

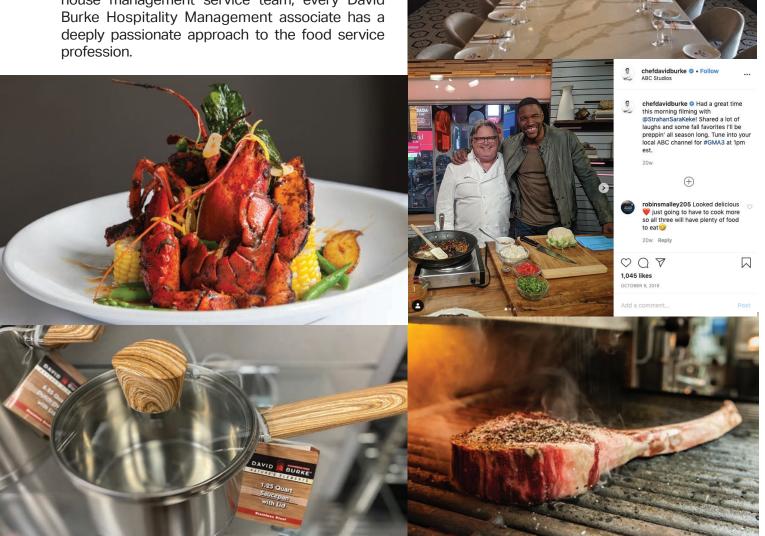
DAVID BURKE HOSPITALITY MANAGEMENT

WHAT WE DO

David Burke Hospitality Management was born out of Chef David Burke's vision to bring the true nature of the culinary arts to every customer.

David Burke Hospitality Management is a full-service hospitality management team with the ability to oversee and execute all aspects of a food service facility. David Burke Hospitality Management creates original food service concepts, menu design, provides accounting, food procurement and front of the house staffing.

Individuals are trained to provide an outstanding dining experience every time a meal is served. From expertly trained cooks to the front of the house management service team, every David Burke Hospitality Management associate has a deeply passionate approach to the food service profession.





	About David Burke	4
	About Carmine Di Giovanni	6
	In The Works	7
	David Burke Tavern	8
	1776 By David Burke	.10
	Orchard Park by David Burke	.12
	Red Salt by David Burke, Cloud Bar by David Burke	.14
	Red Salt Room, King Bar	.16
,	Salt & Char, Morrissey's Lounge	.18
	Red Horse by David Burke	.20
,	VENTANAS at The Modern	.22
	THE GOAT by David Burke	.24
	Son Cubano	.26
	DRIFTHOUSE by David Burke	.28
	David Burke's Dixie Lee Bakery	.30



AABALL

chefdavidburke.com @chefdavidburke

DAVID BURKE

Fueled by passion, grit and a knack for artful innovation, David Burke is one of the best known and most respected chefs in modern American cuisine.

Acknowledged as a leading pioneer in American cooking, Burke, a New Jersey native, is also recognized internationally for his revolutionary techniques, exceptional skills, successful restaurant empire and his many TV appearances. In the parlance of today's celebrity driven culture, he is a rock star of the culinary world.

At just 26, Burke's kitchen mastery won him the executive chef position of New York City's legendary River Cafe. While there, he became the first American ever to win the prestigious Meilleurs Ouvriers de France Diplome d'Honneur, cementing his reputation as a leading international chef. He subsequently won Japan's Nippon Award for Excellence, the Robert Mondavi Award of Excellence and two nominations for James Beard Best Chef. Burke was also awarded a coveted three-star New York Times review for the River Café and later became a familiar guest on TV's Top Chef.

Chef Burke's awards are too numerous to catalogue, but include such notable recognition as:

- Meilleurs Ouvriers de France Diplome d'Honneur The only American to win this honor
- Japan's Nippon Award of Excellence
- Robert Mondavi Award of Excellence
- Culinary Art Institute's August Escoffier Award
- James Beard Foundation Who's Who in Culinary Arts
- Nation's Restaurant News awarded him with the Menu Masters Award



Looking for fresh opportunities, Burke eventually set his sights on a new goal restaurant ownership. He opened many with the founder of the iconic Smith & Wollensky steakhouse brand, and later formed a hospitality company with partners, which owned and operated numerous award-winning restaurants around the country. It was during this period he gained U.S. patents for several innovations, including his famous Himalayan salt aging process for beef. Always progressing, Burke created his own company, David Burke Group, with several sub companies including DB Global and David Burke Hospitality Management, which owns and manages, licenses and consults with restaurants, hotels, clubs and schools.

Highly recognized for his industry insight, culinary accomplishments and candid delivery Burke is often a leading contributor to major news sources such as Fox TV, ABC TV, Forbes, NYTimes, Bloomburg and more. Roles as event honoree, keynote speaker, tasting judge and speaking engagements, the most recent being TEDx Asbury Park, are too numerous to list.

A force to be reckoned with, Burke continued to push forward through the pandemic catastrophe and even experienced an uptick in sales of his high end cookware line, Freiling, available on Chef's Website: and his namesake consumer line sold at TJMAXX, Marshalls and Home Goods. Sheer boredom during the lockdown spurred his hugely popular and hilarious cooking demos "LeftobyDB", with Lefto the puppet bearing an uncanny resemblance to Burke with unruly gray hair, large framed glasses and chef's coat. He also launched a virtual online cooking demo program, CookinDB IGTV, and employee incentive programs tailor-made for Fortune 500 companies like Verizon. From the ashes of the nation's devastated restaurant industry rose five Burke restaurants including his masterpiece Orchard Park by David Burke, his first-ever complete buildout project. Another significant opening was Red Horse by David Burke at the site of one of New Jersey's most influential fine dining restaurants where he once worked as a line chef at the beginning of his career. The modern steakhouse is named after a painting he purchased of a red horse at the beginning of the pandemic that to him signified hope. During the lockdown Burke launched #FeedtheHeroes, a program that cooked and delivered 100,000 meals to frontline workers and charities.

Burke is the author of two cookbooks, Cooking With David Burke, and David Burke's New American Classics.





4

CARMINE DI GIOVANNI

Carmine Di Giovanni's playful yet serious cooking style is rooted in technique and experience honed at some of New York City's top kitchens, including Picholine and serving as executive chef at David Burke Townhouse. He is a seasoned professional, with confidence and a genuine personality that endears him to culinary professionals and amateur foodies alike. This is a chef who took a break from working with notable stars Laurent Gras, Eric Ripert, Daniel Boulud and David Burke to embark on a "culinary walkabout" to Italy to rediscover and connect with what brought him into the profession in the first place. Upon his return to New York, he was asked to take the helm of Picholine as chef de cuisine. During his tenure the restaurant achieved a coveted two Michelin stars for four consecutive years, along with a three-star rating from The New York Times.



2023

Park Ave Kitchen by David Burke, located at 277 Park Avenue in the heart of Manhattan, will offer à la carte dining, corporate food service, Grab-and -Go, private group dining, events and delivery. Serving modern American fare, Park Ave Kitchen by David Burke will have something for everyone - take-out, breakfast, lunch, happy hour, dinner and a full-service bar.

G.O.A.T Pizza, a fresh, new, fast-casual concept celebrating great pizza, pasta, salads, sandwiches and more is set to open its flagship North Carolina location in 2023. Not only will the menu reflect the G.O.A.T.s (Greatest Of All Time), but so will the decor, showcasing athletes, artists, inventors and local G.O.A.T.s.





2024

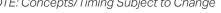
Tip Top Tacos is a fast-casual, authentic, gourmet taco shop that infuses the best of Latin food preparation into a fun and delicious dining experience. Tip Top Tacos atmosphere will be upbeat and colorful, taking the traditional taco shop up several notches in terms of flavor, authentic sauces, spices and fresh ingredients. First location TBD.

SeaHawk Prime by David Burke will be located in Nautilus 220, a new luxe waterfront residential and retail development in West Palm Beach, FL. The two-level, 7,500 square foot waterfront restaurant with indoor and outdoor seating will feature modern American cuisine.





NOTE: Concepts/Timing Subject to Change



DAVID BURKE **TAVERN**



NEW YORK, NY

David Burke Tavern is a modern American restaurant occupying the first two stories of a stately townhouse on New York City's Upper East Side. The restaurant showcases Burke's creative and contemporary approach to classic fare - often with show-stopping presentations.

davidburketavern.com @dbtavern









STARTERS

- soup of the day

steak tartare '

chilled naked oysters * (6)

* crab cake pretzel raft

clothesline bacon

*lobster dumplings

pastrami salmon

hipster fries

MAINS

tavern cheeseburger

* diver scallops

fire-roasted atlantic salmor

* branzino

braised short rib cavatelli

*dry-aged filet mignon **

wild mushroom ravioli

* roasted lamb rack

dry-aged F1 wagyu sirloin ** db brined and roasted chicken

dry-aged 20 oz prime ribeye **

dry-aged 34 oz porterhouse for two *

* these items are available for prix fixe

DAVID BURKE

Dinner Prix Fixe

\$65 per person

SALADS

burrata salad

kale and caesar salad

ADD SIDES

choose three sides asparagus

sautéed spinach green beans

hipster fries

DESSERTS

☀ sorbet & berries

* chocolate crunch cake

cheesecake lollipop tree

chocolate cherry dome

∗ apple tart

* heirloom tomato salad

roasted fingerling potatoes



1776 BY DAVID BURKE

1776



MORRISTOWN, NJ

1776 by David Burke, featuring Topgolf Swing Suite, brings a modern, hip dining experience to Morristown, NJ. The menu features seasonal cuisine presented with an elevated flare. 1776 by David Burke boasts a classy and whimsical dining experience, amazing craft cocktails, and a superior international wine list, all in a dramatically beautiful Michael Graves-designed setting. The Modern American menu is also available in the six living-room-style Topgolf Swing Suite area.

1776bydb.com







1776

APPETIZERS / SALADS

PASTA / PIZZA

Wild mushroom & bison short rib cavatelli truffles, parmesan, roast garli Vegetable Pizza walnut nesto, zucchini, squash, roasted tomato, roasted garlic ricotta Angry Butcher Pizza spicy capicola, chorizo, crispy prosciutto, arugula, hot honey Lobster "SCAMPI" pizza garlic, fennel, lemon, herbs

Octopus, scallops & shrimp "Vera Cruz"

DB 'SALT AGED BEEF' & CUTS

12oz dry aged NY strip b1 sauce, watercress

48oz bone in filet mignon "chateaubriand" for 2 b1 sauce, watercress ***choice of any 2 sides 34oz dry aged porterhouse for 2 b1 sauce, watercress ***choice of any 2 sides

SPECIALTY SIDES FOR TWO

General Tso's broccoli & cauliflower ** nut allergy

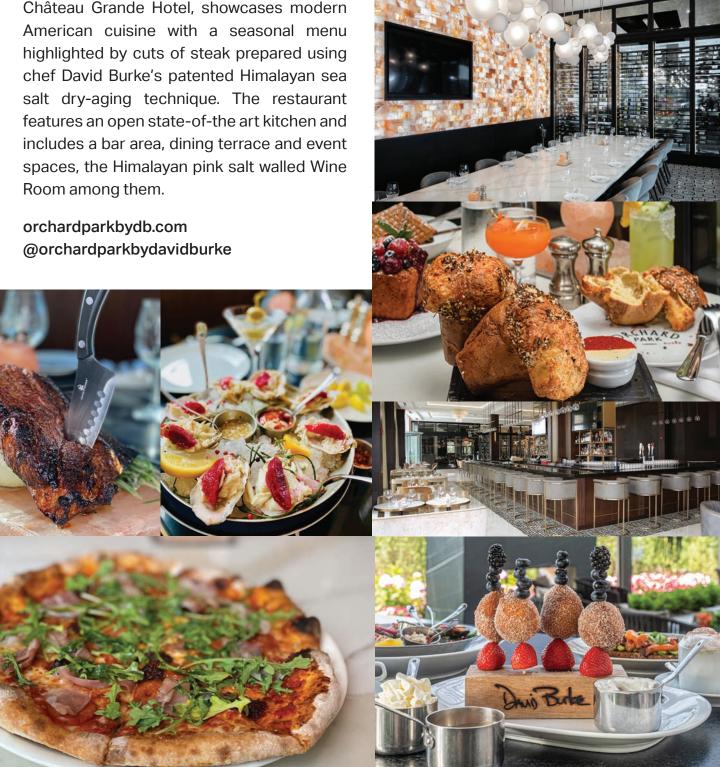


ORCHARD PARK BY DAVID BURKE



EAST BRUNSWICK, NJ

Orchard Park by David Burke, located in the Château Grande Hotel, showcases modern





APPETIZERS

TOP HAT OYSTERS* shrimp stuffed ovsters, pickled vegetables, mignonette (5) GF TUNA TARTARE PARFAIT* soy ginger, avocado, shaved vegetables, potato crisps

DUCK POT STICKERS caramel, scallions, pickled fresnos

PRETZEL CRAB CAKE aji pepper aioli, tomato jam

WEDGE SALAD baby iceberg, pickled red onions, heirloom tomatoes, cucumber, warm bacon,

BURRATA CHEESE & PROSCIUTTO watermelon, heirloom tomato, asparagus, basil, balsamic GF BABY KALE & ROMAINE CAESAR parmesan crisp, croutons, lemon anchovy dressing

CLOTHESLINE BACON black pepper, maple glazed GF

PASTA & PIZZA MARGHERITA PIZZA mozzarella, basil

ROASTED MUSHROOM PIZZA goat cheese, fig jam, arugula, truffle

CHORIZO & RICOTTA PIZZA kale, drizzled honey

RICOTTA & SPINACH RAVIOLI blistered cherry tomato, chili, lemon, garlic breadcrumbs, ricotta salada

CHARRED CAULIFLOWER STEAK roasted garlic crema, broccoli, mushrooms, pine nut vinaigrette GF

SURF & TURF filet tips, shrimp, crispy potatoes, pepperonata, roasted pepper vinaigrette

SKIRT STEAK* pistachio chimichurri, polenta, succotash, olive crumble GF

DB "SALT AGED BEEF"*

all steaks are served with house made B1 sauce David Burke Himalayan Salt Aging: Patent US 7,998,517 B2

7 OZ. PETITE FILET MIGNON* B1 sauce GF 12 OZ. DRY AGED NEW YORK STRIP* GF 59

20 OZ. DRY AGED RIB EYE* GF 67 8 OZ. DRY AGED BURGER* 24 aged cheddar, English muffin, LTO, B1 aioli, fries

**34 OZ. DRY AGED PORTERHOUSE* FOR 2 GF 135

**34 OZ. BONE IN CHATEAUBRIAND* FOR 2 GF 12

SIDES 10 EACH | 3 FOR 25

LOCAL MUSHROOMS & ASPARAGUS GF HARISSA BABY CARROTS orange honey, sunflower CRISPY FINGERLING POTATOES pimenton aioli GE ANGRY BROCCOLI preserved lemon, chili oil GF







RED SALT BY DAVID BURKE CLOUD BAR BY DAVID BURKE

CHARLOTTE, NC

Located in Le Méridien Charlotte, Red Salt by David Burke and Cloud Bar by David Burke bring Chef Burke's whimsical approach to food and beverage to the Uptown Charlotte area. Red Salt by David Burke showcases modern American cuisine with a seasonal menu highlighted by steaks that have benefited from his patented Himalayan sea salt dry-aging technique. Cloud Bar by David Burke is located on the rooftop and offers craft cocktails, brews and light bites with the backdrop of the city skyline.

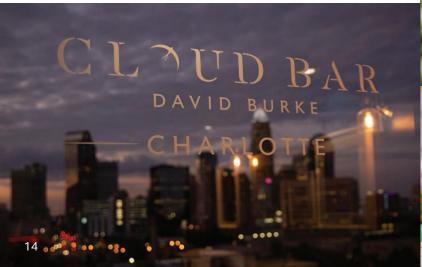
marriott.com

- Le Méridien Charlotte

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cloudbarbydb.com @cloudbarbydavidburke







REDSALT

DAVID BURKE

CL TUD BAR

DAVID BURKE







DAVID BURKE

DB Gruyere Popovers | sweet cream butter

APPETIZERS

Baked Meatball fresh mozzarella | tomato sauc

Tuna Tartare Tacos*

Octopus & Chorizo Kabobs

DB Caprese

angry pecans | watermelon | arugula | focaccia | peach balsamic

Lobster Dumplings

Buccatinni and Meatball

Cavatelli Carbonara

pancetta | peas | poached egg | parmesan cream sauce

Chicken Parmesan pasta | fresh mozzarella

Grilled Chicken and Pesto Rigatoni fresh basil | toasted pine nuts |

ac & Cheese Bowl with Crispy Fried Chicken

DB JALT-AGED BEEF*
patented US 7,998,517 B2

7 oz. Filet Mignon 20 oz Bone-In Dry Aged Ribeye 8 oz Red Salt Burger

heddar | english muffin | bacon jam ettuce & tomato

Add Crab Cake Croutons + Add Grilled Jumbo Shrimp +

Bonston Book

Shrimp and Grits

Red Salt Wedge Salad

hipster cous cous | pistachio crusted goat cheese | thyme sauce

heirloom red grits | spicy shrimp | tasso grav

Ginger Salmon*
japanese mushrooms | bok choy | carrots |
sesame snap peas

Spicy Tangerine Glazed Duck Breast*

OBX Scallops with Shrimp Scampi Ravioli

Salt Brick Seared Kentucky F1 Wagyu*

luck confit mac-n-cheese | sesame snap pea

SIDES

Hipster Hushpuppies | shishitos | parmesan |

chili honey butter
Truffle Parmesan Fries
Spinach | Mushrooms
Crispy Yukon Potatoes

Cheesy Red Grits

"This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your ri foodborne illness, especially if you have certain medical conditions.

redsaltbydb.com I follow us @redsaltbydavidburke



RED SALT ROOM KING BAR



THE GARDEN CITY HOTEL

GARDEN CITY, NY

Red Salt Room and King Bar are located at The Garden City Hotel, a Long Island landmark and iconic retreat beloved for its timeless elegance and modern-day comfort. Chef David Burke has crafted the menus at both Red Salt Room and King Bar to reflect this beacon of gracious hospitality while showcasing his signature whimsical approach and seasonally driven cuisine. Red Salt Room hums with style, sophistication, and creativity, including a stunning floor-to-ceiling back lit sea salt brick wall. Red Salt Room is also home to a legendary award-winning Sunday Brunch. The King Bar by David Burke is a Garden City favorite for flavorful new American cuisine.













SALT & CHAR MORRISSEY'S LOUNGE



THE ADELPHI HOTEL

SARATOGA SPRINGS, NY

The famed Adelphi Hotel, located in the heart of Saratoga in upstate New York, is the home to both Salt & Char and Morrissey's Lounge where Chef David Burke serves as culinary director. Morrissey's Lounge & Bistro, serves local, sustainable ingredients transformed into remarkably creative dishes in a stunningly designed glass conservatory with a spacious bar and iconic lounge. Salt & Char is a modern American farm-to-table steakhouse with an invitingly stylish sophistication serving exceptional cuisine with focused on steaks and seafood.

theadelphihotel.com

morrisseyslounge.com @morrisseyslounge











SALT&CHAR SARATOGAS FARM TO TABLE STEAKHOUSE

APPETIZERS & SALADS

French Onion Soup ramelized onions, sherry, puff pastr Gazpacho
trawberry, lobster cucumbe

Romaine & Kale Caesar

Wedge Salad ato, onion, bacon, crispy fenne slue cheese vinaigrette Clothesline Bacon

Gem Lettuce vocado, herbs, breakfast radish, lemon vinaigre

Dry-Aged Carpaccio

FROM THE SEA

The Broadway Tower oysters, kombu-cured salmon, tuna tartare, marinated crab, shrimp cocktail · add lobster tail +\$39

Raw Oyster Selection

Fried Calamari hito peppers, patty pan squash, old bay mayo

Shrimp Cocktail citrus, avocado, horserad

Clams Casino chorizo, peppadew, rye

Lobster Dumplings ato sauce, fennel, radish,

Crab Cake Raft

SIGNATURE CUTS

8oz Filet Mignon 10oz Filet Mignon 12oz Filet Mignon 12oz NY Strip Steak Delmonico Dry-Aged Kansas City Strip Dry-Aged Tomahawk

SAUCES

Truffle • Blue Cheese Bordelaise • Bearnaise • David Burke's B1 Sauce

FISH

non • Branzino • Red Snapper • Catch Of The Day

MAIN COURSE

Artichoke Ravioli

Salt Brick Chicken nel & chicken jus, kale, crispy potato





RED HORSE BY DAVID BURKE

RED HORSE

RUMSON, NJ

Red Horse by David Burke, located in Rumson, NJ, is a modern American steakhouse and sushi bar. Set in a landmark property, an elegant Victorian building, the creativity is not only on display on your plate, it's all around you. Chef David Burke is an avid art collector and showcases some of his favorites at Red Horse by David Burke. Whether on the table, on the walls or hanging from the ceiling, it's all a feast for your eyes. While you are hanging out, enjoy what's hanging around.

redhorsebydb.com @redhorsebydb





FOR THE TABLE

black pepper maple glaze, pickle, lemon GF

OYSTERS

DRESSED OYSTERS (5)*

OYSTERS (6)*
half shell, cucumber apple mignonette, (3) East Coast (3)

east coast, baby shrimp, ginger, pickled vegetables

APPETIZER:

LITTLE GEM KALE CAESAR

STEAKHOUSE WEDGE SALAD
crispy bacon, blue cheese, tomato, candied walnuts

10 THINGS SALAD prosciutto, watermelon, but

tomatoes, kalamata olives, arugula, balsamic and bas citrus vinaigrette

TUNA AND SALMON TARTARE*

WAGYU BEEF TARTARE*
crispy rice, spicy shrimp chips

CRISPY SHRIMP "SPRING ROLLS" head-on prawns, pickled peppers, chili sauce & c

DB SALMON PASTRAMI
potato pancake, local poached egg, caviar & hollan
LOBSTER DUMPLINGS

SIDES =

SPICED UP SUMMER CORN

"ONION SOUP" MASHED POTATO GRAT

HIPSTER FRIES bacon, shishito pepper

WHIPPED POTATOES
CREAMED SPINACH

SPECIALTY SIDE

ANGRY LOBSTER BAKED POTATO
preserved lemon, chili oil, sour cream, chives

MAINS

GINGER AND BLACK PEPPER SALMON almond cauliflower "rice", roasted grape, caramelized

SEARED SCALLOPS AND PRAWNS "SAN FRANCISCO TREAT"

sugar snap peas, xo sauce, chili oil

ANGRY LOBSTER WITH SPICED UP SUMMER

CORN
Chili and andouille sausage, grilled corn, confit tomato, fried basil

KOREAN BBQ BEEF SHORT RIB mushroom chow fun noodles, bok chov

PORK CHOP WITH
SANDY HOOK CLAMS CASINO

ZATAR & LEMON PEPPER ROASTED CHICKEN
Couscous, preserved lemon, green olives, sundried tomato,
cucumber, Fresh Herbs, Chicken Jus
RUMSON SURF & TURF

STEAKHOUSE

B "SALT AGED" BEEF*

avid Burke Himalayan Salt Aging

tent US 7,998,517 B2

note: cheeseburger is NOT GF

8 OZ FILET MIGNON

GIGNATURE CHATEAUBRIAND ON THE BONE FOR 1)

SIGNATURE PORTERHOUSE ON THE BONE (FOR 2)

12 OZ PRIME NY STRIP 20 OZ DRY AGED RIBEYE 8 OZ WAGYU SIRLOIN

4 OZ. A5 MIYAZAKI WAGYU ON SALT RED HORSE DB CHEESEBURGER

DD BERNAISE SAUCE





VENTANAS



FORT LEE, NJ

VENTANAS at The Modern is a restaurant and lounge featuring modern American-Asian-Latin fusion fare. VENTANAS features floor-to-ceiling "ventanas," or windows, with vibrant views of a two-acre park and outdoor terrace bar. The 7,000-square-foot restaurant is home to three unique venues under one roof – lounge, cosmopolitan bar and full-service dining room complete with a chef's table. With red and black accents and hanging chandeliers, VENTANAS evokes a sexy seductive ambiance.

ventanasatthemodern.com @ventanasatthemodern





WAGYU BEEF TARTARE 22 Crispy Sushi Rice, Pickled Thai Chili

GUACAMOLE 1

Pineapple, Mango, Sweety Drop Peppers,

LITTLE GEM CAESAR 18

TUNA & SALMON TARTARE 21

Guacamole & Fancy Potatoes BURRATA & SHRIMP SALAD 22

Asparagus, Horseradish Gremolata Sherry Vinaigrette

OCTOPUS & CHORIZO KEBAB Peppadew Peppers, Scallions, Kalamata Olives, Chili Oil

BEEF EMPANADA 18

Olives, Raisins, Potatoes, Green Harissa Crema

FLAT BREAD CHORIZO

Jack Cheese, Pickled Chili, Scallions, Queso Fresco, Crema CHICKEN WINGS & CALAMARI RINGS 21

LOBSTER DUMPLINGS 20

Spicy Tomato Miso, Preserved Lemon, Chili Oil

CLOTHESLINE BACON 23 David Burke's Signature Maple and Black Pepper Glazed Bacon

3 for 27(Add Hipster Fries for +\$12)

SESAME GINGER BROCCOLI 10

PEANUT & PINEAPPLE FRIED RICE

MANGO FRIES 1

GRILLED SWEET POTATO 10 Hot Honey

SWEET PLANTAINS 10

SPINACH & MUSHROOMS 10

ARROZ MORO 10

ROASTED ATLANTIC SALMON 42 Black Bean Cake, Marinated Fennel, Parsley Garlic Purée

BRANZINO FILLET 40

Artichoke Purée & Roasted Tomato Vinaigrette

BLACKENED MAHI MAHI 44

Sofrito, Arepa, Citrus Cilantro Salad

SCALLOPS, PRAWNS, AND OCTOPUS 42 Broccoli Steak & Vera Cruz Sauce

SHANGHAI LOBSTER TAILS 59 Peanut, Ginger, Pineapple Fried Rice

SHRIMP & BEEF FILET TERIYAKI UDON NOODLES Wilted Bok Choy, Ginger, Sesame

SHORT RIB VACA FRITA 45

Orange Chili Glaze, Banh Mi Salad

HERB ROASTED CHICKEN 42

Huitlacoche and Asparagus Risotto

CHICHARRÓN PORK SHANK 39 Rice & Beans, Sweet Plantains, Plum Sauce

- PRIME CUTS

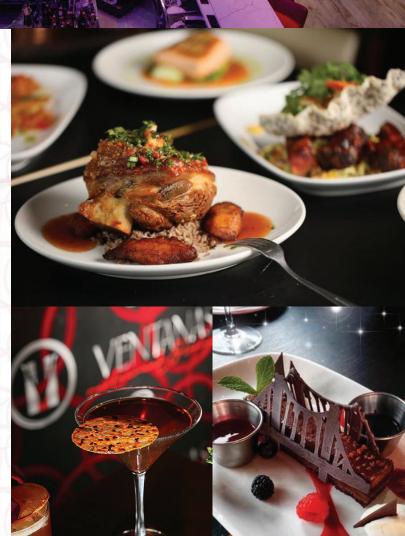
45 OZ TOMAHAWK FOR 2 135

16 OZ NEW YORK STRIP 60

12 OZ CHURRASCO 52

8 OZ FILET MIGNON 49





THE GOAT BY DAVID BURKE

UNION BEACH, NJ

THE GOAT by David Burke is an Italian-American food restaurant located in Union Beach, NJ, where many of the dishes are cooked in a massive wood-burning oven the partially open kitchen's eye-catching centerpiece. THE GOAT has a fun, casual atmosphere. The menu showcases gourmet pizzas, fresh-made pastas and wood fired entrées. The second story is occupied by The Chandelier Room, the perfect venue for private and special events and comedy show nights, wine-paired dinners and more.

thegoatbydb.com @thegoatbydb













SNACKS FOR THE TABLE

"MADE HERE DAILY" FRESH MOZZARELLA HERB OIL & PARMESAN FLATBREAD CLOTHESLINE BACON

CHIC WINGS & CALAMARI MARINARA "SANDY HOOK" SPICY ZUPPA DI CLAMS

RAW BAR DRESSED LITTLENECK CLAMS*

NAKED OYSTERS* SHRIMP & CUCUMBER COCKTAIL

CHILLED SEAFOOD PLATE* 2 east coast, 2 west coast, 2 clar

APPETIZERS / SALADS

CAESAR SALAD

ASPARAGUS, BURRATA, PROSCIUTTO & WATERMELON BEET, GOAT CHEESE & BACON SALAD

TUNA TARTARE TACOS CORN FLAKE CRUSTED CRAB FRITTERS

PROSCIUTTO DI PARMA

ANGRY WAGYU MEATBALL PARMESAN

SHRIMP & BACON

ANGRY BUTCHER

THE GOAT WILD MUSHROOM, TRUFFLE & THREE CHEESE

PIZZA OF THE DAY PASTA

LOBSTER TAILS, SPINACH PAPPARDELLE
"PICATTA STYLE"

CASARECCE WITH JUMBO LUMP CRAB MEAT MAFALDINE "LASAGNE NOODLE" RABBIT RAGOUT "BREAKING MY BALLS" RIGATONI

wagyu meatball bolognese, tomato, basil, ricotta LINGUINE, SHRIMP & CLAMS FRA DIAVOLO

MAINS

FLAMING CHICKEN WITH TOMATO & PARMESAN RISOTTO

EVOO CHICKEN PARMESAN BBQ PORK CHOP WITH PEACH CHUTNEY BEEF SHORT RIB MUSHROOM MAC & CHEESE

SKIRT STEAK & WILD MUSHROOMS 8 OZ FILET MIGNON WITH TATER TOTS 40

SIRLOIN STEAK PIZZAIOLA

Add 4oz lobster tail + \$12 DB CHEESE BURGER "ROYALE"

ROASTED BRANZINO PAN ROASTED SALMON

SHRIMP & SCALLOPS SCAMPI



SON CUBANO

SON CUBANO

RESTAURANT - BAR

WEST NEW YORK, NJ

SON Cubano, or the "Sound of Cuba," features fine Cuban modern cuisine in an atmosphere dedicated to the 1950s Havana era of glamorous elegance, captivating music, trend-setting dancing, memorable flavors, stylish entertainment and heritage. The open-air setting, vintage décor, modern Cuban food, live music and spectacular view of the Manhattan skyline





Cucumber and Tomatillo Gazpacho Charred Corn and Avocado Pico, Sourdough Croutons, Smoked Paprika Oil

EMPANADAS MIXTAS

Carne Guisada • Pollo Estofado
 Spinach Manchego Cheese
 Tomato and Roasted Jalapeño Salsa

Pickled Jalapeno, Mango, Taro Root and Plantain Chips

SPICY CEVICHE MIXTO Fresh Catch, Calamari, Shrin Leche de Tigre, Sweet Yam

Tuna Tartare Tacos Crispy Wonton, Yuzu Soy Vinaigr Napa Cabbage, Scallions

WATERMELON AND HEIRLOOM TOMATO SALAD Baby Arugula, Charred Corn, Red Onions, Chicharrón, Manchego, Sherry Vinaigrette

LOBSTER AND SHRIMP TACOS Pico de Gallo, Sambal Mayo, Radisi

SESAME SOY CRISPY CHICKEN SALAD

CAMARONES AL AJILLO Garlic, White Wine, Asparagus, Fresno Chili FRITO MIXTO Calamari, Shrimp, Yuca, Cebolla Criolla, Huancaina Aioli

PULPO A LA PARILLA Aji Amarillo Aioli, Olive Vinaigrette STEAK "ANTICUCHO" SKEWERS Huancaina, Olive Sofrito Vinaigrette EAST COAST OYSTERS

Sides

YUCA FRIES // BLACK BEANS MADUROS // WHITE RICE ARROZ MORO // TOSTONES SWEET POTATO WEDGES WITH TAMARIND GLAZE

TRUFFLE MANCHEGO AND HERB FRIES

Entrees

ROPA VIEJA (SHORT RIB)

White Rice, Roasted Sweet Peppers. Red Onion Pearls, Scallions

CHURRASCO (SKIRT STEAK) Arroz Moro, Maduros, Waterme Scallions, Chimichurri

SPICE CRUSTED SALMON Saffron Romesco, Cucumber Mojo, Crisp Artichoke, Baby Watercress Salad

BONE IN PORK CHOP Celery Root and Apple Purée, Snow Peas Garlic Scapes, Baby Carrots, Fig Demi Glace

ROASTED CHICKEN Marble Potatoes, Braised Leek, Green Olive

CATCH OF THE DAY

Coconut Ginger Rice, Piquillo Broth, Chive Oil

PERNIL PORK SHANK Moro, Piña, Avocado Salsa, Pickled Red Onions

FILET MIGNON MEDALLIONS Smashed Yam, Asparagus, Porto Bordelaise Marrow Butter, Chives

14 OZ RIBEYE STEAK Baby Watercress, Taro Root Chips, Chimichurr

Table Share

PARRILLADA MIXTA New York Strip, Filet Mignon, Shrimp, Asparagus, Chorizo, Truffle, Manchego French Fries

PAELLA CLASICA Saffron Rice, Chorizo, Shrimp, Mussels, Clams, Chicken with Whole Lobster

PICADERA SAMPLER





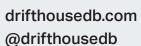




DRIFTHOUSE BY DAVID BURKE

SEA BRIGHT, NJ

DRIFTHOUSE by David Burke is located steps from the ocean surf at Driftwood Cabana Club in Sea Bright, NJ. The menu features Chef Burke's innovative and creative Italian-Mediterranean cuisine against the backdrop of a chic, beach-casual, full-service restaurant. This oceanfront restaurant has stunning views of the Atlantic and sunsets over the Shrewsbury River.















Barnegat Bay Oysters 1/2dz Apple Mignonette PEI Mussels Nduja, Tomato, Basil, Orecchiette Pretzel Crusted Crab Cake Tomato Jam, Orange, Chipotle Aioli Kale & Beet Salad Quinoa, Almond, Goat Cheese,

Roasted Lemon Vinaigrette

Baby Gem Caesar Parmesan, Crouton, 6 Minute Egg
Grilled Flatbread Mushroom, Caramelized Onion,

Grigonzola, Thyme

Tuna Carpaccio Shaved Artichoke, Arugula, Kalamata
Olive, Lemon, Olive Oli, Sea Salt

GF
Whipped Ricotta Parfait Eggplant Caponata, Raisins,
Pine Nuts, Bruschetta

Chef Toni's Italian Classics 3-course Pre-Fixe Dine In Only

MAINS
Skirt Steak Polenta Fries, Pickled Onion, Spicy Pesto
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette
Organic Chicken Farrotto, Root Vegetable, Kale, Chicken Jus.

Braised Short Rib Cavatelli, Mushrooms, Truffle Pecorino
Frutta Di Mare Lobster, Shrimp, Crab Squid Ink Spaghetti, Roasted Tomato, White Wine







DAVID BURKE'S DIXIE LEE BAKERY



KEANSBURG, NJ

Chef David Burke is keeping a beloved institution going with the recent acquisition of this 80-plus year old bakery in Keansburg, NJ. Trained in the pastry arts by the prestigious École Lenôtre Pastry School in France, Chef Burke is celebrating old traditions and creating new ones at this local favorite. Cookies, donuts, cupcakes, special occasion cakes, cannolis, macarons, breads and more line the vintage cases. An expansion to include a coffee shop and space for baking classes and events is planned.

dixieleebakerybydb.com @dixieleebakerybydb





















RESTAURANTS BY JAMES ON THE BASE OF THE BA

NEW YORK













NEW JERSEY



















NORTH CAROLINA





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