



GARDEN CITY  
**SEVENTH STREET CAFE**  
NEW YORK

## BRUNCH

### LIGHT FARE

#### CEREAL \$3.5

Raisin Bran, Corn Flakes, Frosted Flakes, Frosted Mini Wheats, Fruit Loops, Apple Jacks, Rice Krispies, Special K, Kashi

#### BAGELS \$3.5

Plain, Whole Wheat, Everything  
Ask Server for Additional Varieties

#### FRUIT PLATE \$7

Seasonal Medley of Sliced Fruit

#### SLICES OF SMOKED NORWEGIAN SALMON \$11

Served with Sliced Tomato, Capers & Red Onion and Toast Points.

### EGGS & OMELETTES

**Served with Choice of Toast (White, Rye, Whole Wheat) and Home Fries**

#### 2 EGGS ANY STYLE \$9

Egg Whites Only add \$2

#### EGGS BENEDICT \$11

Poached Egg on an English Muffin with Canadian Bacon and Hollandaise Sauce

#### EGG SANDWICH \$9

2 Fried Eggs on a Roll with Choice of Cheese and Bacon, Ham or Sausage

#### STEAK & EGGS \$17

USDA Prime 8oz Sirloin with 2 Eggs any Style

#### 3 EGG OMELETTE \$13

Your Choice of 3 Fresh Ingredients  
Cheeses: Cheddar, Feta, Swiss, American  
Vegetables: Broccoli, Tomato, Onions, Spinach, Zucchini, Mushrooms, Peppers  
Sausage, Bacon, Ham

### FROM THE GRIDDLE

**Choice of Sausage or Bacon**

**Add for \$2 each: Strawberries, Bananas, Blueberries, Nutella**

#### PANCAKES \$11

#### WAFFLES \$12

Freshly Made with Honey and a Touch of Brown Sugar

#### CHALLAH FRENCH TOAST \$11

Old Fashioned Style with Cinnamon Sugar

#### CHICKEN AND WAFFLES \$14

Country Fried Chicken Cutlet Served with a Golden Buttermilk Waffle. Served with a Side of Country Gravy

#### CRANBERRY FRENCH TOAST \$11

Slices of Fresh Cranberry Bread Dipped in Egg with a Touch of Brown Sugar

#### BANANA FOSTER \$15

2 Pieces of French Toast Topped With Sliced Banana and Our Special Syrup

### 7TH STREET SPECIALTIES

**Choice of 1: Home Fries, Bacon or Sausage (unless otherwise noted)**

#### BANANA NUTELLA CREPES \$13

Combo Banana & Strawberries \$15

#### THE WHOLE TOWN EGG SANDWICH \$15

3 Eggs, Bacon, Ham and Sausage with Potato Hash and Choice of American, Cheddar or Swiss Cheese. All Served on an 8" French Bread

#### ZUCCHINI ONION & EGG HERO \$10

An Italian Favorite

#### AVOCADO TOAST \$15

on Gluten-Free Millet-oat-flax bread  
Pico de Gallo

Topped with two eggs over easy with pico de gallo and cilantro

Smoked Salmon

Topped with smoked salmon and cream cheese

Both served with a side of fresh fruit

#### ROMA FRITTATA \$14

Eggs, Potatoes, Fresh Tomato, Italian Sausage and Basil

#### EGGS IN A BASKET ROMANO \$11

Buttered Slices of Italian Bread topped with Fried Eggs, and Parmigiano Cheese, Served Crispy.

#### FARMERS FRITTATA \$13

Eggs, Potatoes, Broccoli, Tomato, Onions and American Cheese

### SIDES

#### SAUSAGE LINKS \$3

#### ENGLISH MUFFIN \$1.75

#### POTATO HASH BROWN \$3.5

#### BACON \$3

#### FRUIT CUP \$4

#### CANADIAN BACON \$3

#### TOAST \$2

White, Whole Wheat, Rye or Gluten-Free Millet-oat-flax

**We use only the finest ingredients in our foods. Please notify your server of any food allergies you may have.**

# THE "UNCH" IN BRUNCH

## SOUPS & APPETIZERS

### SOUP: CUP \$4 BOWL \$9

Vegetable Minestrone, Pasta Fagioli, French Onion

### FRIED CALAMARI \$12

### 8 BAKED CLAMS \$12

### PIZZA

MARGHERITA \$12    NAPOLETANA \$12  
BIANCA \$14        HAWAIIAN \$14  
ARUGALA \$14      MARINARA \$16

## SALADS

**With all Salads add: Chicken \$5 Steak \$7 Salmon \$8 Shrimp \$9**

### GARDEN \$9

### SEVENTH STREET SALAD \$12.5

Spinach and Arugula with Sliced Mango, Gorgonzola Cheese, Toasted Walnuts and Dried Cranberries. Tossed in a Sesame Dressing

### CAESAR \$9

### FRANKLIN AVE SALAD \$13

Mesclun Mix with Goat Cheese, Poached Pears and Toasted Walnuts. Tossed with a Raspberry Vinaigrette

### MESCLUN \$9

### FRUTTETO SALAD \$14

Romaine Lettuce, Cucumber, Apples, Pears, Strawberries, Walnuts and Goat Cheese. Served with a Side of Orange Vinaigrette

## ENTREES

**Entrees are served with Potato and Vegetable of the Day (unless otherwise noted)**

### LINGUINE NAPOLI \$16

Crumbled Italian Sausage, Fresh Garden Tomato, Onion, Garlic and Basil. Sauteed and Tossed with Linguine and a Touch of Reggiano Parmesan

### PENNE ALA VODKA \$15

Penne Tossed With Baby Shrimp & Broccoli Florets in our Traditional Vodka Sauce

### POLLO FRANCESE \$16

Breast of Chicken, Dipped in Egg Batter and Sauteed in Olive Oil, Butter, Lemon and White Wine

### POLLO MARSALA \$16

Boneless Sauteed with Mushroom, Onion, Prosciutto, Butter, White Wine and Marsala

### ROASTED CHICKEN BREAST SANDWICH \$14

Roasted Chicken Breast, Served on a Roll with Romaine Lettuce, Tomato and Sliced Asiago Cheese. Accompanied by Fresh Cut Fries

### POLLO PAILLARD \$16

Grilled White Breast, Seasoned with Fresh Herbs, Lemon and Butter.

### VEAL BOSCHETTO \$17.5

Medallions of Scallopined Veal. Breaded with Italian Seasoned Crumbs. Pan Fried in Olive Oil and Topped with Finely Chopped Endive, Arugula and Radicchio. Tossed with Extra Virgin Olive Oil, Garlic and Balsamic Vinegar

### POLLO PARMIGIANA \$16

Pan Sauteed and Topped with Tomato Sauce, Parmigiano Romano and Melted Mozzarella Cheese. Served with a side of Linguine

### GAMBERI OREGANATA \$19.5

Jumbo Shrimp Sauteed with Garlic, Lemon, Butter and White Wine. Flash Broiled with Italian Seasoned Bread Crumbs

### SALMON MARCELLO \$19

Poached Norwegian Fillet of Salmon, Served with Steamed Garden Vegetables

### WHITE BASSA FILLET \$17

Fresh Fillet Broiled, Oreganata Style( Lemon Butter & White Wine. Topped with Seasoned Bread Crumbs) or Blackened Cajun Style. Served with a Side Tomato Salad

## BEVERAGES

**Medium Glass \$2.5    Large Glass \$3.5**

### ORANGE JUICE

### GRAPEFRUIT JUICE

### TOMATO JUICE

### SMALL POT OF COFFEE \$5

3-4 Servings

### CAPPUCCINO \$5.5

### APPLE JUICE

### CRANBERRY JUICE

## COFFEE & TEA

### LARGE POT OF COFFEE \$7.5

5-7 Servings

### ESPRESSO \$3.5

## FROM THE BAR

### SCREWDRIVER \$7

Orange Juice and Vodka  
Premium Vodka add \$2

### BLOODY MARY \$7

Premium Vodka add \$2  
V8 add \$1.5

### MILK

### CHOCOLATE MILK

### ASSORTED TEA \$2.5

### CUP OF COFFEE \$2.5

### MIMOSA OR BELLINI \$7

### UNLIMITED MIMOSAS OR BELLINIS \$14

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