

# Starters

- Lobster Bisque** ..... 6.00
- Edamame** Steamed Soy Beans in the Pod with Herbed Sea Salt ..... 4.00
- Roasted Garlic and Red Peppers** with Warm Goat Cheese and Grilled French Bread . . . 8.00
- The New York Bloody Shrimp Cocktail** World Famous New York Bloody Mary with Spicy Grilled Shrimp ..... 12.00
- Smoked Whitefish Ravioli** with Tomato Horseradish Cream ..... 10.00

# Salads

- Caesar Salad** Hearts of Romaine, Tossed with a Classic Dressing of Minced Anchovies, Garlic, Lemon and Parmesan Cheese ..... 6.00
- Mixed Field Greens** with your choice of Dressing ..... 5.00
- The Best Wedge Ever** Hearts of Romaine with House Made Creamy Roquefort Dressing, Applewood Smoked Bacon, Red Onion, and Tomato ..... 8.00
- Roasted Beet Salad** with Mixed Greens, Red Onion, Goat Cheese, and Spiced Pecans. House Made Cherry Vinaigrette ..... 8.00
- Spinach Salad** Baby Spinach with Poached Pears, Roquefort Cheese, Walnuts and Balsamic Vinaigrette ..... 7.00

*All Salads Available Entrée Size with Chicken, Steak, or Shrimp add 7.00*

# Entrees

- Lamb Shank** Slow Roasted and Served with Mashed Potatoes and Natural Juices ..... 24.00
- \* **Grilled Pork Chop** with Whole Grain Mustard Sauce and House Made Mac & Cheese ..... 19.00
- \* **Filet Mignon** Char Grilled to your liking with Béarnaise Sauce and Dauphinoise Potatoes ..... 6 oz. 24.00 ..... 10 oz. 34.00
- Rosemary Roasted Chicken** with Fingerling Potatoes and Roasted Vegetables, Natural Juices ..... 18.00
- Great Lakes Whitefish** Baked with Pecan Crust, Broiled, or Sautéed with Capers. .... 21.00
- Atlantic Salmon** Oven Roasted with Dijon Mustard and Seasoned Crumbs White Wine and Chive Buerre Blanc ..... 24.00
- Shaking Beef** Tenderloin of Beef Stir Fried with Red Onion and French Beans, Spicy Thai Chili Sauce ..... 21.00
- Lasagna Bolognese** Housemade Pasta Layered with Veal and Pork Ragù, Three Cheese Blend and Spinach ..... 18.00
- Roasted Red Pepper** Stuffed with Basmati Rice, Artichokes, Fresh Herbs and Goat Cheese ..... 16.00

# Sides

- |                    |                |                 |              |             |
|--------------------|----------------|-----------------|--------------|-------------|
| Twice Baked Potato | Garlic Spinach | Creamed Spinach | French Beans | Onion Rings |
| 4.00               | 3.00           | 4.00            | 3.50         | 3.50        |

Our Meats, Fish, and Produce are delivered fresh and therefore subject to availability.

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, AND SEAFOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# The NEW YORK Restaurant

**W**hile attending school during the day to earn a teacher's certificate, Thomas Leahy worked as a clerk in various New York state hotels and dreamed of owning a hotel of his own. He came to Harbor Springs in 1897 to manage the Roaring Brook Hotel and was joined a year or two later by his three brothers who came to spend the summer. The brothers — Simon, a carpenter, William, a bookkeeper, and Leo, jack of all trades — stayed on.

The Leahy brothers took note of the activity around the depot. There was the little train, the Dummy, coming from Petoskey and returning every thirty minutes. Long Pullmans arrived from Chicago, St. Louis, Cincinnati, and Detroit. Summer cruise ships docked just a block away. The corner of State and Bay Streets was a logical location for a hotel for both summer visitors and local residents. Opening in 1904, the ground floor of the Leahys' New York Hotel consisted of a large lobby with a bar (for gentlemen only!) on one side and bowling alleys on the other. A large dining room, kitchen and the sleeping rooms were on the second floor. The hotel proved to be a tremendous success.

Times changed, and so did the hotel. The bowling alleys were converted into a theater by Simon Leahy in 1912. Prohibition forced the closing of the bar which then became the dining room. The upstairs dining room was used for parties, dances, and meetings, while the smaller rooms became shops and display rooms.

For a number of years after it ceased to be a hotel, the corner of State and Bay Streets was the location of Johnston's Coffee Shop and served as a meeting place for the local business community as well as vacationers.

In 1977 the first floor was converted into its present configuration as The New York Restaurant and the second floor was made into residential condominiums.

As owner of The New York Restaurant, I wish to continue the tradition of hospitality which has existed at this location for over a century. We invite you to enjoy an outstanding meal in these comfortable surroundings.

Matt Bugera  
*Chef/Owner*

William Miller  
*Dining Room Manager*

*The history of The New York building has been documented for you by Irene Ayers of Harbor Springs — daughter of Simon Leahy.*