



**START & SHARE**

**CRISPY CALAMARI - 19**  
cherry pepper + saffron aioli

**SPINACH ARTICHOKE DIP - 19**  
grilled rosemary crostini

**BUTTERNUT SQUASH FRIES - 16**  
battered + spicy harissa aioli

**SLIDERS - 19**  
beef sliders + american cheese + aioli + pickle  
add bacon +2

**FRIED MAC & CHEESE BALLS - 18**  
creamy tomato sauce

**CHICKEN DUMPLINGS - 18**  
sweet ponzu sauce

**GUACAMOLE - 19**  
house made tortilla chip

**BUFFALO CAULIFLOWER - 16**  
sweet chili + blue cheese ranch dressing

**\* TUNA TARTARE - 23**  
ahi tuna + fresh mango + avocado +  
chili garlic sauce + soy sauce +  
sesame oil + baguette crostini

**GRILLED OCTOPUS - 23**  
farm potatoes + yuzu chimichurri +  
marinated blistered cherry tomato

**CRABCAKE SLIDERS - 20**  
horseradish aioli + cabbage slaw

**FOR THE TABLE**

**GRILLED ASPARAGUS - 12**

**SAUTEED SPINACH - 12**  
garlic + olive oil

**BROCCOLINI - 12**  
garlic + chili oil + lemon

**HAND CUT FRENCH FRIES - 8**

**ROSEMARY FRIES - 9**

**WHITE TRUFFLE FRIES - 10**

**PARMESAN FRIES - 9**

**MASHED POTATO - 11**

**FARMHOUSE BRUSSELS SPROUTS - 12**

**BUTTERNUT SQUASH FRIES - 16**  
battered + spicy harissa aioli

**SOUP**

**BUTTERNUT SQUASH - 9**

**FRENCH ONION - 12**

**GRANDMA'S CHICKEN VEGETABLE - 11**

**OUR VERSION OF DEVEILED EGGS**

2 for 15 | 4 for 25 | 6 for 35

**Guacamole + Chips**

**Truffle Cauliflower Puree**

**Butternut Squash + Spicy Pepitas**

**Smoked Salmon + Caviar**

**SALADS**

**QUINOA COBB SALAD - 24**  
romaine + cherry tomato + egg + bacon +  
cucumber + blue cheese + lemon honey vinaigrette

**CAESAR SALAD - 20**  
kale + romaine + shaved brussel sprout + parmesan  
cheese + house-made sourdough crouton

**BUTTERNUT SQUASH KALE SALAD - 23**  
goat cheese + maple glazed walnut + balsamic vinaigrette

**ASIAN SALAD - 23**

Romaine + sweet corn + shredded carrot + edamame + red cabbage  
+ sesame seed + crispy wonton + sriracha creamy soy dressing

**NY STRIP STEAK SALAD - 33**  
health blend + brussels sprout + pickled red onion +  
blue cheese + balsamic vinaigrette

**APPLE FENNEL KALE SALAD - 23**  
kale + red apple + fennel + cranberry + goat  
cheese + spicy pepita + honey lemon+ vinaigrette

**STRAWBERRY TARRAGON CHICKEN SALAD - 27**  
tarragon chicken salad + kale + arugula + feta +  
almonds + lemon honey vinaigrette

**SHAVED BRUSSELS SPROUTS AND KALE SALAD - 23**  
kale + brussels sprouts + almonds + parmesan  
cheese + golden raisin + honey lemon vinaigrette

**— ADDITIONS —**

NY Strip Steak 12 | Salmon 12 | Shrimp 10 | Chicken 8

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## PASTA

### BASIL PESTO CHITARRA - 26

chitarra fresh pasta + homemade basil pesto + mushroom

### LOBSTER RAVIOLI - 34

lobster + ricotta + chive

### CACIO E PEPE - 29

grilled shrimp + garlic butter + Pecorino Romano

serving handmade fresh pasta

### TRUFFLED WILD MUSHROOM GNOCCHI - 29

wild mushroom + baby spinach + truffle cream

### TUSCAN CHICKEN CAVATELLI - 28

spinach + cherry tomato + parmesan + blush crema

ADDITIONS -- Salmon 11 | Shrimp 10 | Chicken 8

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## SEA

### SEARED BRANZINO - 33

truffle cauliflower purée + grilled asparagus + blistered tomato

### CRUSTED AHI TUNA - 36

spinach kale wasabi mashed potato + balsamic glaze

### SEARED ATLANTIC SALMON - 33

quinoa + shaved brussel sprout + citrus butter infusion

### CHARRED OCTOPUS - 35

farm potato + yuzu chimichurri + marinated seared cherry tomato

### PAN SEARED SCALLOPS - 35

jalapeno citrus beurre + vegetable barley risotto

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## PLATES

### PAN SEARED THYME CHICKEN - 33

sautéed spinach + mashed potato

### STEAK FRITES - 44

12oz NY Strip Steak + fries + green peppercorn

### FILET MIGNON - 45

whipped potato + braised Madeira mushroom

### BRAISED SHORT RIBS - 36

horseradish mashed potato + crispy brussel sprout

### 9oz SIRLOIN NY STRIP STEAK - 43

pomme purée + sautéed broccoli rabe

Au Poivre / Bearnaise

### SHRIMP SURF & TURF - 54

filet mignon + grilled shrimp + whipped potato

green peppercorn / demiglace

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## LAND

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## SIGNATURE BURGERS

*Proud to serve our award-winning custom blend*

*Served After 11am | Truffle, Parmesan, Rosemary Fries + 2*

### CHEESUS CHRIST- 24

beef burger + choice of cheese brie or havarti or american or mozzarella or cheddar or swiss or pepper jack or blue cheese

### NOTORIOUS D.O.G. - 28

beef burger + boozy cheese + onion strings + sunny side egg + truffle chicken gravy

### AUTUMN HARVEST - 27

beef burger + bacon + grilled onion + cilantro arugula + pumpkin aioli

### EMPIRE STATE OF MIND - 29

2 panko crusted beef burgers + boozy cheese + applewood bacon + grilled avocado + kimchi + worcestershire aioli

### GODDESS APHRODITE - 23

homemade vegan burger + shiitake "bacon" + brussel sprout + pepper mostarda

### THE CHAMPIGNONS - 26

beef burger + demi-glace + onion strings + red cabbage slaw

### FRENCH CONNECTION - 27

beef burger + swiss + grilled onion + truffle au poivre sauce

### SALMON BURGER - 29

salmon burger patty + golden pickled beet + cabbage slaw + caviar + jalapeño horseradish aioli

### SEÑOR BENEDICT - 27

beef burger + poached egg + chorizo + hollandaise

### PHILLY WILLY - 26

beef burger + american cheese + roasted pepper + grilled onion

### CRISPY POLLO LOCO - 27

crispy boneless chicken thigh + boozy cheese + applewood bacon + pepper mostarda

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The Blue Dog brings a diverse and carefully crafted seasonal menu with organic and locally sourced ingredients. Free-range chicken, free-range organic eggs, and all-natural steak are a few of our outstanding products.

*Proud creators of NYC's "Best Eclectic Brunch & Burgers. Don't forget to try our house-crafted cocktails!"*