

# Feinstein's/54 Below

254 W 54th St 10019-5516 · +16464763551 · Updated: Jan 14, 2026

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## APPETIZERS 7

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**Baked Brie** **\$16.00**

Garlic Confit, Blackberry Preserve, Roasted Walnuts, Crostini

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**Grilled Octopus GF** **\$26.00**

Arugula, Spicy Cherry Tomato Agrodolce, Lemon, Soft Herbs, Spiced Pepitas

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**Tuna Poke GF** **\$26.00**

Chili-Coconut Sticky Rice, Ponzu, Cilantro, Jalapeno, Scallion, Sesame

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**Classic Caesar Salad** **AVAILABLE OPTIONS**

Baby Romaine, Shaved Pecorino, House Caesar Dressing, Pecorino Crostini

\$18.00

Add Chicken: \$9.00

Add Shrimp: \$15.00

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**Vegan Mushroom Bisque** **\$18.00**

Black Truffle, Chervil, Vegan Crème Fraiche

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**Duck Confit** **\$24.00**

Frisee, House Pickled Onions, Raspberry Gastrique, Thyme

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**Autumn Greens** **AVAILABLE OPTIONS**

Arugula, Baby Gem Lettuce, Shaved Apple, Shaved Brussels Sprouts, Candied Pecans, Agave-Thai Basil Vinaigrette

\$16.00

Add Chicken: \$9.00

Add Shrimp: \$15.00

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## ENTREES 9

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**Pan-Seared Sea Scallops** **\$42.00**

Sweet Potato Hash, Whole Grain Mustard, Creme Fraiche, Salsify

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**Braised Short Rib** **\$38.00**

Farro & Root Vegetable Stew, Natural Jus, Fresh Horseradish, Mache

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**Steak Frites** **\$42.00**

8oz Allen Brothers New York Strip, Garlic Scape Butter, Truffle Parmesan Fries

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**French Roasted Half Chicken GF** **\$34.00**

Peperoncini Potato Confit, Natural Jus

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## Potato Gnocchi

Pesto Di Pomodoro, Pecorino \*Vegan Option Available Upon Request

### AVAILABLE OPTIONS

\$24.00

Chicken: \$9.00

Shrimp: \$15.00

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## Pan Roasted Halibut GF

**\$42.00**

Potato Gratin, Smoky Bacon and Clam Mornay, Gaufrette

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## Pumpkin Risotto

**\$24.00**

Pumpkin Puree, Roasted Butternut Squash, Vegan Goat Cheese, Tart Dried Cherries, Pomegranate, Sage, Pepitas

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## Grilled Pork Chop GF

**\$36.00**

Parsnip Puree, Brussels Sprout & Granny Smith Apple Hash, Apple Cider Glaze

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## Additional Sides and Shareables

### AVAILABLE OPTIONS

Potato Confit GF/V: \$12.00

Cheese/Charcuterie: \$26.00

Guacamole & Chips GF/V: \$16.00

French Fries: \$11.00

Crispy Brussels Sprouts GF/V:

\$12.00

Cajun Fries: \$12.00

Lemon Herb Fries: \$13.00

Truffle Parmesan Fries: \$14.00

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## DESSERTS 5

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### Apple Pie a la Mode

**\$17.00**

Mini Apple Pie, Vanilla Gelato, Salted Caramel Sauce, Salted Pecans

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### Blueberry Cheesecake

**\$16.00**

Vanilla Sauce, Vanilla Crumble, Brown Sugar Tuile Cookie

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### Chocolate Cremeaux Tart GF

**\$17.00**

Bourbon Sauce, Chocolate Deco, Chocolate Crumble, Bourbon Gelato

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### Autumn Spice Cake V

**\$18.00**

Cinnamon Cream Cheese Buttercream, Toffee Brittle, Cranberry Sauce, Cranberry Sorbet

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### Gingersnap Cookies

**\$16.00**

4 pieces

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## SIGNATURE COCKTAILS: 9

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### 54 Below Manhattan

**\$19.00**

Michter's Rye, Alessio Rosso Sweet Vermouth, Grand Marnier, Angostura Bitters

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### The Red Bucket

**\$17.00**

Aperol, Zardetto Prosecco, Spiced Cranberry Syrup, Soda

<b>Apple Cider Margarita</b>	<b>\$19.00</b>
Milagro Reposado Tequila, Grand Marnier, Apple Cider, Maple Brown Sugar, Lime	
<b>Spiced Bourbon Sour</b>	<b>\$18.00</b>
New Riff Kentucky Bourbon, Benedictine, Cinnamon, Clove, Star Anise, Lemon	
<b>Vanilla Chai Martini</b>	<b>\$18.00</b>
Tito's Vodka, Vanilla Chai Syrup, Kahlua, Vanilla Soy, Egg Whites, Pumpkin Spice	
<b>Blackberry Basil Mule</b>	<b>\$17.00</b>
Broker's Gin, Chambord, Blackberry Basil Syrup, Lime, Ginger Beer	
<b>Chocolate Old Fashioned</b>	<b>\$18.00</b>
Angostura 7-Years Rum, Giffard Creme De Cacao, Aztec Chocolate Bitters, Angostura Orange Bitters	
<b>White Sangria</b>	<b>\$17.00</b>
Pinot Grigio, Apple Cider, Brandy, Lemon, Spices, Apple	
<b>Red Sangria</b>	<b>\$17.00</b>
Marques De Murrieta Tempranillo, Apple Brandy, Grand Marnier, Spices, Lemon, Seasonal Fruit	

## BEER & CIDER \$10 <sup>5</sup>

<b>Ommegang Witte, Coppertown, NY</b>	<b>\$10.00</b>
<b>Keegan Mother's Milk Stout</b>	<b>\$10.00</b>
<b>Buckler Non-Alcoholic, Netherlands</b>	<b>\$10.00</b>

<b>Cider</b>	<b>AVAILABLE OPTIONS</b>
	Wolffer Estate Dry White Cider, Sagaponack, NY: \$10.00
	Wolffer Estate Red Cider, Sagaponack, NY: \$10.00

<b>Draft Beer</b>	<b>AVAILABLE OPTIONS</b>
	Coney Island Mermaid Pilsner: \$10.00
	Brooklyn East IPA: \$10.00

## ZERO-PROOF COCKTAILS / MOCKTAILS <sup>3</sup>

<b>Strawberry Lemonade</b>	<b>\$10.00</b>
Strawberry Puree, Lemon, Soda	
<b>Zero-Proof Cranberry Spritz</b>	<b>\$14.00</b>
Giffard Zero- Proof Aperitif, DHOS Orange, Spiced Cranberry Syrup, Soda	
<b>Dirty Vanilla Chai No-tini</b>	<b>\$15.00</b>
Ritual Zero Proof Tequila, Lyre's Coffee Originale, Vanilla Chai Syrup, Espresso	

## SPARKLING <sup>3</sup>

**Prosecco**

Zardetto, Italy

**AVAILABLE OPTIONS**

GL: \$15.00

BTL: \$58.00

**Sparkling Rosé**

Charles Roux, France

**AVAILABLE OPTIONS**

GL: \$16.00

BTL: \$62.00

**Lambrusco**

Lini 910, Italy

**AVAILABLE OPTIONS**

GL: \$16.00

BTL: \$62.00

**CHAMPAGNE** 4**Veuve Clicquot Yellow Label****\$135.00**

Champagne, France

**Moët & Chandon****\$120.00**

Champagne, France

**Laurent Perrier Half Btl****AVAILABLE OPTIONS**

Champagne, France

GL: \$23.00

BTL: \$44.00

**Veuve Clicquot Rose**

Champagne, France

**WHITE WINE:** 9**Pinot Grigio, Zenato****AVAILABLE OPTIONS**

Italy, 2018

GL: \$16.00

BTL: \$62.00

**Gavi, La Toledana****AVAILABLE OPTIONS**

Itali, 2019

GL: \$17.00

BTL: \$66.00

**White Burgundy, Chateau De Rougeon****AVAILABLE OPTIONS**

France 2019

GL: \$18.00

BTL: \$70.00

**Albariño****AVAILABLE OPTIONS**

Licia, Spain, 2022

GL: \$13.00

BTL: \$50.00

**54 Below Sauvignon Blanc****AVAILABLE OPTIONS**

Intermission Cellars, Sonoma, California, 2022

GL: \$17.00

BTL: \$66.00

**Chardonnay****AVAILABLE OPTIONS**

Weather, Sonoma, California, 2020

GL: \$19.00

BTL: \$74.00

## Sancerre

Domaine Reverdy Ducroux, France 2022

### AVAILABLE OPTIONS

GL: \$21.00

BTL: \$82.00

## Grüner Vetliner

Weingut Stadt Krems, Austria 2021

### AVAILABLE OPTIONS

GL: \$15.00

BTL: \$58.00

## Riesling

Robert Weil, Rheingau, Germany 2021

**\$65.00**

## ROSÉ WINE: 2

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### Rose, Mont Rose

Provence, France

### AVAILABLE OPTIONS

GL: \$18.00

BTL: \$68.00

### Made You Blush Rosé, Intermission Cellars

Sonoma, California

### AVAILABLE OPTIONS

GL: \$17.00

BTL: \$66.00

## RED WINE 14

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### Pinot Noir, Lemelson

Oregon, 2021

### AVAILABLE OPTIONS

GL: \$20.00

BTL: \$78.00

### Pinot Noir, Domaine Drouhin

Oregon, 2021

**\$95.00**

### Chianti Classico DOCG, Ruffino Tenuta Santedame

Italy, 2018

### AVAILABLE OPTIONS

GL: \$15.00

BTL: \$58.00

### Montepulciano, Valle Reale

Italy, 2021

### AVAILABLE OPTIONS

GL: \$16.00

BTL: \$62.00

### Tempranillo, Marqués de Murrieta

Spain, 2019

### AVAILABLE OPTIONS

GL: \$17.00

BTL: \$64.00

### Malbec, Catena

Argentina, 2019

### AVAILABLE OPTIONS

GL: \$15.00

BTL: \$58.00

### Libretto Syrah, Intermission Cellars

Sonoma, California

### AVAILABLE OPTIONS

GL: \$20.00

BTL: \$78.00

**Cabernet Sauvignon, Matthews Winery**

Oregon, 2019

**AVAILABLE OPTIONS**

GL: \$21.00

BTL: \$82.00

**Cabernet Sauvignon**

Jordan, California, 2018

**\$120.00****Châteauneuf-du-pape**

Domaine Patrick Gallant, France 2019

**\$100.00****Shiraz Blend**

Henschke Henry's seven, Australia 2021

**\$90.00****Zuccardi**

Tio Paraje Altamira, Mendoza, Argentina 2020

**\$115.00****54 Below Cabernet**

Intermission Cellars, Sonoma, California

**AVAILABLE OPTIONS**

GL: \$23.00

BTL: \$90.00

**Red Lip Zin**

Intermission Cellars, Sonoma, California 2020

**AVAILABLE OPTIONS**

\$20.00

\$78.00

**SCOTCH:** 10**Balvenie 12 yr**

Honey &amp; subtle spice on the nose, oaken &amp; an intense finish

**\$18.00****Macallan 12 yr**

Vanilla &amp; oak bouquet, matured in sherry &amp; bourbon oak casks

**\$16.00****Macallan 15 yr**

Rose &amp; cherry on the nose, with a finish of dark chocolate &amp; orange

**\$20.00****Oban 14 yr**

Rich &amp; smoky, notes of cut hay &amp; citrus, dry oak on the finish

**\$17.00****Talisker 10 yr**

Peat-smoke nose, strong barley-malt flavors, warming peppery finish

**\$17.00****Laphroig 10 yr**

Big smoke &amp; peat on the nose &amp; palate, hint of vanilla with spicy finish

**\$13.00****Glenfiddich 12 yr**

Fresh pear on the nose, creamy with subtle oak flavors &amp; a mellow finish

**\$14.00****Glenfiddich 15 yr**

Aged in 3 different oak casks, warm spicy flavor or honey &amp; candied fruits

**\$17.00****Glenfiddich 18 yr**

Robust oak flavor finished with baked apple &amp; cinnamon

**\$21.00**

**Glenfiddich 21 yr****\$28.00**

Aged in Caribbean Rum casks with notes of vanilla, sweet toffee &amp; fig

**BOURBON/WHISKEY:** 4**Makers Mark, Kentucky****\$15.00****Great Jones, Manhattan****\$17.00**

\*Made in Manhattan. Light to medium bodied, notes of creamy vanilla and a peppery finish

**Basil Hayden's, Kentucky****\$18.00**

Spicy, peppery, honey notes with a clean, dry finish

**Woodford Reserve, Kentucky****\$18.00**

Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound.

**RYE** 2**Bulliet Rye****\$16.00**

Mild tobacco &amp; some cherry notes, buttery, smooth with sweet and spicy characteristics.

**Michter's Kentucky Straight Rye****\$18.00**

spicy with peppery notes, citrus, butterscotch, oak

**AFTER DINNER** 5**Taylor Fladgate****\$12.00**

Ruby Red Port

**Taylor Fladgate****\$14.00**

10 Year Tawny Port

**Courvoisier VS****\$15.00**

Cognac, France

**Hennessy VSOP****\$20.00**

Cognac, France

**Montenegro Amaro****\$12.00**

Italy