbs and garlic	GRILLED CHICKEN BREAST \$13.99 marinated in mayan spices and citrus
CARNITAS \$16.99 beef and duck confit, slow roasted for 18 hours	TACO SEASONED BEEF \$12.99 ground beef, chipotles, cumino, garlic
CHOPPED BBQ BEEF \$15.99 short rib slow roasted in house-made chipotle bbq marinade	BLACKENED VEGAN CHICKEN \$12.99 smoked paprika, garlic, thyme, sea salt

3 TOP IT OFF:

- BLACK OLIVES
- CARAMELIZED ONION
- CILANTRO
- FIRE ROASTED CORN
- FRESH JALAPENO
- GRILLED VEGGIES (+\$1.50)
- GUACAMOLE (+\$1.50)
- PICKLED RED ONION
- PICKLED CUCUMBER
- PICO DE GALLO
- ROAST RED PEPPER
- TORTILLA STRIPS

4 FEELIN' SAUCY:

- AVOCADO RANCH
- BACON CHIPOTLE
- CHIPOTLE BBQ
- CREAMY QUESO
- HONEY BBQ
- HOUSE BBQ
- SALSA FRESCA
- SOUR CREAM
- SWEET CHILI
- TOMATILLO SALSA