Grill Dinner

Appetizers

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 & Heirloom Tomatoes $17.95
Petite Mixed Herbs, Basil Leaves, Drizzle of Tuscan Olive Oil

Roasted Beet & Orange Salad $15.50
Baby Red Kale, Roasted Pine Nuts, Citrus Dressing, Goat Cheese Toast

Classic Caesar Salad $12.95
Romaine Lettuce, Tomatoes, Garlic Anchovy Dressing, Grated Parmesan Cheese

Crispy Calamari $17.95
Arugula, Tomato, Avocado, Garlic Aioli Sauce

Garlic & Ginger Shrimp $19.95
Head-On Florida Shrimp Cooked in Tuscan Olive Oil, served with Grilled Bread

Spicy Thai Coconut Seafood Noodle Soup $24.50
Diver Scallops, Shrimp, Salmon, Jumbo Crab Meat, Lemongrass Broth

Artisanal Bread Trio $16.95
Eggplant Salad, Artichoke and Parmesan, Imported Ricotta with Arugula, Smoked Tomato, Sea Salt

Cheese Trio $19.50
Dried and Fresh Fruits, Spiced Walnuts, Virgin Olive Oil and Port Wine Reduction

Moroccan Lamb Kabobs $16.95
Roasted Eggplant, Baby Spinach, Aged Goat Cheese, Grilled Hot Chili, Tahini Sauce, Lavender Honey

Peking Style Crispy Berkshire Pork Belly Sliders $17.95
Steamed Buns, Scallions, Cucumbers, Hoisin Sauce, Sweet Potato Puree

Jumbo Lump Crab Cake $18.95
Honey Mustard Sauce

Sashimi Tuna Taco with Guacamole, Tomato Salad & Tobiko $18.50

Daily Selection of Oysters $19.95

Shrimp Cocktail & Jumbo Lump Blue Crab $27.50

Entrées

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Vegan Organic Quinoa $19.95
Roasted Autumn Vegetables & Fire Roasted Eggplant
Wild Mushroom Ravioli $28.00
Grilled Artichoke, Cherry Tomatoes, Spinach, Edamame, Basil, Parmesan Broth

Creamy Barolo Wine Risotto $26.95
King Oyster Mushrooms, Cauliflower, Spinach, Fried Sage, Shaved Parmesan Cheese

Grilled Maple Glazed Atlantic Salmon $29.50
Roasted Beet Mashed Potatoes, Cauliflower, Honey Mustard Sauce

East Coast Fish & Chips $29.95

Pan Roasted Mahi Mahi $34.50
Black in k risotto & fava beans

Bryant Park Sea Grill $49.00
Lobster, Diver Scallops, Jumbo Shrimp, Saffron Tomato Rice, Lemon Butter Sauce

Chilean Sea Bass $39.50
creamy mascarpone polenta, caponata vegetables with pine nuts, white wine tomato caper sauce

Pan Roasted Bronzino $36.50
Angel Hair Pasta, Manila Clam Basil Broth

Moroccan Lemon Chicken $29.95
Citrus Marinated Grilled Chicken Paillard, Arugula, Tomato, Caper & Herb Sauce, French Fries

Stuffed Chicken Ballotine $28.95
Cauliflower Puree, Roasted Pearl Onions, Carrots, Potatoes, Twice Reduced Red Wine Sauce

Lemon Zest & Herb Marinated Australian Rack of Lamb $46.00
Whipped Russet Potatoes, Organic Faro & Lentil Ragout

Charred Pork Tenderloin $35.95
Chinese Cauliflower, Mashed Sweet Potatoes Apple Bourbon Chutney

Braised Beef Short Rib $37.00
Toasted Israeli Couscous & Wild Mushroom Ragout

Steak Frites $41.50
Grilled 10 Oz Premium Skirt Steak, Truffle French Fries, Onion Rings, Frisee Salad

Charcoal Grilled Filet Mignon $47.00
Asparagus Gratin, Honey Glazed Carrots, Mushroom Demi Glaze

Slow Roasted Half Soy Honey Duck $39.50
Asian Style Green Beans, Steamed Rice, Shiitake Mushrooms, Cranberry Sweet & Sour Sauce

Sides
Bread Basket Available Upon Request Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Grilled Asparagus, Vegetable Medley, Sweet Potato Puree, Sautéed Spinach, Hand Cut Fries $7.50

Dessert
Coconut Angel Food Cake $11.50
dulce de leche ice cream, macadamia nut brittle, passionfruit coulis

Warm Chocolate Tart $11.50
vanilla cocoa nib crunch ice cream, crispy chocolate pearls

Creamy Vanilla New York Cheesecake $11.00
oatmeal pecan crumble, amarena cherries, crème fraîche sorbet

Hudson Valley Apple Pie $12.50
vanilla ice cream, Calvados caramel

Peanut Ice Cream Sandwich $11.50
chocolate wafer, fudge cake truffles, sea salt fluff, chocolate peanut butter macaron

Banana Crème Brûlée $11.00
pretzel ice cream, brown sugar challah crisps

Assorted Cookie Plate $10.50

Sorbet $10.00
triple berry, tropical, bittersweet chocolate

Ice Cream $11.00
chocolate, cheesecake, coffee toffee

Fresh Seasonal Fruit $10.00
labne kefir cheese, honey