



Robert H. DeNiro 91



## **Appetizers**

<b>Sweet Corn Bisque</b> Smoked Mussels	10.
<b>Arugula &amp; Buffalo Mozzarella Salad</b> Roasted Sweet Red & Yellow Peppers & Grilled Eggplant	13.
<b>Rare Seared Tuna</b> Sesame Noodles & Pickled Vegetables	14.
<b>Vine Ripened Tomato Salad</b> Cucumber, Red Onion & Bulgarian Feta, White Balsamic Vinaigrette	12.
<b>Green Salad</b> Cherry Tomatoes, Grana Padano, Lemon & Extra Virgin Olive Oil	9.
<b>Charcuterie Plate</b> Veal & Mushroom Terrine, Speck & Chicken Liver Mousse	14.
<b>Roasted Baby Beet &amp; Goat Cheese Salad</b> Pear, Raisins & Toasted Pine Nuts, Hazelnut Vinaigrette *	13.
<b>Spice Dusted Gulf Shrimp</b> Tuscan White Bean, Artichoke & Fennel Salad	14.
<b>Octopus Carpaccio</b> Tomato Escabèche, Niçoise Olives & Celery Leaves	13.
<b>Warm Spring Asparagus Salad</b> Morels, Cippolini Onions & Lardons, Fig Essence	13.
<b>King Salmon Tataki</b> Asian Pear, Fennel & Celery Root Salad	16.
<b>Sautéed Jumbo Lump Crabcake</b> Crispy Shallots & Truffled Corn Sauce	19.
<b>Service of Ossetra Caviar</b> Mini Potato Pancakes & Traditional Garnishes	85.

Please inform your server of any food allergies.



## Entrées

<b>Garganelli w/Short Rib Bolognese</b> Pancetta, Herbed Ricotta & Basil	22.
<b>Herb Roasted Free Range Chicken</b> Spring Onion Potato Purée & Glazed Baby Carrots, Roasted Garlic Sauce	25.
<b>Pan Roasted King Salmon</b> Spring Vegetable Fumet	28.
<b>Herbed Tagliatelle</b> Braised Artichokes, English Peas, Confit Tomatoes & Grana Padano	21.
<b>Grilled Long Island Duck Breast</b> Duck Confit, Mustard Greens, Shiitakes & Cashews, Carrot Coconut Purée*	29.
<b>Grilled Atlantic Swordfish</b> Fingerling Potatoes, Ramps & Fiddlehead Ferns, Chanterelle Vinaigrette*	29.
<b>Sautéed Red Snapper</b> Toasted Israeli Couscous, Spinach & Fava Beans, Warm Tomato Beurre Blanc	28.
<b>Tamarind Glazed Pork Tenderloin w/Smoked Ribs</b> Fresh Bacon, Confit Carrots & Spiced Sweet Potato Purée	27.
<b>Seared Sea Scallops</b> Morels, Asparagus, Lardons & Cauliflower Mousse, Truffle Vinaigrette	31.
<b>Grilled Filet of Beef</b> Garlic Whipped Potatoes, Sautéed Spinach & Crispy Onion Rings	33.
<b>Black Trumpet Dusted Rack of Colorado Lamb</b> Caramelized Beets, Fava Bean Purée & Aged Goat Cheese	38.
<b>Grilled Dry Aged New York Strip Steak -16oz.</b> Warm Chanterelle, Haricot Vert & Frisée Salad*	39.

## On the Side

<b>Crispy Onion Rings</b>	5.
<b>Whipped Potatoes</b>	6.
<b>Sautéed Spinach w/Garlic</b>	8.
<b>Caramelized Beets, Fava Beans &amp; Aged Goat Cheese</b>	8.
<b>Sautéed Asparagus</b>	7.
<b>Sautéed Morels</b>	12.

Executive Chef: Stephen Lewandowski

\*These dishes contain nuts or nut oil

A gratuity will be added to parties of 5 people or



## Wines by the Glass

### Champagne

- Ployez-Jacquemart 'Marie Weiss', 17.  
Brut N.V.

### White

#### **Sauvignon Blanc**

- Domaine du Salvard, Cheverny,  
Loire '07 10.

#### **Pinot Gris**

- Edmunds St. John, California '06 12.

#### **Roussanne**

- Domaine Pélaquié,  
Côtes-du-Rhône '05 9.

#### **Riesling**

- Rudi Wiest, Rhein River,  
Germany '06 10.

#### **Viognier**

- Jeanne Marie, California '07 13.

#### **Chardonnay**

- Bacchus, California '05 9.
- Bin 36, Central Coast '05 12.

### Rosé

#### **Grenache**

- Domaine de Mauvan, 9.  
Côtes de Provence '07

### Red

#### **Pinot Noir**

- Castle Rock, Sonoma '07 12.

#### **Grenache**

- Domaine les Grands Bois  
'Cuvée Gabrielle'  
Côtes-du-Rhône '04 10.
- Châteauneuf-du-Pape  
Cuvée du Vatican, Rhône '03 18.

#### **Merlot**

- Jeanne Marie, California '05 9.

#### **Malbec**

- Casa Marguery, Argentina '05 10.

#### **Cabernet Sauvignon**

- Jeanne Marie, California '05 9.

#### **Syrah**

- 'Les Agathes', Domaine Niero  
Rhône '06 13.



## **Entrées**

**Garganelli w/Short Rib Bolognese**  
Pancetta, Herbed Ricotta & Basil

**Herb Roasted Free Range Chicken**  
Spring Onion Potato Purée & Glazed Bacon

**Pan Roasted King Salmon**  
Spring Vegetable Fumet

**Herbed Tagliatelle**  
Braised Artichokes, English Peas, Confit Tomato

**Grilled Long Island Duck Breast**  
Duck Confit, Mustard Greens, Shiitakes & Fennel

**Grilled Atlantic Swordfish**  
Fingerling Potatoes, Ramps & Fiddleheads

**Sautéed Red Snapper**  
Toasted Israeli Couscous, Spinach & Fava Beans

**Tamarind Glazed Pork Tenderloin w/Sweet Potato**  
Fresh Bacon, Confit Carrots & Spiced Sweet Potato

**Seared Sea Scallops**  
Morels, Asparagus, Lardons & Cauliflower

**Grilled Filet of Beef**  
Garlic Whipped Potatoes, Sautéed Spinach

**Black Trumpet Dusted Rack of Lamb**  
Caramelized Beets, Fava Bean Purée & Asparagus

**Grilled Dry Aged New York Strip Steak**  
Warm Chanterelle, Haricot Vert & Frisée

## **On the Side**

Crispy Onion Rings  
Whipped Potatoes  
Sautéed Spinach w/Garlic  
Caramelized Beets, Fava Beans & Aged Gouda  
Sautéed Asparagus  
Sautéed Morels

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*Tribeca Grill*

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