

“BLOOMING DEALS”

three courses

You may select one appetizer, one main course OR salad/pizza/sandwich, and one dessert for the three course \$30 prix fixe. Please note that some items may have supplements.

\$30

Please note: prix fixe menus cannot be shared.

Soups & Appetizers

YESTERDAY'S SOUP OF THE DAY	8.00
TOMATO SOUP grilled cheese croutons	9.00
LOBSTER BISQUE shrimp & apple essence	9.00
CHICKEN VEGETABLE SOUP ricotta tortellini	9.00
MIXED GREEN SALAD tomatoes & cucumbers	9.00
CLASSIC CAESAR SALAD croutons & cheese	9.00
CHICKEN OR BEEF CHILI NACHOS corn tortillas, guacamole & sour cream	10.00
MACARONI & CHEESE elbow pasta, cheddar cheese & chives	10.00
ALL-NATURAL WHITE CHICKEN, BEAN & MUSHROOM CHILI cheddar, sour cream, scallions, rice & chips	13.00
CHICKEN & MUSHROOM QUESADILLA guacamole, sour cream, pico de gallo & bbq sauce	13.00

Large Salads, Sandwiches & Pizza

CAESAR SALAD grilled chicken	18.00
grilled shrimp	20.00
COBB SALAD chicken, bacon, tomatoes, egg, bleu cheese, avocado & olives	17.00
MARKET SALAD mixed greens, beets, goat cheese, walnuts, haricot verts, apples, tomatoes & bacon	15.00
ADD CHICKEN	4.00
LOBSTER COBB SALAD ½ 1lb lobster, bacon, tomatoes, egg, blue cheese, avocado, olives & mango vinaigrette	19.00
GREEK SALAD romaine hearts, grape tomatoes, kalamata olives, cucumbers, red onions, roasted red peppers & feta cheese	14.00
STEAK SALAD boston lettuce, red onions, cucumbers, blue cheese & balsamic vinaigrette	19.00
ULTIMATE CHEESEBURGER, 8oz Creekstone farms beef, choice of cheese & fries	15.00
ADD BACON	2.00
TURKEY BURGER avocado & pepper jack cheese	14.00
ALL NATURAL CHEESEBURKER SLIDERS (3) creekstone farms beef & fries	14.00
CRAB CAKE SLIDERS (3) chipotle sauce & guacamole	15.00
CLASSIC MARGHERITA PIZZA	14.00
PROSCIUTTO, ARUGULA & BASIL PIZZA	15.00
VEGETABLE PIZZA artichokes, mushrooms, spinach & basil	15.00
SPECIAL PIZZA OF THE DAY	MP

Main Dishes

SEARED ATLANTIC SALMON grilled asparagus, heirloom tomatoes, cucumbers & black olives on an onion focaccia bread with sherry vinaigrette	19.00
GRILLED OR BUTTER POACHED LOBSTER garlic spinach, truffle mashed potatoes & lobster sauce (\$5 supplement with prix fixe)	25.00
GRILLED FILET MIGNON whipped potatoes, seasonal vegetables & crispy onions (\$5 supplement with prix fixe)	24.00
HANGER STEAK ASIAGO truffle fries & mixed greens	19.00
RICOTTA CHEESE TORTELLINI asparagus, oven dried tomato, arugula, parmesan cheese & mushroom sauce	17.00
PENNA PASTA sweet and hot sausages, fresh mozzarella, ricotta cheese, tomato sauce & baby arugula	18.00
WILD STRIPED BASS chive mashed potato, grilled pineapple relish & roasted red pepper sauce	20.00
GRILLED CHICKEN BREAST grilled asparagus, heirloom tomatoes, cucumbers & black olives on an onion focaccia bread with sherry vinaigrette	18.00

Sides 5.00

Garlicky Spinach
Sautéed Seasonal Vegetables

Whipped Mashed Potatoes
Sweet Potato Fries

Chefster's French Fries
Chefster's Asiago Truffle Fries

Executive Chef Jose M Lavariega



dinner



David Burke at Bloomingdales
1000 3rd Ave, NYC
(212) 705-3800



Fishtail by David Burke
135 E. 62nd St, NYC
(212) 754-1300



David Burke Townhouse
133 E. 61st St., NYC
(212) 813-2121



David Burke Fromagerie
26 Ridge Rd
Rumson, NJ
(732) 842-8088



David Burke Prime
Foxwoods Resort Casino
Mashantucket, CT
(860) 312-8753



David Burke Kitchen
The James Hotel
23 Grand Street, NYC
(212) 201-9119



DAVID BURKE at bloomingdales

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