

NEW YORK EATS

STEAKHOUSE + COCKTAIL BAR

STARTERS

We care where our ingredients come from & we only source the highest quality seasonal produce to bring unrivalled flavour to all our dishes.

NACHOS vVe 9.5

Guacamole, sour cream, fresh salsa, jalapeños & three cheese blend poured over crispy

With: Grilled Chicken 11

With: Pulled Beef 12

CALIFORNIAN TACOS

Soft corn tacos served with guacamole, pico de gallo, iceberg lettuce and sweetcorn

With: Grilled Chicken 11

With: Pulled Beef 12

BEETROOT 10

CARPACCIO v/Ve

Goat cheese, walnuts dressed with rocket and balsamic glaze.

VOODOO WINGS 9.5

Large chicken wings, cooked in our very own chef's secret hot voodoo sauce.

BBQ WINGS 9.5

Large chicken wings, cooked with our very own Brooklyn BBQ sauce.

HALF RACK RIBS 14

10 hours slow cooked beef ribs glaze with Brooklyn BBQ sauce.

GRILLED KING PRAWNS 10

Grilled king prawns served with garlic butter and lemon wedge.

OYSTERS

Fresh Roe Jersey Oysters are accompanied with a mignotte sauce made with shallots, vinegar & white pepper.

Portion of 3 9

Portion of 6 18

Portion of 9 27

Portion of 12 36

MUSSELS 10

Fresh mussels cooked with a creamy garlic and shallots sauce.

SEARED SCALLOPS 14

Pan-fried scallops with humita purée and beef chorizo.

MAINS

Our ingredients are of the highest quality, fresh & honestly sourced to create chef-prepared dishes.

FULL RACK BEEF RIBS 28

Full rack of beef ribs slow cooked & glazed with our own Brooklyn BBQ sauce.

HALF CHICKEN 20

Marinated with garlic & herbs served with your choice of sauces: Green guasacaca, Spicy sauce

LAMB CUTLETS 29

Marinated with our special chimichurri sauce with creamy mash & green beans.

SALMON STEAK 24

Pan-fried cajun salmon with crushed potatoes, spring onions and sauteed spinach.

WHOLE FRESH LOBSTER 49

Straight from our lobster tank to our kitchen. Fresh lobster, served on a bed of green vegetables & a side of garlic butter.

LOBSTER & PRAWN 28

LINGUINE

Pasta dish cooked in Lobster bisque, a creaming marinara & parsley sauce.

BURGERS

Our commitment to quality is within every burger. Only the finest quality ingredients are used to create our delicious homemade burgers.

All burgers are served with a choice of fries, creamy mash or a mixed leaf salad.

CLASSIC BURGER 20

8 oz patty served with lettuce, vine tomato, gherkins, Monterrey jack cheese, Aioli and BBQ sauce.

NEW YORK BURGER 21

8 oz homemade patty served with pulled beef, iceberg lettuce, aloli, gerkins, red cabbage slaw and red lester cheese.

CHICKEN BURGER 18

Two chicken thighs, lettuce, vine tomato, caramelised onion, red Leicester cheese and Aioli sauce.

VEGGIE BURGER V/Ve 19

Roasted portobello mushrooms, lettuce, vine tomato, caramelised onion, roasted peppers & vegan relish Mayo sauce. Halloumi cheese optional.

STEAKS

We use the best of British grass-fed Hereford beef, traceable from the farmer's gate, to your plate, for the ultimate quality. Our beef is aged for 40-days, using wet & dry techniques for the optimum succulence. Our expert butcher's hand-cut every steak, ready for our chef's to prepare, season & grill - to your choice of cooking temperature.

SIRLOIN 26

9oz, 250g | Lean, well-flavoured & tender cut, recommended medium rare.

FILLET 36

9oz, 250g | The most lean and tender of all cuts, recommended rare.

RIB EYE 29

9oz, 250g | This boneless steak is rich, tender, juicy & full flavoured, with generous marbling throughout.

BONE IN PRIME RIB 45

16oz, 450g | A large rib of beef served on the bone, this is one of the finest steak dishes & a meaty treat for beef lovers.

T BONE 42

18oz, 510g | The T bone steak offers up the best of both worlds; a sirloin & a fillet steak separated by a t-shaped bone. The T bone steak is definitely one for all meat lovers.

OPTIONAL SAUCES

Bearnaise	3
Peppercorn	3
Chimichurri	3
Mushroom	3

COMBINATIONS

Can't choose? Then a combination is the perfect solution.

All combinations are served with a choice of fries, creamy mash or a mixed leaf salad.

STEAK & HALF LOBSTER

40-day dry aged 250g tender premium steak, combined with half fresh & a side of cajun butter. Served with a side of fries or creamy mash.

Sirloin	52
Rib eye	55
Fillet	62
T-bone	69
Bone in Prime Rib	72

STEAK & PRAWNS

40-day dry aged 250g tender, juicy & full flavoured steak combines with grilled prawns & garlic butter. Served with a side of fries or creamy mash.

Sirloin	39
Rib eye	42
Fillet	49
T-bone	56
Bone in Prime Rib	59

BURGER & WINGS 28

Homemade New York burger with lettuce, vine tomato, gherkins, Monterrey jack cheese, Aioli & BBQ sauce. Includes a portion of chicken wings with choice of home-made voodoo or BBQ glaze. Served with a side of fries or creamy mash.

BURGER & HALF LOBSTER 42

Homemade New York burger with lettuce, vine tomato, gherkins, Monterrey jack cheese, Aioli & BBQ sauce. Accompanied with half a fresh lobster. Served with a side of fries or creamy mash.

HALF RACK RIBS & PRAWNS 29

Slow cooked beef ribs topped with our chef's Brooklyn BBQ sauce & grilled prawns served with garlic butter. Served with a side of fries or creamy mash.

HALF RACK RIBS & WINGS 28

Slow book beef ribs topped with our chef's Brooklyn BBQ sauce, accompanied with a portion of homemade voodoo or BBQ chicken wings. Served with a side of fries or creamy mash.

SIDES

Choose from our selection of side dishes to compliment your choice of main, steak, or combo.

MAC & CHEESE	6	SWEET POTATO FRIES	6	MIXED LEAF SALAD	5
BROCCOLI & GARLIC CHILLI		SKIN ON FRIES	5	CREAMY SPINACH	6
BUTTER	5	CREAMY MASH	5	GREEN PEA WITH SHALLOTS & CHILLI	5
ROASTED CHILLI					
MUSHROOMS	5				
CREAMY COLESLAW	5				

WINE LIST

OUR WINES

At New York Eats we are passionate about our wines and have curated a wine list that brings wine from all over the world to your table.

Ask our team about any of the wines to help you pair our wines with your food. Fine wine list available on request.

CHAMPAGNE & SPARKLING

Prosecco La Farra, Conegliano-Valdobbiadene, Veneto, Valdobbiadene Superiore Brut, 100% Glera

By the Glass 9
Bottle 38

Cava Rosé Brut 'Marta Passio Reserva', Ramon Canals, Castellvi de Rosanes, Penedès

Bottle 42

Champagne Jean de Villaré, Charly sur Marne, Vallée de la Marne, Grande Réserve Brut

Bottle 55

Champagne Gounel Lassalle, Chigny les Roses, Montagne de Reims, Brut Nature 1er Cru 'Le Haut Belai'

Bottle 85

ROSÉ

Domaine de Bachellery, Béziers, Pays d'Oc, Rosé IGP Pays d'Oc, 2022

By the glass 125ml 7 175ml 10 Carafe 4
Bottle 35

Château de Roquefort, Roquefort-la-Bédoule, Côtes de Provence Côtes de Provence Rosé, 2021 Bottle

Bottle 48

WHITE

Grange des Roccs, Montagnac, Pays d'Oc, 2021, Sauvignon Blanc/Viognier

By the Glass	125ml	6.50	175m	8.50	Carafe	23
Bottle						38

Saronsberg, Tulbagh, Western Cape, Chenin Blanc 'Artspace', 2021

By the glass	125ml	7	175m	10	Carafe	26
Bottle						35

Awatere River by Louis Vavasour, Lower Dashwood, Marlborough, Sauvignon Blanc, 2020

Bottle						45
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Maçanita Vinhos, Peso da Régua, Douro Branco, 2021

Bottle						45
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Domaine Sébastien Giroux, Pouilly Fuissé, Macon Fuissé 'Les Deux Bois', Chardonnay, 2020

Bottle						55
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RED

Bodegas Monfil, Cariñena, Aragón, Cariñena Rojo 'Kalius 22', Garnacha Tinta/Tempranillo, 2020

By the glass	125ml	6	175m	8	Carafe	22
Bottle						29

Bodega Tapiz, Luján de Cuyo, Mendoza, Malbec, 2021

By the glass	125ml	8.50	175m	12	Carafe	30
Bottle						42

Gregorio Martínez, Nalda, La Rioja, Rioja Tinto Crianza, Tempranillo, 2014

Bottle						42
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Tokara, Stellenbosch, Western Cape, Cabernet Sauvignon, 2020

Bottle						49
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Domaine Justin Girardin, Santenay, Bourgogne, Pinot Noir, 2020

Bottle						56
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