

THE PARK ROOM

Starters

Smoked Salmon

dill crème fraiche, red onion, capers / \$14

Tuna Carpaccio

edamame seaweed salad, avocado,
wasabi yuzu dressing / \$15

Gulf Shrimp Cocktail

remoulade and cocktail sauces / \$15

Baked Saint Andre Cheese Turnover

black pepper phyllo, apricot preserves, fig syrup / \$12

Jumbo Lump Crabcake

chick pea salad, chipotle aioli / \$16

Seared Foie Gras

pecan raisin crisp, port reduction / \$18

Soup and Salad

Lobster Bisque

oyster mushroom confit / \$9

Spiced Pumpkin Soup

roasted chestnuts / \$9

Onion Soup Gratinée

muenster, gruyère and parmesan cheese / \$9

Frisee and Mesclun Salad

poached pear, gorgonzola, toasted walnut,
honey pomegranate vinaigrette / \$9

Caesar Salad

focaccia croutons, garlic parmesan dressing / \$10

Mrs. Helmsley's Chopped Salad

lettuce, dates, goat cheese, olives, red onion, tomatoes,
parmesan, pine nuts, herb vinaigrette / \$11

Pre-Theater Dinner

Daily 5–7 pm

Select any soup, salad or dessert for only \$5
as an additional course with any starter or entrée

A soft drink or regular coffee is included with
every Pre-Theater Dinner

Entrées

Skate Meuniere

lemon caper brown butter, rice almandine / \$24

Roasted Halibut

chipotle black bean chili, smoked tomato coulis / \$26

Sesame Crusted Salmon

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

Seafood Newburg

lobster, shrimp & scallops in a
sherry cream sauce, texmati rice / \$27

Roast Chicken

mashed potatoes, sautéed spinach / \$24

Seared Duck Leg Confit

sun dried cranberry, pear & walnut wild rice / \$23

Braised Lamb Shank

root vegetable stew / \$25

Butter Poached Lobster Tail and Beef Short Rib

mushroom potato hash / \$36

NY Steak Au Poivre

creamed spinach, potato wedges / \$33

Gorgonzola Crowned Beef Tenderloin

cabernet reduction, potato gratin / \$32

The Grill

All of our traditionally grilled entrees are accompanied by grilled vegetables and your choice of baked potato, fried potatoes, texmati rice or potato gratin

Halibut / \$26

Lamb Chops / \$30

Shrimp and Scallops / \$25

Chicken Breast / \$19

Salmon / \$24

N.Y. Strip Steak / \$33

Lobster Tail / \$30

Executive Chef - Michael J. Hill