

5 9 T H & L E X C A F E

bloomingdale's



ENTRÉE SALADS

- FLAGSHIP TRIO PLATTER** 15
A scoop of our three favorite salads - white albacore tuna, classic chicken and egg salad on a bed of house salad with lemon shallot vinaigrette.
- ASIAN CHICKEN SALAD** 15
Grilled chicken breast with Napa & red cabbage, mandarin oranges, snow peas, crispy wonton, topped with roasted almonds, sesame seeds and Asian plum ginger vinaigrette.
- MANGO CHICKEN SALAD** 15
Baby mixed greens with mango, walnuts and sun-dried tomatoes topped with julienne grilled chicken breast, medallions of goat cheese and our mango dressing.
- GRILLED CHICKEN AND POACHED PEAR SALAD** 15
Poached pears and grilled chicken breast over a bed of mixed greens with fresh strawberries, grapes, Gorgonzola cheese, pistachio nuts and our wild berry vinaigrette.
- ZESTY BEAN AND CHICKEN SALAD** 15
Grilled chicken breast, haricots verts, navy, black and pinto beans, tossed with kale, spinach, avocado, red onions, cilantro, fire roasted bell peppers, corn and our lemon shallot vinaigrette.
- ALMOND CHICKEN SALAD** 15
Crispy almond coated chicken breast over mixed greens with Brie cheese, Gala apples, glazed pecans, dried figs and balsamic vinaigrette.
- CHOPPED SALAD** 15
Turkey breast tossed with romaine lettuce, radicchio, avocado, cauliflower, chickpeas, cucumbers, tomatoes, haricots verts, hard-boiled eggs, Fontina cheese and ranch dressing.
- SALMON NICOISE SALAD** 17
Grilled salmon filet, over mixed greens with red potatoes, tomatoes, haricots verts, hard-boiled eggs, Kalamata olives and lemon shallot vinaigrette.
- COCONUT SHRIMP SALAD** 17
Coconut encrusted shrimp over baby spinach with pineapple, mango, strawberries, glazed pecans and Dijon mustard dressing.
- STEAK AND QUINOA SALAD** 18
Grilled and sliced top sirloin steak on a bed of kale and spinach with organic quinoa and couscous, artichoke hearts, roasted tomatoes, grilled asparagus and lemon shallot vinaigrette.

SOUPS AND SANDWICHES

- OUR FRESHLY MADE SOUP** 6
Enjoy today's selection accompanied by a French baguette.
- SOUP AND HALF SANDWICH** 11
A bowl of soup with your choice of oven roasted turkey breast, albacore tuna or chicken salad. Ask your server for choice of bread and soup selection.
- ALBACORE TUNA OR CHICKEN SALAD SANDWICH** 11
A Bloomingdale's favorite for many years, made with a special blend of light mayonnaise, celery and a touch of our special seasoning.
- NEW YORK TURKEY CLUB** 12
Oven roasted turkey breast, crisp bacon, lettuce and tomatoes. A triple-decker on toasted sourdough.
- TUSCAN WRAP** 13
Grilled chicken breast, avocado, dried cranberries, dried figs, roasted pecans, Fontina cheese and mixed greens, dressed with truffle aioli, wrapped in a warm sun-dried tomato flour tortilla.
- SOUTHWESTERN SHRIMP WRAP** 14
Grilled Cajun shrimp, chopped kale, spinach, roasted corn, Pico de Gallo, black and white beans with ranch dressing, wrapped in a warm spinach flour tortilla.

FROM THE GRILL

- 59TH BURGER** 12
Our special blend of chuck, brisket and short rib with cheddar cheese, sautéed mushrooms and caramelized onions on a seeded roll.
- CAPRESE BURGER** 13
Eight ounces of our special beef blend with fresh mozzarella cheese, green olive pesto sauce, sliced red tomatoes on ciabatta roll.
- THE EASTERN BURGER** 15
Our exotic blend of ground lamb and Merquez sausage with herbal yogurt dressing and Tandoori onion ring folded in a traditional naan flatbread.
- GREEK TURKEY BURGER** 12
Ground turkey seasoned with Mediterranean herbs and served with our special Greek spread of sour cream, chopped cucumbers and feta cheese on a whole wheat roll.
- SALMON BURGER** 15
Handmade and pan seared with lettuce, tomato and caper aioli, on a whole wheat roll.

ALL FULL-SIZE SANDWICHES ARE SERVED WITH A CHOICE OF FRENCH FRIES, CAESAR, HOUSE OR POTATO SALAD. ADD \$2 FOR FRUIT, ONION RINGS, SWEET POTATO FRIES OR SOUP SUBSTITUTION.

PASTA

- FETTUCCINE SAN REMO** 15
Sautéed chicken breast with Portobello mushrooms and spinach tossed with fettuccine in a roasted tomato basil sauce, finished with shaved Romano cheese.
- MEDITERRANEAN SHRIMP** 17
Sautéed shrimp with tomatoes, spinach, zucchini, Kalamata olives and red onions, tossed with penne in an olive oil and garlic sauce, garnished with feta cheese.
- BLACKENED CHICKEN** 15
Sautéed diced chicken breast blackened with Cajun spices, artichoke hearts, asparagus and sun-dried tomatoes, tossed with penne in a Romano cheese cream sauce.

OUR SPECIALTIES

COULOTTE STEAK	Grilled top sirloin steak, topped with Gorgonzola cheese butter. Served with steak fries and crispy onion rings.	18
POACHED SALMON	Chilled poached salmon filet with dill mustard sauce, accompanied by cucumber salad, avocado and fresh tomato.	17
TANDOORI SOLE	Pan seared filet of sole, blackened with Tandoori spices, served with organic quinoa and couscous, grilled vegetables and mint yogurt sauce.	16
PORTOBELLO & GOAT CHEESE SANDWICH	Grilled Portobello mushrooms, balsamic marinated red and yellow bell peppers, baked goat cheese and green olive pesto on a toasted ciabatta roll.	13

DESSERTS

40 CARROTS EXCLUSIVE FROZEN YOGURT	Served for 30 years at our NYC flagship store. Our original low-fat or the non-fat flavor of the day. With fruit Toppings: Raspberry sauce, honey, shredded coconut, rainbow sprinkles, walnuts, roasted almonds, pecans, granola, dried apricots and dried cranberries.	Med 5 Large 6 Add 2 Each 1
CHOCOLATE FUDGE CAKE	Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings.	6
MINI NEW YORK CHEESECAKE	Traditional New York cheesecake, with a hint of vanilla.	5
RED VELVET CAKE	A red hued chocolate layer cake, filled and iced with smooth cream cheese frosting, finished with chocolate drizzles.	6
APPLE TARTLET	Flaky crust filled with caramelized fresh sliced apples. A la mode	6 7
TIRAMISU	Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder, served in a glass bowl.	6
MANGO RIPIENO	Mango sorbet, served in natural fruit shell.	6
TROPICAL SORBET TRIO	Mango, passion fruit and raspberry sorbet, covered in white chocolate and drizzled with chocolate.	6
VANILLA GELATO	Vanilla gelato swirled with caramel, almond crunch and strawberries, topped with slivered almonds.	6

WINE LIST

	GLASS	BOTTLE
CHAMPAGNES		
Veuve Cliquot Ponsardin, Yellow label, France		49 (375 ML)
Veuve Du Vernay Brut, France		9 (187 ML)
WHITE WINES		
Chardonnay, Rutherford Vintners, Napa Valley	9	32
Pinot Grigio, Fat Cat, California	7	26
Sauvignon Blanc, Robert Hall, Paso Robles	8	29
RED WINES		
Cabernet Sauvignon, Picket Fence, Alexander Valley	9	32
Malbec, Valley de Uco, Argentina	8	29
BEER		
Heineken		5
Amstel Light		5
Corona		5
Newcastle		5

BEVERAGES

FRUIT SMOOTHIE	6	ORANGE JUICE		3.5
A 59 TH & Lex favorite blend of fresh fruit, frozen yogurt and skim milk.		MILK		2.5
SHOPPERS BREW	3.5	SAN PELLEGRINO (500 ML)		3.5
A blend of Iced Tea and fresh squeezed Lemonade		BLOOMINGDALE'S WATER		2.5
SOFT DRINKS	2.5	HOT CHOCOLATE		3
Coke, Diet Coke, Sprite, Pink Lemonade		CAPPUCCINO/LATTE		3.5
BLOOMINGDALE'S		COFFEE MOCHA		4
BLEND COFFEE	2.5	CARAMEL CAPPUCCINO/LATTE		4
Regular or Decaffeinated		VANILLA CAPPUCCINO/LATTE		4
PREMIUM TEAS	2.5	ESPRESSO		2.5
Iced or Hot		DOUBLE ESPRESSO		3.5
FRESH SQUEEZED LEMONADE	3.5	ICE BLENDED MOCHA		5
		RED EYE		3.5
		MACCIATO		3

18% Gratuity will be added to the parties of 6 and more

