

D I N N E R

**F R E D S**

AT BARNEYS NEW YORK

DINNER SERVED FROM  
5:30PM - 9:00PM

All of our menu items are  
available for take-out or delivery through  
Freds Room Service

Mark Strausman – Managing Director  
Alfredo Escobar - Executive Chef

Freds at Barneys New York is available for private parties

## FREDS CLASSICS

---

### APPETIZERS

**Grilled Hen of the Wood Mushrooms \$24**

With arugula and sliced Parmesan in a balsamic glaze

**Tuna Tartare\*\* \$26.50**

Served with cucumbers, pickled ginger and wasabi

**Grilled Calamari \$23**

Local calamari lightly breaded and served with a tomato salad

**Estelle's Chicken Soup \$14**

Grandma's recipe to cure colds and stay thin

**Roasted Asparagus \$22**

Aged balsamic vinegar, black pepper and Parmesan cheese

**Sautéed Chicken Livers \$23**

Amish chicken livers with shallots and port wine sauce on crostini

### PIZZA

*(Whole wheat crust available)*

**Margherita \$24**

Mozzarella, tomato, basil and olive oil

**Emilia Romagna \$28**

Bianco mozzarella and Parmesan, drizzled with 12-year-old Aceto Balsamico

**Prosciutto with Arugula and Shaved Parmesan Cheese \$28**

Thinly sliced Parma ham, tomato, mozzarella and arugula

**Robiola with Truffle Oil \$28.50**

Ciro's focaccia with Italian cream cheese and truffle oil

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## **ENTREES**

### **Mark's Madison Avenue Salad \$30**

The ultimate chopped salad, topped with imported Italian tuna

### **Freds Chopped Chicken Salad \$30**

Bibb lettuce, avocado, onions, tomatoes, string beans and pears,  
tossed with a Dijon mustard balsamic dressing

### **Palm Beach Shrimp Salad \$38**

Mixed greens, hearts of palm, avocado, tomatoes and hard  
boiled eggs, in a green goddess dressing

### **Risotto P/A**

Preparation changes daily

### **Lasagna Bolognese \$32**

Traditional style with all natural veal, beef, pork and béchamel

### **Spaghetti & Meatballs \$32**

Mark's traditional style meatballs with all natural veal, beef and pork

### **Freds Spaghetti \$30**

Shiitake mushrooms, asparagus, sun-dried tomatoes and pesto sauce

### **Freds Chicken Parmesan \$32**

Sautéed boneless breast of local, pasture-raised chicken, lightly breaded and braised  
in our own tomato sauce, served with homemade mozzarella

### **Chicken Francese \$33**

With lemon and butter served with sautéed string beans and mashed potatoes

## CHEF'S SELECTIONS

---

### APPETIZERS

**The Palace Warm Lobster Salad \$36**

Chunks of fresh lobster, green beans, new potatoes and scallions,  
served with a bistro dressing

**Shrimp Oreganata \$26**

Lightly breaded shrimp with white wine, butter and herbs,  
served over a bed of fagioli al fiasco

**The Freds Wedge \$25**

Wedge of romaine lettuce with beefsteak tomatoes, onions,  
crumbled Danish Blue cheese, and bistro dressing

**Grilled Portuguese Octopus & Calamari \$26**

With lemon and thyme vinaigrette and eggplant caponata

**Buffalo Mozzarella and Local Prosciutto \$26**

With arugula and roasted peppers

### PIZZA

*(Whole wheat crust available)*

**Wise Guy \$26**

Mozzarella, tomato and freshly ground Salumeria Biellese  
hot and sweet sausage and roasted peppers

**Four Seasons \$27**

Mozzarella, tomato, mushrooms, artichokes, black olives and prosciutto

**Vegan Pizza \$27**

Whole wheat pizza crust with tomato, basil and vegan cheese

## **ENTREES**

### **Ravioli \$30**

Homemade ravioli filled with English peas, asparagus and Arethusa Farm ricotta cheese in sage and butter sauce

### **Seared Sea Scallops \$40**

With lemon and butter sauce served over julienne carrots, zucchini and asparagus

### **Polletto alla Mattone \$33**

Local organic spring chicken with pan jus, lemon and fresh herbs served over sautéed medley of chef's vegetables

### **Lamb Chops Scottadito \$48**

Grilled American lamb chops with a mint port wine sauce, served with Jewish artichokes, English peas, spring onions and Lyon potatoes

### **Grilled Salmon \$39**

With salsa verde served with roasted asparagus and roasted potatoes

### **Fish of Day P/A**

Preparation changes daily

### **Hamburger \$26**

Pasture-raised hamburger with a choice of local cheddar or Arethusa Farm blue cheese, on a Grandaisy Bakery bun with pommes frites

### **Steak Frites \$48**

Served with sautéed broccoli rabe and pommes frites

# WINES BY THE GLASS

---

## WHITE WINES

**Gruner Veltliner – Laurenz V. 2017**  
(Austria) \$18

**Sancerre – Domaine Roblin 2017**  
(Loire, France) \$18

**Chardonnay –Route Stock 2017**  
(Carneros, CA) \$15

**Pinot Grigio – Fornas 2017**  
(Venezia Giulia, Italy) \$15

**Falenghina – San Salvatore 2017**  
(Campania, Italy) \$15

**Rose – Triennes 2017**  
(Provence, FR) \$18

**Sauvignon Blanc – Castlepoint 2017**  
(Marlborough, NZ) \$17

## RED WINES

**Pinot Noir – A to Z 2016**  
(Willamette Valley, OR) \$18

**Cabernet Sauvignon – Acheson 2016**  
(Paso Robles, CA) \$16

**Barbera D’Asti – Coppo L’Avvocata 2017**  
(Piedmont, IT) \$15

**Baby Super Tuscan – Barone Ricasoli 2016**  
**Sangiovese, Merlot and Cabernet Sauvignon**  
(Toscana, Italy) \$16

**Saved 2016**  
**Red Zinfandel, Carignane,**  
**Petit Syrah, Malbec, & Merlot**  
(Oakville, CA) \$19

**Malbec – Ben Marco 2017**  
(Mendoza, AR) \$18

## SPARKLING WINES

**Prosecco – Nino Franco “Rustico”**  
(Veneto, Italy) \$21

**Champagne – Nicholas Feuillatte**  
(Champagne, France) \$25

**Rose Champagne – R. Dumont & Fils**  
(Champagne, FR) \$28

**FREDS ROOM SERVICE - WE DELIVER!**  
**CALL 212.833.2220**

**ANY ADDITIONAL ITEMS WILL BE PRICED**  
**ACCORDINGLY**

**AN 18% GRATUITY WILL BE ADDED TO**  
**PARTIES OF SIX OR MORE GUESTS**