

THE PARK ROOM

Lunch

Starters & Salads

Poached Chicken & Spring Vegetable Soup

Mini Matzoh Dumplings / \$10

Split Green Pea

Sautéed Mushrooms / \$9

Onion Soup Gratinée

Muenster, Gruyère & Parmesan Cheese / \$9

Jumbo Lump Crabcake

Watermelon and Jicama salad, Cilantro Oil / \$16

Chilled Shrimp Cocktail

Wasabi Aioli & Cocktail Sauce / \$16

Sliced Smoked Salmon

Dill Crème Fraiche, Red Onion, Capers / \$16

Mrs. Helmsley's Chopped Salad

Lettuce, Dates, Goat Cheese, Olives, Red Onion, Tomatoes,
Parmesan, Pine Nuts, Herb Vinaigrette / \$16

Cobb Salad

Chicken, Tomato, Avocado, Bacon, Blue Cheese,
Hard Boiled Egg, Vinaigrette / \$15

Caesar Salad

Garlic Croutons, Parmesan Dressing / \$14

Add:

Grilled Chicken / \$16

Grilled Shrimp / \$19

Sandwiches

Grilled Chicken Breast

Melted Brie, Honey Mustard
On a Pretzel Roll / \$16

Tuna Melt

Tuna Salad, Bacon, Tomato
American Cheese in a Warm Pita / \$15

Vegetable Wrap

Grilled Vegetables, Field Greens
Avocado, Oregano, Honey Vinaigrette / \$14

10oz Grilled Sirloin Burger

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

Steak Sandwich

Garlic Baguette, Monterey Jack Cheese, Frizzled Onions / \$20

Entrées

Grilled Portuguese Sardines

Orange, Fennel, Cracked Olives,
Crumbled Feta & Field Greens / \$21

Baked Black Sea Bass

Sautéed Fava Beans, Oven Dried Yellow & Red Tomatoes,
Extra Virgin Olive Oil / \$28

Sautéed Shrimp

Gemelli Pasta, Creamy Shellfish Bisque / \$26

Grilled Chicken Paillard

Toasted Corn & Black Bean Salsa,
Avocado & Chipotle Aioli / \$26

NY Strip

Seasoned Fries, Red Wine Vinaigrette Tossed Field Greens
Cuts:

6 oz / \$22

12 oz / \$38

Chef – Anthony Marra