

# THE PARK ROOM<sup>TM</sup>

## RESTAURANT

### **Lobster Bisque**

Poached Lobster / \$9

### **Vegetable Lentil Soup**

Cardamom Scented Crème Fraiche / \$9

### **Onion Soup Gratinée**

Muenster, Gruyère & Parmesan Cheese / \$10

### **Roast Bandera Quail**

Truffled Mushroom Duxelle, Port Reduction / \$16

### **Yellow Fin Tuna Tartare**

Diced Avocado, Daikon Sprouts, Crisp Lotus Root / \$18

### **Sliced Smoked Salmon**

American Caviar, Fried Capers, Red Onion,  
Chamomile Crème Fraiche / \$15

### **Seared Foie Gras**

Fresh Strawberry & Baby Arugula Salad,  
Hazelnut Vinaigrette / \$20

### **Mrs. Helmsley's Chopped Salad**

Lettuce, Dates, Goat Cheese, Olives, Red Onion,  
Tomatoes, Parmesan, Pine Nuts, Herb Vinaigrette / \$7 Entrée: \$14

### **Caesar Salad**

Herbed Croutons, Garlic Parmesan Dressing / \$5 Entrée: \$10

Add The Following to An Entrée Sized Caesar Salad:

Grilled Chicken / \$14

Grilled Shrimp / \$20

Grilled Skirt Steak / \$22

**Grilled Swordfish**

Eggplant Caponata, Basil Whipped Potatoes,  
Smoked Tomato Coulis / \$25

**Roast Salmon Filet**

Cranberry-Lemon Risotto, Crispy Sweet potato / \$24

**Roast Stripped Bass**

Braised Cannellini Beans, Grilled Asparagus,  
Extra Virgin Olive Oil / \$27

**Octopus Puttanesca**

Spaghetti, Kalamata Olives, Capers, Tomato & Slivered Garlic / \$20

**Frog Legs Provençal**

Sautéed Snap Peas, Herb Roast Potatoes,  
White Wine-Caper Burr Noisette / \$18

**Baked Chicken Breast**

Glazed Baby Carrots, Celery Root Puree, Natural Jus / \$22

**Braised Beef Short Ribs**

Cherry-Chestnut Wild Rice, Whipped Sweet Potatoes / \$24

**N.Y. Sirloin Strip Steak**

Seasoned Fries, Red Wine Vinaigrette tossed Field Greens / \$38

*Mini Sandwich Trios*

*Served With Seasoned Fries;*

**Sirloin Beef Burgers**

Cheddar, Swiss, American or Gorgonzola, Tomato Relish / \$14

**Pesto Marinated Chicken Breast**

Mozzarella, Roast Peppers, Arugula, Basil Aioli / \$14

**Atlantic Salmon Burgers**

Roast Tomato Relish, Hummus / \$14

**Jumbo Lump Crab Cakes**

Micro Greens, Chili-Garlic Remoulade / \$18

**Executive Chef – Anthony Marra**