

## APPETIZERS

soup of the day	10
black bean soup	10
small caesar salad	14
<i>add chicken \$4</i>	
mixed greens salad	13
<i>choice of creamy italian, red wine vinaigrette, gorgonzola</i>	
buffalo wings	15
<i>blue cheese, celery</i>	
guacamole	16
<i>endive, corn tortilla chips</i>	
classic escargot	16
<i>herb butter, country bread</i>	
steak tartare	(entrée 30) 19
<i>toast points, arugula</i>	
jumbo lump crab cake	20
<i>tartare sauce, coleslaw</i>	

## SANDWICHES AND SALADS

hamburger	19
<i>french fries (cheese and bacon \$1 each)</i>	
cajun chicken sandwich	17
<i>free range chicken, grilled onions, cajun mayonnaise, house-made garlic potato chips</i>	
caesar salad	20
<i>add chicken \$4</i>	
la scala salad	20
<i>iceberg lettuce, chickpeas, red peppers, diced salami, provolone</i>	
free range chicken salad	22
<i>arugula, tomato, cucumber, onion, olives, red wine vinaigrette, feta cheese</i>	

Located in a classic brownstone a few short blocks from the buzz of Times Square, Joe Allen opened his restaurant in the Spring of 1965. Within a few years, the restaurant evolved into a regular haunt for hungry locals, out-of-towners and “chorus kids with bad knees” seeking strong drinks, satisfying food and good company. Despite the passage of time, Joe Allen strives to retain the charm that drew people to it originally over fifty years ago.

## ENTRÉES

new york strip steak <i>french fries, red wine reduction</i>	39
calf's liver <i>demi-glace, mashed potatoes, spinach (bacon and onion \$1 each)</i>	28
meatloaf <i>mashed potatoes, gravy, spinach</i>	22
grilled free-range chicken <i>mashed potatoes</i>	28
thai vegetarian stew* <i>tofu, brown rice, peanuts, scallions</i>	20
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pan-roasted salmon* <i>asian slaw, avocado, spicy soy-lime dressing, sesame seeds</i>	34
pan-roasted sea scallops <i>roasted beets, cara cara oranges, endive, citrus vinaigrette</i>	34
bacon-wrapped pork tenderloin <i>roasted asparagus, blueberry-marsala sauce</i>	28
house-made pappardelle <i>asparagus, cherry tomato, lemon zest, parmesan</i>	24

### SERVED BEFORE 3PM AND AFTER 8PM

brisket sandwich au jus <i>swiss cheese, grilled onion, horseradish mustard, house-made potato chips</i>	18
tostada <i>chorizo, cheddar, kidney beans, fried egg, pico de gallo</i>	17
omelette <i>mushroom, cheddar, home fries, arugula, english muffin</i>	18
smoked salmon & scrambled eggs <i>arugula, english muffin</i>	19

### SIDE

one 10 /two 16 /three 21
french fries
sautéed spinach
mashed potatoes
roasted cauliflower

### DESSERT

hot fudge pudding cake* 13
banana cream pie 12
warm apple crumb pie 12
lemon cheesecake* 12
fresh fruit 12
ice cream 9

1 check & 3 credit cards per table only

A 20% Service charge is applied to parties of 5 or more

\* - contains nuts

**WINE**

h o u s e	¼ liter	½ liter	full
<b>white: pinot grigio</b> <i>ai galli, italy, 2018</i>	13	22	42
<b>red: primitivo</b> <i>le sciare, italy, 2017</i>	13	22	42
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<b>s p a r k l i n g</b>	glass		btl
<b>sparkling rosé</b> <i>paul de coste, france, n.v.</i>		11	43
<b>prosecco</b> <i>trecase, italy, n.v.</i>		12	46
<b>brut champagne</b> <i>laurent-perrier, france, n.v.</i>		(half: 39)	83
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<b>w h i t e</b>	¼ liter		btl
<b>albariño</b> <i>morgadio, spain, 2017</i>		14	41
<b>riesling</b> <i>weingut spreitzer, germany, 2016</i>		15	44
<b>chardonnay</b> <i>matthew fritz, california, 2017</i>		15	44
<b>sauvignon blanc (pouilly-fumé)</b> <i>domaine de la belair, france, 2017</i>		16	47
<b>pecorino</b> <i>cataldi madonna 'giulia', italy, 2017</i>			52
<b>chardonnay</b> <i>saint-aubin 1er cru, france, 2015</i>			68
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<b>r o s é</b>	¼ liter		btl
<b>grenache/syrah/cinsault</b> <i>bieler père &amp; fils, france, 2018</i>		15	44
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<b>r e d</b>	¼ liter		btl
<b>mourvedre/petit sirah</b> <i>'rock'n roll red', new york, 2017</i>		14	41
<b>montepulciano d'abruzzo</b> <i>tibero, italy, 2016</i>			43
<b>malbec reserva</b> <i>finca abril, argentina, 2013</i>		15	44
<b>cabernet sauvignon</b> <i>ramsay 'north coast', california, 2016</i>		15	44
<b>pinot noir</b> <i>fichet 'tradition', france, 2017</i>		15	45
<b>rhone blend</b> <i>'eaten by bears', new york, 2016</i>			45
<b>cotes du rhone</b> <i>paul jaboulet aine, france, 2015</i>			46
<b>bordeaux</b> <i>chateau d'archambeau, france, 2015</i>		16	47
<b>zinfandel</b> <i>seghesio, california, 2016</i>		(half: 26)	48
<b>merlot/caberbet franc</b> <i>chateaux beasejour, france, (2016/2015)</i>		(half: 32)	62
<b>pinot noir</b> <i>evesham wood, oregon, 2017</i>			61
<b>châteauneuf-du-pape</b> <i>domaine roger perrin, france, 2016</i>			78

**BEER****DRAFT** 9

<b>krombacher (pilsner)</b>	<b>sloop 'juice bomb' (ipa)</b>
<b>brooklyn (lager)</b>	<b>guinness (stout)</b>
<b>ommegang witte (wheat)</b>	<b>212 'flatiron' (pale ale)</b>
<b>fat tire (amber ale)</b>	<b>victory 'hop devil' (ipa)</b>

**BOTTLE****l a g e r**

<b>einbecker pilsner non-alcoholic</b>	<b>7</b>
<b>heineken</b>	<b>8</b>
<b>amstel light</b>	<b>8</b>
<b>negra modelo</b>	<b>8</b>
<b>pacifico</b>	<b>8</b>
<b>pilsner urquell</b>	<b>8</b>

**a l e**

<b>barrier 'money' ipa (16 oz. can)</b>	<b>10</b>
<b>ballast point 'sculpin' ipa</b>	<b>9</b>
<b>bell's amber</b>	<b>9</b>
<b>brooklyn 'sorachi ace' saison</b>	<b>9</b>
<b>paulaner hefewiezen</b>	<b>9</b>
<b>boulevard 'tank 7' farmhouse ale</b>	<b>10</b>
<b>ithaca apricot wheat</b>	<b>10</b>
<b>ommegang abbey dubbel</b>	<b>10</b>
<b>LIC beer project 'coded tiles' pale (16 oz. can)</b>	<b>10</b>
<b>sam smith nut brown</b>	<b>12</b>
<b>sam smith oatmeal stout</b>	<b>12</b>
<b>duvel</b>	<b>13</b>

**f r u i t / l a m b i c**

<b>bad seed dry cider</b>	<b>9</b>
<b>wölffer estate rose cider</b>	<b>11</b>
<b>lindemans kriek lambic</b>	<b>12</b>