

THE PARK ROOM

Starters

Lobster Bisque / \$11

Cream of Forest Mushroom / \$9

Onion Soup Gratinée

muenster, gruyère and parmesan cheese / \$9

Tanqueray Cured Center Cut Smoked Salmon

lemon dill crème fraiche / \$16

Beef Carpaccio

lamb's lettuce, shaved parmesan and porcini oil / \$14

Roasted Bay Scallops

shiitake citrus beurre blanc / \$14

Harissa Grilled Shrimp

herb lentil salad / \$15

Jumbo Lump Crabcake

corn polenta, chipotle aioli / \$18

Seared Foie Gras

brioche toast, port wine reduction / \$18

Warm Roasted Vegetable Tart

st. andre cheese, Montrachet chevre, fig puree / \$11

Caesar Salad

rosemary ciabatta crisp, white anchovy
and garlic parmesan / \$12

Mrs. Helmsley's Chopped Salad

lettuce, dates, goat cheese, olives,
tomatoes, parmesan, pine nuts
and oregano vinaigrette / \$12

Entrées

Sautéed Monkfish

toasted mushroom orzo with fresh herbs / \$23

Baked Grouper

leek, fennel, saffron tomato broth and soufflé potato / \$25

Sesame Crusted Salmon Fillet

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

Lobster, Shrimp and Scallop Newburg

creamy sherry bisque / \$27

Roasted Chicken

citrus herb marinade, sautéed spinach,
yukon gold mashed potatoes / \$22

Seared Duck Leg Confit

sweet potato chestnut risotto / \$23

Braised Rabbit “Hunter Style”

walnut sage polenta / \$ 26

Grilled Organic Lamb Chops

spiced potato planks, cinnamon roasted
sweet dumpling squash / \$32

Center Cut Veal Chop

mustard seed cabbage and crispy sweetbreads / \$ 32

Gorgonzola Crowned Beef Tenderloin

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

The Grill

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

Veal Chop / \$32

Lamb Chops / \$32

Chicken Breast / \$21

Shrimp and Scallops / \$26

Salmon Fillet / \$24

Beef Tenderloin / \$32

Executive Chef - Michael J. Hill