



GARDEN CITY
SEVENTH STREET CAFE
 NEW YORK

BRUNCH

LIGHT FARE

SLICES OF SMOKED NORWEGIAN SALMON \$15
 Served with Sliced Tomato, Capers, Red Onion & Toast Points

EGGS & OMELETTES

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

2 EGGS ANY STYLE \$12
 Egg Whites Only - add \$2

EGGS BENEDICT \$16
 Poached Egg on an English Muffin
 with Canadian Bacon &
 Hollandaise Sauce

EGG SANDWICH \$14
 2 Fried Eggs on a Roll with Choice of
 Cheese & Bacon,
 Ham or Sausage

STEAK & EGGS \$22
 USDA Prime 8oz Sirloin
 with 2 Eggs any Style

3 EGG OMELETTE \$18
 Your Choice of 3 Fresh Ingredients
 Cheeses: American, Swiss,
 Cheddar, Feta
 Vegetables: Broccoli, Spinach, Zucchini,
 Onion, Mushroom, Peppers, Tomato
 Meats: Sausage, Bacon, Ham

FROM THE GRIDDLE

Choice of Sausage or Bacon

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

PANCAKES \$16
 Made Fresh on the Grill

WAFFLES \$16
 Freshly Made with Honey and
 a Touch of Brown Sugar

CHALLAH FRENCH TOAST \$16
 Old Fashioned Style
 with Cinnamon Sugar

CHICKEN AND WAFFLES \$19
 Country Fried Chicken Cutlet
 with a Golden Buttermilk Waffle.
 Served with a Side of Country Gravy

**CRANBERRY FRENCH TOAST
 \$16**
 Slices of Fresh Cranberry Bread
 Dipped in Egg with
 a Touch of Brown Sugar

BANANAS FOSTER \$19
 2 Pieces of French Toast
 Topped with Sliced Banana
 & Our Special Syrup

7TH STREET SPECIALTIES

Choice of 1: Home Fries, Bacon, Sausage or Fresh Fruit

**BANANA NUTELLA CREPES
 \$16**
 Combo Banana & Strawberries \$17

**THE WHOLE TOWN
 EGG SANDWICH \$16**
 3 Eggs, Bacon, Ham & Sausage
 with Potato Hash and Choice of
 American, Cheddar or Swiss Cheese.
 All Served on an 8" French Bread

NAPOLI FRITTATA \$16
 Eggs, Sliced Zucchini, Onion & Ham

AVOCADO TOAST \$18
 on Gluten-Free Artisan Baker
 Multigrain Bread

-Classic: Topped with 2 Eggs Over
 Easy, with Pico de Gallo & Cilantro

-Smoked Salmon: Topped with
 Smoked Salmon & Cream Cheese

FARMERS FRITTATA \$16
 Eggs, Potatoes, Broccoli, Tomato,
 Onions & American Cheese

**EGGS IN A BASKET ROMANO
 \$14**
 Buttered Slices of Italian Bread
 topped with Fried Eggs, and
 Parmigiano Cheese, Served Crispy.

BANANA PANCAKES \$18
 Topped with Fresh Strawberries &
 Maple Syrup.

ROMA FRITTATA \$16
 Eggs, Potatoes, Fresh Tomato,
 Italian Sausage & Basil

SIDES

SAUSAGE LINKS \$4

CANADIAN BACON \$4

BACON \$4

ENGLISH MUFFIN \$3

BAGELS \$4

FRUIT CUP \$5

BANANA \$3
 Whole or Sliced

Plain, Whole Wheat, Everything
TOAST \$3
 White, Whole Wheat, Rye
 or Gluten-Free Artisan Baker
 Multigrain Bread

FRUIT PLATE \$12

THE "UNCH" IN BRUNCH

SOUPS & APPETIZERS

SOUP: CUP \$6 BOWL \$10

French Onion, Vegetable Minestrone, Pasta Fagioli

FRIED CALAMARI \$16

8 BAKED CLAMS \$14

PIZZA

NAPOLETANA \$15 MARGHERITA \$15

BIANCA \$16 ARUGALA \$16

SPECIAL ASSORTED MEATS \$18

SALADS

With all Salads add: Chicken \$8 Steak \$12 Salmon \$12 Shrimp \$12

GARDEN \$12

SEVENTH STREET SALAD \$16

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

CAESAR \$12

FRANKLIN AVE SALAD \$16
Mesclun Mix with Goat Cheese,
Poached Pears & Toasted Walnuts.
Tossed with a Raspberry Vinaigrette

MESCLUN \$12

FRUTTETO SALAD \$16
Romaine Lettuce, Cucumber,
Apples, Pears, Strawberries,
Walnuts & 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 \$19

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

PENNE ALLA VODKA \$19

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

POLLO FRANCESE \$19

Breast of Chicken, Dipped in
Egg Batter & Sautéed in Olive Oil,
Butter, Lemon & White Wine

POLLO MARSALA \$20

Boneless Sautéed with Mushroom,
Onion, Prosciutto, Butter,
White Wine & Marsala

ROASTED CHICKEN BREAST SANDWICH \$16

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

POLLO PAILLARD \$19

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

VEAL BOSCHETTO \$20

Breaded with Italian Seasoned
Crumbs. Pan-Fried in Olive Oil &
Topped with Finely Chopped
Endive, Arugula & Radicchio.
Tossed with EVOO, Garlic &
Balsamic Vinegar

POLLO PARMIGIANA \$20

Pan-Sautéed & Topped with
Tomato Sauce, Parmigiano Romano
& Melted Mozzarella Cheese

GAMBERI OREGANATA \$22

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

SALMON MARCELLO \$22

Poached Norwegian Fillet of Salmon,
Served with Steamed
Garden Vegetables

WHITE BASSA FILLET \$22

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

CHEESE RAVIOLI \$18

Filled with Three Cheeses.
Tomato & Basil Sauce.

BEVERAGES

Medium Glass \$4 Large Glass \$6

ORANGE JUICE

GRAPEFRUIT JUICE

TOMATO JUICE

APPLE JUICE

CRANBERRY JUICE

MILK

CHOCOLATE MILK

COFFEE & TEA

SMALL POT OF COFFEE \$6

3-4 Servings

CAPPUCCINO \$6

LARGE POT OF COFFEE \$11

5-7 Servings

ESPRESSO \$4

ASSORTED TEA \$4

CUP OF COFFEE \$4

FROM THE BAR

SCREWDRIVER \$8

Orange Juice & Vodka
Premium Vodka - add \$2

BLOODY MARY \$8

Premium Vodka add \$2
V8 add \$2

MIMOSA OR BELLINI \$8