

THE PARK ROOM

Lunch

Starters and Salads

Sweet Corn Bisque

vanilla poached lobster / \$10

Cream of Asparagus

mushroom red pepper brunoise / \$9

Onion Soup Gratinée

muenster, gruyère and parmesan cheese / \$9

Avocado Tuna Tartare

ishoku seaweed salad, masago, wasabi rice crisps / \$15

Chilled Gulf Shrimp

spicy tomato granita and dijon emulsion / \$15

Smoked Salmon

pressed cucumber salad, lemon dill crème fraiche, toast points / \$16

Jumbo Lump Crabcakes

cherry tomato salad, basil aioli / \$18

Green Shell Mussels

herb garlic butter / \$12

Seared Foie Gras

date fritter, port wine reduction / \$18

Arugula Mesclun Salad

roasted red onions, gingered balsamic vinaigrette / \$9

Hearts of Boston Lettuce

beefsteak tomato, buttermilk blue cheese dressing / \$9

Mrs. Helmsley's Chopped Salad

lettuce, dates, goat cheese, olives, red onion, tomatoes, parmesan, pine nuts, herb vinaigrette / \$15

Caesar Salad

rosemary ciabatta crisp, white anchovy and garlic parmesan dressing / \$12
add Grilled Chicken / \$16
add Grilled Shrimp / \$19

Cobb Salad

chicken, tomato, avocado, bacon, blue cheese, hard boiled egg, vinaigrette / \$15

Executive Chef - Michael J. Hill

Entrées

Charred Red Snapper Fillet

grilled asparagus, potato croquettes, tomato herb beurre blanc / \$26

Sautéed Halibut

sugar snap peas, thai red curry, texmati rice / \$26

Sesame Crusted Salmon Fillet

shiitake fried rice, poached scallion, ginger soy glaze / \$24

Broiled Whole Brook Trout

hearts of palm, arugula, bulghur wheat salad, sherry vinaigrette / \$24

Seafood Risotto

lobster, shrimp, scallops, creamy arborio rice / \$26

Chicken Picatta

lemon caper sauce, haricots verts, rice amandine / \$22

Seared Tenderloin of Veal

creamed spring morels, sautéed spinach, truffled potato puree / \$30

Organic Lamb Chops

eggplant caponata, spiced potato wedges / \$30

Gorgonzola Crowned Filet of Beef

merlot shallot sauce, grilled asparagus, yukon gold mashed potatoes / \$32

Grilled Prime Ribeye Steak

herb garlic butter, tempura onion rings, baked potato / \$30

The Grill

All of our traditionally grilled entrees are accompanied by grilled vegetables and your choice of baked, fried or yukon gold mashed potatoes

Halibut / \$26

Shrimp and Scallops / \$26

Lamb Chops / \$30

Salmon Fillet / \$24

Chicken Breast / \$19

Beef Tenderloin / \$30

Prime Ribeye Steak / \$30

Sandwiches

Grilled Rosemary Chicken Ciabatta

Mozzarella, Arugula, Tomato, Pesto Mayo / \$16

Vegetable Quesadilla

Monterey Jack Cheese, Chipotle Mayo / \$14

Soft Shell Crab

Mesclun Greens, Smoked Jalapeño Aioli
Accompanied by French Fries / \$17

10 oz. Grilled Sirloin Burger

Cheddar, Swiss, Blue or American Cheese
Accompanied by French Fries / \$16