

## STARTERS

**Stir Fried Pierogi** 23  
Broccolini, Peppers, Mushrooms, Sesame

**Grilled Spanish Octopus** 24  
Rojo Chili Sauce, Fresh Arugula, Salsa Verde

**Crab Cake** 24  
Gribiche Sauce, Side Kale and Quinoa Salad

## SOUPS and SALADS

**Roasted Tomato Bisque** 13  
Grilled Cheese Croutons

**Chicken Consommé** 13  
Chicken Wontons, Scallion, Ginger

**The Daily Soup** 14  
Seasonal Preparation

**Kale Quinoa** <sup>PP</sup> 17  
Red Quinoa, Baby Kale, Shallot, Candied Pecans, Crisp Apple, Adirondack Cheddar, Cider Vinegar, Extra Virgin Olive Oil

**The Caesar** <sup>PP</sup> 16  
Baby Romaine, White Anchovies, Parmesan, Garlic Country Croutons

**Farm Greens** <sup>V G PP</sup> 14  
Cherry Tomato, Cucumber, Endive, White Balsamic Vinaigrette

Add to any of the above salads:  
*Grilled Chicken 7, Grilled Salmon\* or Shrimp 10,*

**New York Central Cobb** 24  
Avocado, Tomato, Grilled Chicken, Egg, Crispy Bacon, Feta Cheese, Green Herb Dressing



## Lunch

**Monday – Friday**  
**11:30am – 2:00pm**

### New York Central's Signature Express Lunch <sup>PP</sup>

*Select a cup of soup or half salad  
accompanied with a choice of half sandwich  
and a non-alcoholic beverage*

**25**

### Choice of Soup

*Roasted Tomato  
The Daily*

Or

### Choice of Salad

*Caesar  
Farm Greens*

With

### Choice of Sandwich

*Turkey BLT Melt  
Hot Pastrami  
Tuna Wrap*

## SANDWICHES

Served with French Fries or Side Salad

**Tuna Wrap** 20  
Imported Tuna, Peppadew Peppers, Mayonnaise, Tomato, Lettuce, Whole Wheat Tortilla

**Hot Pastrami Reuben** 21  
Sharp Cheddar, Russian Dressing, Coleslaw, Dill Pickle, Marble Rye

**Turkey BLT Melt** 21  
Bacon, Bib Lettuce, Tomato, Gruyere Cheese, Mayonnaise, Herb Focaccia

**The Central Burger\*** 26  
6 oz. Grass Fed Strauss Beef, Raclette Cheese, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries

**The Beyond Burger** 24  
100% Vegan, Plant-Based Burger Patty, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries

## ENTREES

**Pan Roasted Natural Chicken Breast** <sup>PP</sup> 29  
Farro, Baby Seasonal Vegetables, Pearl Onions, Preserved Lemon, Rosemary Jus

**Chicken Palliard\*** <sup>G</sup> 20  
Arugula Salad, Kalamata Olives, Tomato, Parmesan

**Grilled Skirt Steak\*** 32  
French Fries, Side Salad, Green Peppercorn Sauce

**Fish of the Day\*** 36  
Pea Puree, Morel Sauce

**Atlantic Salmon\*** <sup>PP</sup> 32  
Roasted Cauliflower, Cherry Tomatoes, Spinach, Balsamic Glaze

**SIDES** <sup>V G</sup> 8

Grilled Asparagus, Glazed Carrots,  
Mashed Potatoes, Sautéed Broccolini, French Fries

**Kosta Tihonov, Chef de Cuisine**

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

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify your server if you have food allergies. For parties of 6 or more people, 18% gratuity will be applied to your check.

Menu items are subject to change without notice based on seasonality or availability.

<sup>G</sup> Gluten-free   <sup>V</sup> Vegan   <sup>PP</sup> Perfectly portioned, healthy, low calorie