

Grill Lunch

Appetizers

Bread Basket Available Upon Request Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tuscan Tomato & Fresh Cranberry Bean Soup \$9.75

Shaved Parmesan Cheese, Roasted Croutons, Dill & Truffle Oil

Chopped Avocado, Tomato & Cucumber Salad \$15.50

Israeli Tabbouleh, Greek Feta & Pita Chips

Cranberry Poached Pear Country Salad \$15.50

Fall Greens, Celeriac, Spiced Walnuts, Great Hill Blue Cheese, Cider Vinaigrette

Zucchini Frits with Asian Pear, Pecorino Cheese and Arugula \$15.50

Burrata Mozzarella and Heirloom Tomatoes \$17.95

Petite Mixed Herbs, basil Leaves, Drizzle of Tuscan Olive Oil

Roasted Beet and Orange Salad \$15.50

Babe Red Kale, Roasted Pine nuts, Citrus. Dressing and a Goat Cheese Toast

Moroccan Lamb Kabobs \$17.95

Fire Roasted Eggplant, Baby Spinach, Aged Goat Cheese, Grilled Hot Chili, Tahini, Lavender Honey

Crispy Calamari \$17.95

Arugula, Tomatoes, Avocado, Garlic Aioli Sauce

Garlic & Ginger Shrimp \$19.95

Head-On Florida Shrimp Cooked in Tuscan Olive Oil, served with Grilled Bread

Jumbo Lump Crab Cake with Honey Mustard Sauce \$18.95

Artisanal Bread Trio \$16.95

Eggplant Salad, Artichoke & Parmesan, Ricotta with Arugula, Smoked Tomatoes & Sea Salt

Daily Selection of Oysters \$19.95

Shrimp Cocktail & Jumbo Lump Blue Crab \$27.50

Entrées

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Vegan Organic Quinoa \$19.95

Roasted Autumn Vegetables & Fire Roasted Eggplant

Crispy Duck Confit Leg, Organic Faro and Lentil Salad \$26.50

Blistered Cherry Tomatoes, Baby Kale, Pecans, and Port Wine Reduction

Spicy Thai Coconut Seafood Noodle Soup \$26.50

Diver Scallops, Shrimp, Salmon, Jumbo Crab Meat, Lemongrass Broth

Bryant Park Chopped Chicken Cobb Salad \$25.95

Maytag Blue Cheese, Avocado, Bacon, Hardboiled Egg, Olives, Onion, Tomatoes, Fire Roasted Peppers, Sliced Radish, Balsamic Vinaigrette

Grilled Shrimp Option \$29.95

Classic Chicken Caesar Salad \$19.95

Grilled Shrimp or Salmon Option \$27.95

Stir-Fry Turkey & Vegetable Salad \$28.95

Field Greens, Toasted Sesame Seeds, Soy Vinaigrette, Steamed Rice

Sesame Crusted Tuna Salad \$29.95

Haricot Vert, Roasted Potato, Red Onion, Vine Ripened Tomato, Grilled Scallions, Hardboiled Eggs, Tender Market Greens, Asian Dressing

Smoked Salmon Scramble \$23.95

Fluffy Scrambled Eggs, Caviar, Asparagus, Brioche Toast

Grilled Chicken Sandwich on Brioche Roll \$19.95

Avocado, Tomatoes, Pickled Onions, Chipotle Mayo & Taro Chips

Wild Mushroom Ravioli \$28.00

Grilled Artichoke, Cherry Tomatoes, Spinach, Edamame, Basil, Truffle Oil, Parmesan Broth

East Coast Fish & Chips \$29.95

Pan Roasted Mahi Mahi \$34.50

Black Ink Risotto & Fava Beans

Sweet and Spicy Monkfish \$36.50

Asian style green beans, grilled pineapple, steamed brown rice

Grilled Maple Glazed Atlantic Salmon Filet \$29.50

Roasted Beet Mashed Potatoes, Cauliflower, Honey-Mustard Sauce

Pan Roasted Bronzino \$36.50

Angel Hair Pasta, Manila Clam Basil Broth

Bryant Park Sea Grill \$49.50

Lobster, Diver Scallops, Jumbo Shrimp, Saffron Tomato Rice, Lemon Butter Sauce

Charred Pork Tenderloin \$35.95

Chinese Cauliflower, Mashed Sweet Potatoes, Apple Bourbon Chutney

Moroccan Lemon Chicken \$29.95

Citrus Marinated Grilled Chicken Paillard, Arugula, Tomato Capers & Herb Sauce, French Fries

Steak Frites \$35.95

Grilled Skirt Steak, Hand Cut French Fries, Frisee Salad