

# Celebrate Mother's Day at Abigael's

1407 Broadway, at 39<sup>th</sup> Street

212-575-1407

## **Guacamole 13.00**

A Mexican classic; avocado with plum tomatoes, red onions and chiles, finished with fresh squeezed lime juice and house made tortilla chips

## **Abigael's House Salad 10.00**

Seasonal greens, vine ripened tomatoes, chickpeas, roasted garlic, olives, currants and almonds tossed in balsamic vinaigrette

## **Beef Flanken Chowder 7.00**

Rich and hearty, with oven roasted tomatoes and vegetables

## **Award Winning Bison Chili 13.50**

Slowly smoked with hickory, combined with onions, tomatoes and beans

## **Smoked Brisket Eggroll 13.50**

Texas style, with barbecue vinaigrette, onions, sweet bell peppers and a hint of jalapeno

## **Spicy Asian Salad 14.00**

Tuna, yellowtail, salmon and avocado, tossed with spicy mayonnaise and ponzu sauce

## **Fajita Steak Salad 14.00**

Chargrilled tenderloin tossed with tomato salsa, avocado, field greens and crispy yucca chips, dressed in a cilantro vinaigrette

## **Duet of Latin Ceviches 14.00**

Introducing the flavors of Ecuador and Honduras ~  
marinated seafood with sweet roasted peppers, chiles and tomato  
marinated seafood with coconut, cilantro, chiles and lime

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## **Brazilian Rib Steak 34.50**

Our 22-ounce, bone in, dry aged rib eye; with Latin potatoes and ancho chile ketchup

## **Abigael's Sushi Special 32.50**

**Spicy Tuna Roll** ~ with avocado, scallions and tempura crunch

**Broadway Roll** ~ seaweed roll with tuna, yellowtail & salmon, Japanese dressing & masago

**42<sup>nd</sup> Street Roll** ~ cucumber, avocado & mock-crab, topped with spicy tuna tartar

## **Boneless Rib Steak 33.50**

Chargrilled, over hickory, served with steak fries

## **Chicken Rouladen 25.50**

Wild mushroom stuffing, rosemary-lemon pan jus and garlic scented spring greens

## **Blackened Rib Steak 33.50**

Seared in an open skillet, served with sweet potato fries and Jack Daniel's dipping sauce

## **Thai Sea Bass 32.00**

Pan roasted; served with gingered jasmine rice  
and a coconut sambal sauce of sweet bell peppers and cilantro

## **Pecan Salmon 26.50**

Pecan crusted and sautéed crisp; served atop a salad of field greens, strawberries, cranberries, mandarin oranges and dressed in a honey vinaigrette

## **Argentine Smoked Short Ribs 34.50**

Slow smoked until fork-tender, served with chimichurri dipping sauce & garlic whipped potatoes