

SNACKS

OLIVES, orange bay leaf v 7	BRISKET "TOTS" potato, mustard 13
PARKER HOUSE ROLLS, butter, sea salt v 5	CAULIFLOWER, capers, anchovy v 10
FRENCH FRIES v 10 trio of mayo +3	BEEF TARTARE, quail yolk, crackers* 13

PLATES

CHOPPED SALAD  
pickled vegetables, green goddess v 13

"FORK & KNIFE" CAESAR  
lemon, parmesan 14

GRILLED BROCCOLI  
shishito, almond, XO, bottarga v 17

WARM LENTILS  
poached egg, mushroom, pecorino v 17

SEA TROUT TARTARE  
traditional accompaniments\* 16

SPAGHETTI  
tomato, bottarga, chili\* v 20

PORK MILANESE  
potato salad, mustard seed, jus 28

DRY-AGED CHEESEBURGER  
bread & butter pickles, french fries 23

GRILLED PRAWNS  
summer salad, vinaigrette 26

FRIED CHICKEN  
beignet, spiced honey 28/49

SALMON  
kale, mushroom, carrot 28

DRY-AGED 14OZ STRIP STEAK 33

DESSERTS 14

LEMON BOMBE  
lemon bavarian, almond cake, poached cherries

COOKIES N' CREAM  
cookies n' cream semifreddo, white chocolate wing, strawberry coulis

Let the Chef cook for you 89

Items marked "v" can be made vegetarian for guests with dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*

THE GANDER  
CHEF/OWNER JESSE SCHENKER

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MONDAY-FRIDAY 12:00PM-11:00PM - SATURDAY 11:30AM-11:00PM