

## STARTERS

<b>Pierogi</b> Cream Potato Sauce, Crispy Onions	25
<b>Grilled Spanish Octopus</b> Chorizo, Corona Beans, Sundried Tomatoes, Roasted Peppers	24
<b>Crab Cake</b> Chipotle Mayo, Side of Farm Greens	24

## SOUPS and SALADS

<b>Roasted Tomato Bisque</b> Grilled Cheese Croutons	13
<b>Chicken Consommé</b> Chicken Wontons, Scallion, Ginger	13
<b>The Daily Soup</b> Seasonal Preparation	14
<b>Kale Quinoa</b> <sup>PP</sup> Red Quinoa, Baby Kale, Shallot, Candied Pecans, Crisp Apple, Adirondack Cheddar, Cider Vinegar, Extra Virgin Olive Oil	17
<b>The Caesar</b> <sup>PP</sup> Baby Romaine, White Anchovies, Parmesan, Garlic Country Croutons	16
<b>Farm Greens</b> <sup>V G PP</sup> Cherry Tomato, Cucumber, Endive, White Balsamic Vinaigrette Add to any of the above salads: <i>Grilled Chicken 7, Grilled Salmon* or Shrimp 10,</i>	14
<b>New York Central Cobb</b> Avocado, Tomato, Grilled Chicken, Egg, Crispy Bacon, Feta Cheese, Green Herb Dressing	24



## 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

<b>Tuna Wrap</b> Imported Tuna, Peppadew Peppers, Mayonnaise, Tomato, Lettuce, Whole Wheat Tortilla	20
<b>Hot Pastrami Reuben</b> Sharp Cheddar, Russian Dressing, Coleslaw, Dill Pickle, Marble Rye	21
<b>Turkey BLT Melt</b> Bacon, Bib Lettuce, Tomato, Gruyere Cheese, Mayonnaise, Herb Focaccia	21
<b>The Central Burger*</b> 6 oz. Grass Fed Strauss Beef, Raclette Cheese, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries	26
<b>The Beyond Burger</b> 100% Vegan, Plant-Based Burger Patty, Caramelized Shallots, Lettuce, Tomato, Brioche Bun, Ginger BBQ, French Fries	26

## ENTREES

<b>Pan Roasted Natural Chicken Breast</b> <sup>PP</sup> Farro, Baby Seasonal Vegetables, Pearl Onions, Preserved Lemon, Rosemary Jus	29
<b>Open Face Chicken Shawarma*</b> <sup>PP</sup> Hummus, Tomato, Cucumber, Tahini Sauce, French Fries	22
<b>Grilled Skirt Steak*</b> French Fries, Side Salad, Green Peppercorn Sauce	32
<b>Fish of the Day*</b> <sup>G PP</sup> Pepperade, Celery Root Pure, Basil	36
<b>Atlantic Salmon*</b> <sup>PP</sup> Roasted Cauliflower, Cherry Tomatoes, Spinach, Balsamic Glaze	32

<b>SIDES</b> <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.

**G** Gluten-free    **V** Vegan    **PP** Perfectly portioned, healthy, low calorie