SALADS

Caesar, White Anchovy, Parmesan, Olive Oil Crouton $24

Market Greens, Slow Cooked Tomato, Cucumber, Radish, Maple Moscato Vinaigrette $22 (V, GF)

Baby Kale, Toasted Pecans, Pear, Dried Cranberries, Red Onion, Goat Cheese, Cherry Pomegranate Vinaigrette $24 (GF)

Add:
- Chicken Breast $14
- Hard Boiled Egg $7
- Salmon $16
- Avocado $7
- Half Maine Lobster $21
- Shrimp $17

Cobb, Roasted Chicken Breast, Avocado, Blue Cheese, Tomato, Cucumber, Hard Boiled Egg, Bacon, Buttermilk Yogurt Dressing $39 (GF)

APPETIZERS

Chicken Soup, Ginger, Kale, Mushrooms, Buckwheat Noodles, Scallion $17 (DF)

Roasted Tomato Soup, New York Cheddar Grilled Cheese $17

Three Onion Soup, Whole Grain Crouton, Gruyere $19

Grilled Spanish Octopus, Cannellini Beans, Pickled Tomato, Green Olive Tapenade $28 (GF, DF)

SIDES

Charred Broccolini • Steamed Mixed Vegetables
Grilled Asparagus • Sauteed Irwin Farms Mushrooms
Brown Rice with Chick Peas • Steamed Rice with Sesame Nori

SANDWICHES

Choice of Salad, Fries or Thick Cut Potato Chips

Avocado Toast, Pickled Peppers, Roasted Tomato, Chimichurri, Burrata, Seven Grain Bread $32

Smoked Turkey, Gruyere, Pear, Sauteed Kale, Honey Mustard, Multigrain Roll $32

Roasted Vegetable Panini, Zucchini, Squash, Tomato, Cauliflower Hummus, Ancho Chile, Pita $30 (V)

Lobster Roll, Celery, Radish, Herb Aioli, Brioche $36

Chicken BBBLT, Thick Cut Bacon, Burrata, Basil Aioli, Arugula, Marinated Tomato, Parmesan Focaccia Hero $36

The Park Burger*, Grass Fed Beef, Thick Cut Bacon, Foie Gras Butter, Gruyere, Tomato Confit, Port Shallot Marmalade, Dijon Aioli $38

Classic Burger*, Lettuce, Tomato, Onion, Pickle $32

ENTRÉES

Grilled Skuna Bay Salmon*, Quinoa Risotto, Winter Squash, Haricots Verts, Grain Mustard Crema $38 (GF)

Poke Bowl, Marinated Raw Ahi Tuna*, Avocado, Quinoa, Brown Rice, Pickled Cucumber, Mushroom, Green Bean, Wakame Seaweed, Cashew, Sesame, Sriracha Aioli & Tamari Soy Sauce Served on the Side $36 (GF, DF)


Brown Rice Bowl, Chick Peas, Avocado, Tomato, Orange, Radish, Pumpkin Seeds, Red Mole $32 (V, GF)

Harvest Pasta
Campanelle, Baby Broccoli, Tomato, Zucchini, Arugula, Black Sesame, Garlic Bread Crumbs, Parmesan Lemon Butter $34 (Can Be Prepared Gluten Free or Vegan Upon Request)

Spaghetti Bolognese
House Made Pasta, Beef & Veal Ragout, Parmesan $36

FROM THE GRILL

Served with Asparagus & Roasted Tomato (GF)
Choice of Red Wine Sauce, Chimichurri or Grilled Lemon

Organic Chicken Breast $35
Line Caught Atlantic Halibut $44
Skuna Bay Salmon $37
8oz Filet Mignon* $46
Spice Crusted Grass-Fed Lamb Chops* $46
Center Cut Eden Farms Pork Chop* $42
Organic Tofu $32

THE LIVING ROOM LUNCH MENU

SOUP & SANDWICH EXPRESS LUNCH $32

Select Two Items Below:
- Half Avocado Toast
- Cup of Chicken Soup
- Half Turkey
- Half Panini
- Cup of Tomato Soup
- Half Chicken BLT
- Cup of Onion Soup

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. New York State sales tax will be added to your order. An automatic 18% gratuity will be added to parties of 6 or more.