



**DINNER
STARTERS**

GRIDDLED CORN BREAD

"good enough to eat" style with whole kernel corn, served with a side of honey **5.50**

CRISPY ONION RINGS

Light and fluffy buttermilk and black pepper deep-fried onion rings **5.95**

QUESADILLA OF THE DAY

See tonight's specials **9.50**

SPINACH SALAD

Fresh baby spinach, Vermont sharp white cheddar cheese cubes, sliced apple, roasted pecans, red onion and green peas tossed in a red wine vinaigrette **7.50**

BEER-BATTERED CHICKEN FINGERS OR SHRIMP

Served with honey mustard or BBQ dipping sauce **8.50**

SOUPS, SALADS & MORE!

~ Choice of Dressings: Mustard or Pesto Vinaigrette, Ranch, Blue, Mediterranean, Tomato Balsamic ~

SOUPS OF THE DAY

Cup: **3.75**

Bowl: **6.00**

& Soup and salad with our homemade griddled biscuits **10.00**

CHILI OF THE DAY

With sour cream, cheddar cheese, onions & tortilla chips over brown rice

Cup: **6.00**

Bowl: **11.50**

SOUP SAMPLER

2 cups of today's soup with salad or french fries **10.50**

CAESAR SALAD

Crispy romaine hearts with garlic croutons, GETE'S homemade Caesar dressing, topped with anchovies **13.00**

with Cajun-grilled chicken breast: **17.50**

...with steak, shrimp or tuna: **18.00**

LARGE HOUSE SALAD

With sliced new potatoes, fresh peas and red onion **12.00**

with cajun chicken breast **13.50**

...steak, shrimp or tuna **14.75**

...extras **1.00**

TUNA NIÇOISE SALAD

Grilled tuna steak, marinated string beans and new potatoes, chick peas, tomatoes, capers, thinly sliced red onion, Niçoise olives and hard-boiled egg over mixed greens, drizzled with pesto vinaigrette **17.75**

CHOPPED SALAD

Romaine, turkey, bacon, carrots, celery, corn, your choice of cheese, and our mustard vinaigrette **15.50**

SMOKED SALMON SALAD

Mixed greens tossed with capers, red onion, garlic croutons and green peas in a creamy Ranch dressing, topped with slices of smoked salmon **15.50**

VEGETABLE NAPOLEON

Grilled, sliced Portobello mushrooms, sweet potato, red bell pepper, zucchini and yellow squash served on a bed of mixed greens with tomato balsamic vinaigrette and griddled focaccia bread **13.95**

...with goat cheese **14.95**

SEASONAL FRUIT

with cottage cheese or yogurt.... **9.95**

FISH & CHIPS

Beer-battered white fish served with French fries, malt vinegar and tartar sauce **14.00**

MACARONI & CHEESE

Ziti baked with cheddar, mozzarella, gruyère and parmesan cheeses **11.95**

BBQ CHICKEN SANDWICH

Pulled roasted organic chicken with our BBQ sauce on an oat roll and served with homemade potato chips **12.50**

GETE HAMBURGER or TURKEY BURGER

An 8 oz. burger on a homemade roll with lettuce, tomato, pickle and French fries **11.00**

...with white cheddar, jalapeño jack, mozzarella, blue cheese, gruyere or Velveeta... **12.00**

...with bacon add **2.00**

VEGETABLE BURGER

Our own mix of grains, barley, roasted peanuts, sesame seeds and sautéed vegetables griddled and served in a pita pocket with a side of Tahini sauce. Served with a salad of field greens and mustard vinaigrette **11.00**

GETE TURKEY CLUB

Roast turkey BLT with mayonnaise, served with macaroni salad **13.50**

BEER-BATTERED CHICKEN FINGERS

Served with honey-mustard or BBQ dipping sauce and French fries... **13.50**

TUNA MELT

Albacore tuna salad, tomato and cheddar on whole wheat toast, w house salad or French fries... **13.50**

ENTRÉES

~ Served with assorted homemade breads and a house salad with our mustard vinaigrette dressing ~

LEMON PARMESAN CHICKEN BREASTS

With spinach fettuccine, tossed in a tomato conçassé and yellow squash **18.95**

CHARCOAL-GRILLED RIB-EYE STEAK

14oz. steak served with chimichuri sauce, Caesar salad and French fries or onion rings **21.50**

TRADITIONAL TURKEY DINNER

Roasted Turkey with corn bread stuffing, gravy, cranberry relish, mashed potatoes and sautéed kale **18.50**

MEATLOAF DINNER

Served with a side of gravy, mashed potatoes, and peas & carrots with fresh dill butter **17.95**

BBQ PORK CHOP DINNER

14oz. center cut pork chop served with maple/orange mashed sweet potatoes and collard greens **19.95**

ORGANIC ROAST CHICKEN

Marinated half chicken served with seasonal vegetables and mashed potatoes of the day **17.95**

THREE BEAN VEGETARIAN CHILI

With a medley of Southwestern-spiced vegetables topped with sour cream, chopped red onion and cheddar cheese. Served over brown rice with a side of griddled biscuits **15.50**

SEASONAL VEGETARIAN PLATTER

Macaroni and cheese, sautéed kale, braised Provençal tomato and corn on the cob **15.00**

FISH OF THE DAY

Chef's fresh pick of the day: please see Specials! **Market Price**

PASTA OF THE DAY

Please see our Daily Specials! **Market Price**

VEGETABLE MOUNTAIN

Lightly sautéed carrots, zucchini, red and yellow bell peppers, scallions, radish, red cabbage and broccoli. Served over brown rice with ginger/watercress sauce.... **14.50**

...with grilled chicken breast: **18.50**

...steak, shrimp or tuna: **19.50**

SHRIMP IN CHIPOTLE CREAM SAUCE

Shrimp tossed with pasta and vegetable. Served with garlic bread **18.50**

SEE OTHER DAILY DINNER SPECIALS

P/A

SIDES

Vegetable of the Day: 5.50

Macaroni & Cheese: 7.00

Sautéed Kale or Collard Greens: 5.50

Mixed Greens Salad: 5.50

Mashed Potatoes (regular, daily special or maple/orange sweet): 5.00

Homemade French Fries or Potato Chips: 4.50

Garlic Bread: 3.75

Master Card, Visa and American Express accepted (20.00minimum)

SORRY, NO CHECKS!

Split Charge: 5.00

20% gratuity is added to parties of 6 persons or more

CATERING, BAKING & GIFT BROCHURES AVAILABLE

PLEASE SEE OUR BROCHURE FOR CATERING, DELIVERY, RETAIL, AND SPECIAL EVENTS

GOOD ENOUGH TO EAT DESSERTS

Pastry Chef: Michele Weber

good enough to eat **DELIVERS BREAKFAST-LUNCH-DINNER!**

212-496-0163 Ext. 0