

EVERYONE IS

Elite

ELITE57.NYC

130 E 57TH ST. NEW YORK, NY 10022

ELITE

F I F T Y S E V E N

SUSHI & RAW BAR

OYSTERS \$28 \$55

Grilled: yuzu miso butter, fried garlic Half Whole

Raw: mango-apple mignonette and
crispy chili oil

CRISPY RICE CAKE \$28 (4ct)

Crispy rice cakes, pickled jalapeno,
fish roe, toasted sesame, chives,
marinated ahi tuna, sriracha mayo

SPICY TUNA ROLL \$28

Marinated cucumber and ahi tuna,
avocado, Sriracha aioli, unagi sauce
topped with tobiko

CALIFORNIA ROLL \$24

Surimi, lump crab meat, avocado, cucumber
Unagi and bang bang sauce, furikake

TROPICAL ROLL \$24

Sweet plantain, mango, avocado &
coconut ponzu

LATIN ROLL \$32

Sweet plantain, queso frito, grilled ribeye,
avocado, mojo aioli, salsa mani

SALADS

CAESAR \$24

Chard baby gem lettuce, avocado caesar
dressing, shaved lutaceli, toasted panko,
sliced red onion, fried capers

WATERMELON \$26

Heirloom watermelon, cherry tomatoes,
orange segments, cucumber, red onion,
queso blanco, micro basil, mandarin
ginger sesame vinaigrette

THE Menu

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SOCIAL BITES

ROCK SHRIMP \$26

Crispy tempura shrimp,
spicy tobiko aioli

SALMON BITES \$22 (8oz)

Crispy salmon morsels, chipotle
mayo, charred lemon

POTSTICKERS \$22 (8oz)

Vegetable or chicken dumplings,
side of chili sauce

EGG ROLLS \$24

Egg roll stuffed with, lump crab, surimi,
cream cheese, scallions, served with
passion fruit sweet chili

TEMPURA WINGS \$20 (6pcs)

Deep fried tempura wings with a choice of
sauce: creamy buffalo, henny bbq, lemon
pepper honey, served with bleu cheese

SLIDERS \$22 (2ct)

Steakhouse blend, roasted garlic
and truffle mayo, lettuce, tomato,
onion, pickles, brioche bun,
american cheese

BEEF YAKITORI \$28 (2pcs)

Grilled skewers, gochujang
lemongrass glaze

PAPA ANTICUCHO \$24

Furikake dusted potatoes, citrus-
herb puree, truffle and roasted
garlic aioli, crispy chili oil

SPRING ROLLS \$20 (4ct)

Vegetable spring roll served
with passion fruit sweet chilli

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ENTRÉES

AIRLINE CHICKEN \$28 (10oz)

Organic free range airline chicken,
steamed rice, nuoc cham sauce

FRIED RICE

Vegetable \$20

Chicken \$28

Shrimp or Beef \$32

Egg, onion, garlic, scallions, peas,
carrots, sweet plantain, ginger

SALMON \$32 (8oz)

Line caught salmon, miso glaze, served
with stir fry veggie medley

STEAK \$52 (6oz)

7oz Grass-fed Filet mignon, compound
butter, truffle garlic mash

LAMB CHOPS \$44 (3ct)

New Zealand lamb chops, bourbon
glaze, papa anticucho

SIDES

SWEET PLANTAIN \$10

SEASON FRIES \$10

SAUTÉED VEGETABLE \$10

TRUFFLE PARM FRIES \$14

GARLIC BROCOLLI \$10

DESSERTS

CHEESECAKE \$12

Market berries, raspberry
drizzle, whipped cream

COOKIE AND ICE CREAM \$16

Homemade triple chocolate chip
cookie, vanilla gelato, caramel drizzle

THE Menu