

# Soho House New York menu



## Raw

Yellowfin tuna tartare, jalapeno, avocado, grilled toast \$24

East coast oysters, mignonette (gluten-free) \$4 each

## To Share

Spinach and artichoke dip, tortilla chips (vegetarian) (gluten-free) \$21

Cornmeal fried zucchini and onion, herbed ranch (vegetarian) (gluten-free) \$15

Fried oysters on the half shell, chunky tartar sauce \$28

Burrata di bufala, beets, citrus, rose vinegar (vegetarian) (gluten-free) \$24

Point Judith calamari, pickled cherry pepper, spicy aioli \$24

## Soup and salads

Baby gem caesar, parmesan, breadcrumbs \$18

Kale salad, spicy sunflower seed dressing, fresh herbs (plant based) (gluten-free) \$22

Market lettuces, vegan green goddess, avocado, fines herbs (plant based) (gluten-free) \$23

Chilled english pea and watercress soup, mint and olive oil (plant based) (gluten-free) \$13

## Pastas

Cavatelli, fennel sausage, Tuscan kale, breadcrumbs \$26

Malfadine, half Maine lobster, chili, confit tomato \$48

Rigatoni, beef bolognese \$28

Penne alla vodka (vegetarian) \$24 or Vegan penne alla vodka (plant based) \$20

Bucatini, cacio e pepe (vegetarian) \$25

## Steak and chops

Lamb chops scotta dita, labneh, cucumber, dill (gluten-free) \$70

8 oz Boneless ribeye, arugula, parmesan, balsamic (gluten-free) \$41

8 oz Filet mignon, sauce au poivre (gluten-free) \$56

## Entrees

Chicken parm, arrabbiata, mozzarella \$34

House burger, dry-aged beef, blackened onion aioli, comte cheese \$26

Senat Farms crispy half chicken, chermoula (gluten-free) \$36

Branzino, preserved lemon, fennel, caper (gluten-free) \$42

Salmon, sauce ravigote, lemon (gluten-free) \$38

## Sides

French fries (plant based) (gluten-free) \$11

Sweet potato fries (plant based) (gluten-free) \$12

Steamed asparagus, hollandaise (vegetarian) (gluten-free) \$13

Broccoli di ciccio, chili, lemon (plant based) (gluten-free) \$13

Wilted escarole, garlic (plant based) (gluten-free) \$10