



## Weekend Brunch Over 42<sup>nd</sup> Street

*Saturday & Sunday*

*12 pm – 2 pm*

### **Lobster Newburg Benedict\***

*Lobster Chunks, Poached Egg,  
English Muffin, Sherry Hollandaise,  
Garden Greens*

28

### **Pierogi**

*Potato, Caramelized Onions, Crème Fraîche*

23

### **Chicken & Waffles**

*Belgium Waffle, Crisp Chicken Tenders,  
Sriracha Ranch Sauce, Apple Mustard Chutney*

25

### **Grilled Spanish Octopus**

*Black Beans, Chipotle Pepper, Cilantro,  
Watercress Salad, Lemon Cream*

24

### **Steak and Eggs\***

*8 oz. Marinated Skirt Steak, Two Eggs Any Style,  
Roasted Cipollini Onions, Green Peppercorn Sauce,  
Garden Greens*

34

### **Kale Quinoa Salad \***

*Red Quinoa, Baby Kale, Shallot, Candied Pecans,  
Crisp Apple, Aged New York Cheddar,  
Cider Vinegar, Extra Virgin Olive Oil*

17

### **Caesar Salad\***

*Baby Romaine Wedges, Parmesan,  
White Anchovies, Garlic Country Croutons*

18

### **New York Central Cobb\***

*Grilled Chicken Breast, Bacon, Romaine, Cherry Tomato,  
Avocado, Feta Cheese, Eggs, Green Herb Dressing*

24

### **Tuna Wrap**

*Imported Tuna, Peppadew Peppers, Mayonnaise,  
Red Onion, Celery, Tomato, Lettuce, Whole Wheat Tortilla,  
Mixed Greens or French Fries*

20

### **Hot Pastrami Reuben**

*White Cheddar, Russian Dressing, Pickle,  
Marble Rye, Cole Slaw, Mixed Greens or French Fries*

21

### **The Central Brunch Burger\***

*6 oz. Grass Fed Strauss Beef, Fried Egg, Raclette Cheese,  
Caramelized Shallots, Lettuce, Tomato, Brioche Bun,  
Ginger BBQ, French Fries*

26

### **Food. Thoughtfully Sourced. Carefully Served.**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any allergies or dietary restrictions. A gratuity of 18% will be automatically applied to parties of 6 or more. Menu items are subject to change without notice due to seasonality or availability.*

**Kosta Tihonov, Chef de Cuisine**

**GRAND | HYATT**  
NEW YORK



## **Weekend Brunch Cocktails**

**\$12**

### **The “Bacon & Bleu” Mary**

*A traditional Bloody Mary garnished with bleu cheese olives and a slice of cured bacon*

### **Weekend Escape**

*A refreshing blend of Gin, Elderflower Liqueur, Mint, & Cucumber*

### **Honey Julep**

*Fresh mint, Kentucky Bourbon, and Honey Syrup served chilled over ice*

### **Ginger Paloma**

*Anejo tequila, grapefruit juice, and Campari finished with Ginger Beer*

### **French 75**

*A sparkling mix of Hendrick’s Gin, fresh lemon, and Prosecco with a hint of agave*

### **Grand Mimosa**

*Our signature mimosa cocktail served with Sparkling Rosé, Grand Marnier, & Blood Orange*

### **Whiskey Lemonade**

*Barrel-aged Bourbon Whiskey infused with fresh lemon juice and honey syrup*

### **Pink Gin Fizz**

*Hendrick’s Gin mixed with grapefruit & OJ and a splash of soda*

### **Michelada**

*Mexican Cerveza complemented by our Bloody Mary mix with fresh celery and olives served in chilled, salted glass*

### **White Peach Sangria**

*A fruity blend of white wine, fresh juices, and ripe peaches*

### **Red Sangria**

*Traditional Spanish-Style Sangria with red wine and assorted fresh fruits*