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**

Baby 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 Caper & Herb Sauce, French Fries

**Steak Frites $35.95**
Grilled Skirt Steak, Hand Cut French Fries, Frisee Salad