CARNEGIE DINER & CAFE

NEW YORK, CENTRAL PARK 205 WEST 57TH STREET NEW YORK, NY 10019

NEW YORK, TIMES SQUARE 828 8TH AVENUE NEW YORK, NY 10019

SECAUCUS, NEW JERSEY 700 PLAZA DRIVE SECAUCUS, NJ 07094













DRINKS

COCKTAILS 16

WATERMELON BREEZER

Absolut watermelon, cranberry juice, club soda

ESPRESSOMARTINI

Absolut vodka, espresso, homemade Guinness, espresso cordial

FRENCHCONNECTION

Hendricks gin, green chartreuse, homemade prosecco cordial, lime

JALISCORIOJA

Altos Plata tequila blanco, mezcal, homemade spicy hibiscus cordial, lime, egg white

bourbon, apple juice, homemade cinnamon cordial, lemon

PROHIBITION

bourbon, dark rum, homemade honey ginger cordial, bitters, ginger beer

BITTERSWEET SYMPHONY Absolut vodka, campari, lime, homemade grapefruit cordial, grapefruit soda

MULE BAR

13

13

13

13

GREY GOOSE STRAWBERRY MULE

Grey Goose vodka, fresh strawberries ginger beer, lime, mint.

TEXAS MULE Titos vodka, ginger beer, lime, mint.

TROPICAL MULE

Skyy vodka, ginger beer, pineapple, mint. **MEDITERRANEAN MULE**

Fig vodka, ginger beer, lime, mint.

BOURBON MULE

Makers Mark bourbon, lemon juice, honey, ginger beer, bitters.



\$10 All Day Long!

Tequila, lime juice & salted rim Classic | Pineapple | Spicy | Strawberry

BEERS

CUURS LIGHT Lager, Colorado	6
BUDWEISER USA	6
BUDLIGHT USA	6
CORONA Lager, Mexico	7
STELLA ARTOIS Lager, Belgium	7
SAM ADAMS Ale, Boston	6
PRESIDENTE Dominican Republic	7
FIX Lager, Greece	7
MICHELOB ULTRA USA	6
HEINEKEN Netherlands	7
BECK'S Germany	7

BLUE MOON USA

NEW

CUCUMBER FRESH

Cucumber, mint, lemon juice, simple syrup, tonic

Apple juice, homemade cinnamon cordial, lemon juice, soda water

REDFRESHMENT

Homemade hibiscus cordial, lime juice, grapefruit juice, grapefruit soda

Homemade honey ginger cordial, lemon juice, cranberry juice, club soda

WINE

WHITE GL BTL PINOT GRIGIO Santa Cristina, ITALY 11 44 fresh, fruity and crisp RIESLING Starling Castle, GERMANY ripe peach flavors, hints of lime 48 SAUV. BLANC Brancott New Zealand 49 13 fruit flavors with a dry finish & guava notes MOSHOFILERO Mantinia, GREECE 49 lemon & orange blossom aromas CHARDONNAY Layer Cake, CALIFORNIA 13 48 full flavors of green apples and nectarines. ASSYRTIKO Anhydrous, Santorini, GREECE 15 52 crisp, dry and flavorful

RED	GL	BTL
PINOT NOIR Le Grand Noir, FRANCE bright red cherry and strawberry	10	40
CABERNET Columbia Crest, USA full body, flavors of dark fruits.	12	48
MERLOT Ploes, Drama, GREECE cherry, mocha, cedar & cinnamon aroma	11 as.	44
AGIORITIKO flowers, GREECE medium to full body, wild cherries.	12	48
CHIANTI Straccali, ITALY medium body, aroma of cherries & viole	10 ets.	40
MALBEC Oko, organic ARGENTINA fruitful Flavor, truffle and vanilla notes.	11	44

THE BUBBLIES

ROSE WINE | PROSECCO | CHAMPAGNE

ROSE Campo Viejo, SPAIN tasting and crisp, with citrus aroma and notes of nectar/honey	11	44
PROSECCO Benvolio, ITALY	13	49
CHAMPAGNE vollereaux FRANCE quality Champagne, slight sweetness balanced with clean acidity	19	79



6









BREAKFAST / BRUNCH

SERVED ALL DAY, EVERY DAY

WE ONLY USE ORGANIC EGGS

3 EGGS ANY STYLE 14.95 served with hash browns, mixed organic salad and choice of bread AVOCADO TOAST 18.95 toasted seven grains bread, smashed avocado, chopped tomatoes, diced onions, cilantro, poached eggs, house salad add Maine lobster +9.00 STEAK & ORGANIC EGGS 26.95 dry aged 8oz. bistro fillet, eggs any style, hash browns and farmer's market greens. CLASSIC BENEDICT 19.95 poached eggs and bacon on an English muffin with Hollandaise sauce, hash browns and farmer's market greens. + 4.00 add smoked salmon

BLT QUINOA BOWL

16.95

organic quinoa, chopped bacon, lettuce, tomatoes, organic poached eggs and Hollandaise sauce

GREEK YOGURT

15.95

Greek yogurt, granola, berries and honey

SYMPHONY BREAKFAST

\$26.95

Served with rustic toasted bread

3 organic eggs any style served with potatoes, fresh fruit and your choice of: applewood smoked bacon, black forest ham, artisan Greek sausage, OR smoked salmon +2.95. Served with coffee or tea orange juice



add Maine lobster

UNLIMITED Mimosa

+9.00

\$19.95 PERSON



ENTIRE TABLE MUST ORDER - 2 HOUR MAXIMUM

OMELETS

three organic eggs, hash browns, farmer's market greens & rustic sliced bread

CALIFORNIAN avocado, mushroom, tomato, pepper-jack cheese	19.95
COUNTRY STYLE applewood bacon, ham, sausage, sharp cheddar cheese	20.95
POWERHOUSE grilled chicken, spinach, mushrooms, mozzarella cheese	21.95
PROTEIN SUNSHINE egg whites, spinach, grilled chicken, feta cheese	22.95
GREEK Feta, tomato, spinach, Kalamata olives	19.50

VEGETARIAN

18.95

mushrooms, onions, tomatoes & green peppers

MAKE YOUR OWN OMEL

(Choose 3 Toppings) 19.95

black forest ham, turkey, bacon, pork sausage, chicken sausage, green peppers, olives tomatoes, mushrooms, spinach, onions

Feta, American cheese, Swiss cheese, provolone, sharp cheddar, pepper-jack

egg whites +2.50 avocado +2.95 all additional toppings +1.50

\star BREAKFAST SIDES \star

APPLEWOOD SMOKED BACON	5.95	FRENCH FRIES	4.00	HASH BROWNS	5.00
TURKEY BACON	5.95	FRENCH FRIES W/FETA CHEESE	6.00	CUP OF FRESH FRUIT	5.00
CHICKEN SAUSAGE	4.95	FRENCH FRIES WITH PARMESAN		SLICED AVOCADO	5.00
PORK SAUSAGE	4.95	CHEESE & TRUFFLE OIL	9.00	WAGYU PASTRAMI	9.95
NOVA SCOTIA SMOKED SALMON	9.95	CANADIAN BACON	5.00	CORNED BEEF	8.95

FRESH BREWED **LAVAZZA** BOTTOMLESS COFFEE 3.95 FRESH SQUEEZED ORANGE JUICE 6.95











BREAKFAST & BRUNCH

SERVED ALL DAY, EVERY DAY

ALL AMERICAN

BUTTERMILK PANCAKES

SERVED WITH REAL MAPLE SYRUP

all pancakes served with fresh fruit and whipped cream

BUTTERMILK 14 95 our classic buttermilk pancakes made fresh to order

BLUEBERRY 17 95 buttermilk pancakes, blueberries, blueberry jam & whipped cream

BACON 18.95 our classic buttermilk pancakes applewood smoked bacon, Canadian Bacon

APPLE PIE our classic buttermilk pancakes, walnuts, raisins, fresh baked, apple/cinnamon sauce

GREEK YOGURT our classic pancakes with Greek yogurt, walnuts and honey PEANUT BUTTER & BACON

19.95

19.95

pancakes baked with , peanut butter chips & bacon, peanut butter sauce

CHOCOLATE 18.95 Belgian chocolate chips, Hershey's chocolate svrup, strawberries & whipped cream

FREE RANGE CHICKEN 18.95 fluffy pancakes served with southern boneless fried chicken tenders

BANANA NUTELLA STRAWBERRIES

pancakes with fresh bananas & strawberries and Nutella hazelnut spread

PANCAKE LOLLIPOPS 16.50 mini pancake lollipops

BAKED GOODS

18.95

18.95

BAGEL plain, cinnamon, everything 3.00 with Butter 3.50 with cream cheese 3.95

13.90 with lox & cream cheese

CROISSANT

with marmalade 4 95 6.95 with ham & cheese

MUFFINS 3.95 toasted with butter

WAFFLES

Served w/ fresh fruit & whipped cream

PLAIN WAFFLE 14.95

served with warm syrup & whipped cream

SALTED CARAMEL 17.95 chopped bacon, whipped vanilla mascarpone,

brown sugar roasted walnut crumble, caramel drizzle & coarse sea salt

TROPICAL CRUNCH 17.95

fresh bananas, strawberries, mango, crunchy granola & side of strawberry reduction

SOUTHERN CHICKEN & WAFFLES

wedges topped with fried chicken tenders, chopped bacon, sweet dried cranberries & our own sausage gravy

Our homemade thick sliced brioche French toast Served w/ fresh fruit & whipped cream

CLASSIC 16.95

cooked in our own batter of vanilla, whipped eggs, brown sugar, cinnamon, fresh cream & 100% real maple syrup

NUTELLA FRENCH 18.95

Nutella, sliced roasted almonds, fresh chopped strawberries

BACON TOAST 18.95

topped with sweet mascarpone, sugar walnuts, caramel drizzle & chopped smoked bacon

CARAMEL FRENCH TOAST topped with vanilla mascarpone, fresh slices of golden

delicious apples, honey walnuts & caramel sauce

FRESH BREWED **LAVAZZA** BOTTOMLESS COFFEE 3.95 FRESH SQUEEZED ORANGE JUICE 6.95













APPETIZERS

CHICKEN SOUP	CUP 5.95	BOWL 8.75
hearty chicken, vegetable		
& rice soup, made fresh da	ailv	

LENTIL SOUP CUP 5.95 BOWL 8.75

vegan, all organic vegetables and tomato broth

VEGAN MEATBALLS 15.95

baked in fresh marinara sauce with mint & vegan mozzarella cheese

HUMMUS 9 95 home made recipe. carrots, celery sticks, chips

HOMEMADE CHILI 11 95

ground sirloin steak with beans tricolor tortilla chips & cheddar cheese

SPINACH ARTICHOKE DIP 12.95 served with tortilla chips

GUACAMOLE 14.50

freshly made and served with tortilla chips SPINACH PIE 9.95

phyllo dough pie with spinach, feta cheese and herbs

MAC & CHEESE 8.95 with bacon +3.00 with lobster +8.95

COCONUT SHRIMP 15.95 served with Sweet Chicken Sauce

MOZZARELLA STICKS 9.95 5 Pieces - served with marinara sauce

ONION RINGS 9.95 freshly fried and served with our signature homemade sauce

SWEET CREPE (3 TOPPINGS) 17.95 strawberries, blueberries, bananas, hazelnut Nutella, peanut butter, honey, homemade jam, walnuts,

almonds, raisins, dry figs SAVORY CREPE (3 TOPPINGS)

17.95 ham, turkey, applewood bacon, pork sausage, jalapeño peppers, tomato, mushrooms, onions, Cheeses: Feta, American, Swiss, Provolone, Havarti



CHICKEN WINGS

our chicken wings are made fresh to order, served with ranch dressing, carrots & celery sticks.

6 PIECES 9.95

9 PIECES 14.95 **12 PIECES** 19.95

CHOOSE YOUR STYLE

NAKED • BUFFALO • BBQ **BONELESS** (MILD SAUCE)

EF'S SALA

CRANBERRY SALAD 15.95

organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette, extra virgin olive oil

QUINOA 18.95 mixed organic quinoa, baby spinach,

diced peppers, cherry tomatoes, Feta cheese, raisins, balsamic vinaigrette

BBQ CHICKEN SALAD 20.95

chicken breast with BBQ sauce, seasonal mixed greens, tomatoes, scallions, Parmesan cheese, BBQ vinaigrette dressing

KALE CHICKEN CAESAR 19 95

organic kale, grilled chicken, chopped romaine, Parmesan cheese, cherry tomatoes, Caesar dressing

GREEK

tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers and Greek salad dressing

"IMAGINE" STRAWBERRY FIELDS

seasonal mixed greens, Parmesan cheese, balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets

FARMERS BLUE

18.95

18.95

18.95

chopped organic kale and baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons and grilled lime vinaigrette

MAKE YOUR SALAD A MEAL

★ ADD A PROTEIN: ★

GRILLED CHICKEN +5.50 | GRILLED STEAK +6.50 ROASTED SHRIMP +6.50 | GRILLED SALMON +6.50













17 95

19.95

21.95

21.95

21.95

23.95



22.95

WE ONLY USE ORGANIC BURGERS

freshly ground daily and served with hand cut fries, pickle and cole slaw. Gluten free bun + 3.00

CARNEGIE CLASSIC

organic burger, tomatoes, lettuce, pickle, homemade sauce

THE CORNER BURGER

organic cheeseburger, cheddar cheese, caramelized onions, tomatoes, lettuce, pickle, homemade sauce

CENTRAL PARK

organic cheeseburger, blue cheese, mushrooms, tomatoes, lettuce, pickle, homemade sauce

COLUMBUS CIRCLE

organic cheeseburger, smoked gouda, bacon, sliced avocado, tomatoes, lettuce, pickle, caper aioli sauce

MORNING SUNSHINE

organic cheeseburger, American cheese, fried egg, applewood smoked bacon, tomatoes, lettuce, pickle, homemade sauce

TIMES SQUARE

spicy fried chicken + cheeseburger, applewood smoked bacon, tomatoes, lettuce, pickle, chipotle sauce

FIVE HILLS

24.95 double stack organic cheeseburger, cheddar cheese, Applewood smoked bacon, tomatoes, lettuce, pickle, homemade sauce

CHILI BURGER

organic cheeseburger, American cheese, beef chili, caramelized onions & roasted red peppers

SMASHED DOUBLE STACK

24.95 double stack organic cheeseburger, American cheese, caramelized onions tomatoes, lettuce, pickle, chipotle sauce

THE LATE NIGHT

23.95 organic cheeseburger, pepper jack cheese, caramelized onions, avocado, tomatoes, lettuce, pickle, homemade sauce

UPRGRADE YOUR FRIES

add Feta cheese +1.95 add Parmesan cheese & truffle oil +2.95 add bacon & cheddar cheese +2.95

THE AMAZING



OUR SIGNATURE BURGER 24.95

organic cheeseburger served in a Mac and Cheese bun, cheddar cheese, bacon, fried egg, lettuce, tomato, homemade sauce.



IMPOSSIBLE® VEGAN BURGER 25.95

Impossible Burger Plant Based protein with gluten-free bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible® Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to Beef.

PASTRAMI

26.95

American Wagyu pastrami, organic beef burger, swiss cheese, caramelized onions, mushrooms, Reuben sauce & handcut fries



SIGNATURE SI

MAC & CHEESE with bacon +3.00 • with lobster +8.95

HAND-CUT FRENCH FRIES with Feta cheese & oregano +2.00 with Parmesan & truffle oil +5.00

MASHED POTATOES with feta, balsamic glaze 8.95

5.00

8.00

MIXED SAUTEED VEGETARIES broccoli, hearts of cauliflower & onions

BRUSSEL SPROUTS

sauteéd brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze 8 95

9.95



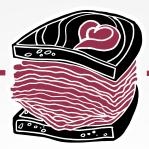








PASTRAMI



SANDWICHES

All sandwiches served with mustard, pickle, sauerkraut, cole slaw & house salad

PASTRAMI SANDWICH 23.95

half pound of naval wagyu pastrami, served on rye bread

EGG-STRAMI SANDWICH 24 95

2 sunny side up eggs, half pound of naval wagyu pastrami & Swiss cheese served on rye bread

CORNED BEEF SANDWICH 23.50

half pound of corned beef, served on rye bread

WOW PASTRAM 29.95

18 ounces of naval wagyu pastrami served on rye bread

CORNED BEEF REUBEN 24.95

half pound of Corned Beef with Swiss cheese & Russian dressing served on rye bread

PASTRAMI REUBEN 24 95

half pound of Pastrami with Swiss cheese & Russian dressing served on rye bread

PETER'S SPECIAL

half pound of corned beef & half pound of naval wagyu pastrami, served on rye bread 29.95



PASTRAMI BURGER

American Wagyu pastrami, organic beef burger, swiss cheese, caramelized onions, mushrooms, Reuben sauce & handcut fries 26.95

SIGNATURE SIDES

MAC & CHEESE with bacon +3.00 • with lobster +8.95

HAND-CUT FRENCH FRIES with Feta cheese & oregano +2.00 with Parmesan & truffle oil +5.00

MASHED POTATOES with feta, balsamic glaze

8.95 5.00

8.00

MIXED SAUTEED VEGETABLES broccoli, hearts of cauliflower

broccoli, hearts ot caulitlow & onions

BRUSSEL SPROUTS

sauteéd brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze 8.95

9.95

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NEW .











SANDWICHES

CHICKEN SANDWICHES

served with hand cut fries, pickle and cole slaw. Gluten free bun + 3.00

SOUTHERN

MOVIE STAR

18.95

BLT CHICKEN

18.95

Spicy buttermilk fried chicken, tomatoes, lettuce, Chipotle sauce

Fried chicken, Applewood smoked bacon, tomatoes, lettuce, homemade sauce

19.95

19.95

Grilled chicken, Swiss cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

CALIFORNIAN Marinated grilled chicken,

American cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce





Chilled Lobster meat tossed with herb mayo on a brioche bun. Served with hand cut French fries. 28.95

THE CLASSICS

Served with hand cut French Fries and house salad.

TUNA SANDWICH

19.95

CHICKEN SALAD SANDWICH homemade mayo. chicken served cold.

add cheese melt +1.00

HAM SANDWICH

18 95

SMOKED TURKEY sliced turkey with lettuce, tomato & mayo, served cold

18.95

sliced ham, Black Forest ham, lettuce, tomato, mayo, served cold



TRIPLE DECKERS

Choice of Bread (white, whole wheat, 9 grains, rye)

GRILLED CHICKEN

19.95

SMOKED TURKEY

19.95

bacon, tomato, Swiss cheese, sliced smoked turkey with bacon, tomato, lettuce, mayo, homemade sauce Swiss cheese, lettuce, mayo, homemade served with hand cut fries. sauce served with hand cut fries.

GRILLED CHICKEN & AVOCADO 21.95

bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

TURKEY & AVOCADO

22.95

bacon, tomato, Swiss cheese, lettuce, mayo, homemade sauce served with hand cut fries.

UPGRADE YOUR FRIES

add Feta cheese +1.95 add Parmesan cheese & truffle oil +2.95 add bacon & cheddar cheese +2.95

SIGNATURE SI

MAC & CHEESE with bacon +3.00 • with lobster +8.95

8 95 5.00

8.00

MIXED SAUTEED VEGETABLES broccoli, hearts of cauliflower & onions 8.95

HAND-CUT FRENCH FRIES

with Feta cheese & oregano +2.00 with Parmesan & truffle oil +5.00

BRUSSEL SPROUTS sauteéd brussel sprouts with bacon, onions, parmesan cheese & balsamic glaze 9.95

MASHED POTATOES

with feta, balsamic glaze

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ENTRÉES

19.95

23.95

24.50

PASTA

SEAFOOD

29.95

28.50

19.00

31 95

39.95

46.00

FETTUCCINE ALFREDO

fettuccine pasta, in a light cream sauce with fresh herbs & Parmigiano Reggiano

BOLOGNESE 22.95

free range beef ragu made with fresh tomato sauce, herbs, served with spaghetti pasta, Parmigiano Reggiano

SPAGHETTI CARBONARA

an Italian classic, smoked bacon, mushrooms, Parmesan cream sauce.

PENNE

penne pasta with grilled chicken, garlic, chopped parsley, extra virgin olive oil, Parmigiano Reggiano in a fresh herb tomato sauce

ATLANTIC SALMON

roasted olive oil & lemon, Greek oregano mashed potatoes and fresh vegetable

SHRIMP & SPAGHETTI

jumbo shrimp, fresh cherry tomatoes & basil, dusted with Parmigiano cheese in vodka sauce.

FISH N' CHIPS

fresh beer battered cod fish served with hand cut fries

BRANZINO

pan-seared filet of Branzino, tricolor quinoa, cherry tomatoes, mushrooms, green peppers, onions, wine lemon sauce.

MEATS

ORGANIC ROAST CHICKEN

half chicken oven roasted, gravy, served with hand cut Greek fries.

PORK CHOP

grilled bone-in pork chop, roasted brussel sprouts & bacon mashed potatoes with our signature rub

19.50

26.50

NY STRIP STEAK 14 oz. prime cut Black Angus beef with hand cut fries, onion rings and our signature rub

RIB EYE

16 oz. prime cut Black Angus beef with hand cut fries and our signature rub

THEATER MENU 🚳



TWO COURSE (CHOICE OF ONE PER CATEGORY BELOW) \$29.95 PER PERSON

APPETIZERS

CHICKEN SOUP

hearty chicken, vegetable & rice soup made fresh daily

LENTIL SOUP

vegan organic lentil soup, made with lentils, carrots and fresh tomato broth

GREEK SALAD

tomatoes, cucumbers, onions, green peppers, Kalamata olives, Feta cheese

SPINACH PIE

homemade fresh phyllo dough spinach pie, with feta cheese and herbs

ENTRÉES

ORGANIC HALF CHICKEN

roasted oregano lemon chicken served with hand cut Greek fries

ATLANTIC SALMON +4.00 roasted filet of Salmon, lemon-olive oil dressing, garlic roasted vegetables, mashed potatoes

SPAGHETTI CARBONARA

an Italian classic, smoked bacon, mushrooms, Parmesan cream sauce

THE CORNER BURGER

organic cheeseburger, cheddar, caramelized onions, tomatoes, lettuce, pickle, homemade sauce served on a brioche bun

BRANZINO +7.00

pan-seared filet of Branzino, tricolor quinoa, cherry tomatoes, mushrooms, green peppers, onions, wine lemon sauce.

ADD ANY DESSERT TO YOUR PRE-FIX MENU FOR AN ADDITIONAL \$5.00 *

*except OMG 24 Layer Cake





PLANT BASED

FIRST DINER IN AMERICA SERVING A FULL PLANT BASED MENU!

APPETIZERS

LENTIL SOUP

CUP 5.95 BOWL 8.75

Vegan, all organic vegetables and tomato broth

GUACAMOLE

14.50

18.95

15.95

Served with carrots & celery sticks

VEGAN MEATBALLS

Baked on fresh tomato sauce,

fresh chopped mint

HUMMUS

9.95

14.95

Served with carrots and celery sticks

SALADS

FARMERS SALAD

chopped organic kale and baby spinach, roasted beets, organic dry figs, hazelnuts, croutons and grilled lime vinaigrette

CRANBERRY SALAD

organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette, extra virgin olive oil "IMAGINE"

STRAWBERRY FIELDS

18.95

seasonal mixed greens, Balsamic vinaigrette, fresh sliced strawberries, roasted pecans, roasted beets

OUINOA

18.95

mixed organic quinoa, baby spinach, diced peppers, cherry tomatoes, raisins, balsamic vinaigrette

SANDWICHES

YFFR0

22.95

vegan yeero, tomatoes, caramelized onions, vegan mozzarella cheese, vegan mayo-mustard sauce on a wheatberry sprouted grain bread. Served with mix green salad, honey lime vinaigrette, hand cut fries

SOUVLAKI 22.95

vegan meatless souvlaki, tomatoes, caramelized onions, vegan caper aioli sauce on a wheatberry sprouted grain bread. Served with mixed green salad, honey lime vinaigrette, hand cut fries **VEGETABLES ONLY**

21.95

roasted red peppers, grilled zucchini, sliced tomato, avocado, fresh onions, hummus

MEATBALLS

22.95

vegan meatballs, marinara sauce, vegan mozzarella cheese, focaccia bread. Served with mixed green salad, honey lime vinaigrette, hand cut fries

EGG BREAKFAST

22.95

plant based egg omelet, vegan mozzarella cheese, mushrooms, onions, cherry tomatoes, on a focaccia bread, (option for a non-vegan bagel), honey lime vinaigrette, hand cut fries



IMPOSSIBLE® VEGAN BURGER

25.93

Impossible Burger plant based protein with gluten-free bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Impossible Burger is made from plants for people who love the taste of meat without the guilt. Savory, juicy, and mouthwatering alternative to beef.











BEVERAGES

TROUDLY SERVING LAVAZZA ITALIAN COFFEE

COFFEE Bottomless cup of fresh coffee	3.95	FREDDO ESPRESSO iced espresso	4.95
ESPRESSO	3.95	FREDDO CAPPUCCINO iced cappuccino	5.50
DOUBLE ESPRESSO	4.95	CARAMEL MACCHIATO	5.95
ALMOND MILK LATTE double espresso & steamed Almond milk	5.50	double espresso, caramel, vanilla & steamed milk HOT CHOCOLATE	0.70
LATTE double espresso & steamed milk	5.00	real chocolate, steamed milk & whipped cream	5.45
CAPPUCCINO double espresso, steamed milk & foam	5.50	BLACK TEAS Earl Grey, English Breakfast, Chai	4.50
MOCHA espresso, chocolate, steamed milk & whipped cream	5.95	GREEN TEAS Genmaicha, Gunpowder	4.50
VANILLA HEAVEN espresso, vanilla, steamed milk & whipped cream	5.95	HERBAL TEAS Berry Blossom, Cinnamint Chamomile, Lemon	4.50

DESSERTS



24 LAYER CHOCOLATE CAKE 14.95

NEW YORK STYLE CHEESECAKE	10.55	GOURMET RED VELVET CAKE	10.75
COCONUT CUSTARD PIE	10.25	GOURMET CARROT CAKE	10.75
CHOCOLATE MOUSSE	10.95	OREO COOKIE LAYER CAKE	10.95
BAVARIAN CREAM CAKE	10.95	KEY LIME PIE	9.95
TIRAMISU CAKE	11.25	LARGE BAKLAVA	9.95
TRES LECHES	10.55	GERMAN CHOCOLATE CAKE	10.50
STRAWBERRY CHEESECAKE	11.95	ORANGE PIE	9.95
OUTRAGEOUS CHOCOLATE CAKE	11.95	CHOCOLATE PIE	9.95
CHOCOLATE FUDGE CAKE	11.45	ICE CREAM two scoops w/whipped cream	9.50



MILK SHAKES



15

15

WAFFLE ICE CREAM SANDWICH 15

vanilla ice cream, vanilla frosted rim, mini waffles caramel sauce & whipped cream

CHOCOLATE PANCAKE STRAWBERRY MILKSHAKE

strawberry ice cream, chocolate frosted rim, pancakes, strawberries, strawberry sauce & whipped cream

BROWNIE EXTRAVAGANZA

chocolate ice cream, chocolate frosted rim, brownie, chocolate sauce & whipped cream

OREO COOKIE CAKE

vanilla ice cream, chocolate frosted rim, Oreo cookie cake, chocolate sauce, Oreo cookies & whipped cream

STRAWBERRY CHEESECAKE

strawberry ice cream, vanilla frosted rim, cheesecake, strawberries, strawberry sauce & whipped cream

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