



LUNCH

Thoughtfully Sourced. Carefully Served.

Soup

CHICKEN NOODLE SOUP | 13

Chicken Consommé, Vegetables Brunoise, Orzo Pasta, Avocado and Fresh Cilantro

Salads

SEASONAL GREENS ^{GF, V} | 16

Mixed Baby Greens, Dried Cranberry, Honey-Roasted Granny Smith Apple, Toasted Pecans, Apple Cider Vinaigrette

COBB SALAD ^{GF} | 18

Romaine Lettuce, Grape Tomatoes, Chopped Bacon, Hard Boiled Eggs, Avocado, Bleu Cheese and Meyer Lemon Vinaigrette

CLASSIC CAESAR | 16

Romaine Lettuce, Garlic Croutons, Fresh Parmigiano-Reggiano, House Made Dressing

FARRO SALAD ^{GF, V+} | 16

Arugula, Roasted Root Vegetables, Grape Tomatoes, Goat Cheese, Fresh Herbs, Toasted Hazelnuts

Sides

Falafel ^{V+} | 6

French Fries ^{V+} | 6

Grilled Skirt Steak with Chimichurri Sauce | 15

Herb-Marinated Chicken Breast | 9

Pan-Seared Salmon | 13

Beverages

Saratoga Water | 6.5

Still, Sparkling

Soda | 4

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Juice | 5

Orange, Cranberry, Grapefruit, Apple

Favorites

GRILLED SKIRT STEAK | 31

French Fries, Blistered Stem Cherry Tomato and Chimichurri Sauce

CHICKEN WINGS | 16

Choice of Classic Buffalo with Bleu Cheese and Celery or Soy Garlic Caramel with Sesame Seeds and Scallions

CHERMOULA ROASTED SALMON | 27

Saffron Pearl Couscous with Arugula and Dill Labneh Sauce

RICE BOWL ^{V+GF} | 16

Carolina Rice, Avocado, Fried Plantains, Black Beans, Pickle Red Onion and Cilantro

Sandwiches

(Served with French Fries or Mixed Greens)

CHICKEN SANDWICH | 17

BBQ Rubbed Grilled Chicken Breast, Cabbage Cole Slaw, Chipotle Aioli on Ciabatta Roll

STRAUSS BURGER | 19

Grass-Fed Beef, Aged Cheddar, Maple Bacon Black Pepper Chutney, Lettuce, Tomato on Brioche Roll

CLASSIC BLT | 15

Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread

FALAFEL ^{V+} | 17

Crispy Falafel, Spiced Pickle Turnip, Tomato, Lettuce, Tahini Sauce and Grilled Pocket Pita Bread

Something Sweet

GELATO ^V | 8.5

Amarena Cherry, Dark Chocolate, French Vanilla

SORBET ^{V+} | 8.5

Mango

NY CHEESECAKE ^V | 10

Maple Syrup, Poppy Seed Macerated Blueberries

TIRAMISU ^V | 10



HYATT REGENCY®

JERSEY CITY

^{GF}– Gluten Free
^V– Vegetarian ^{V+}– Vegan

18% Gratuity Will Be Applied for Parties of 6 or More

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.



BEVERAGES

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WINES

SPARKLING

Canvas **Blanc de Blancs**, Veneto, Italy 12 | 48
Villa Sandi **Prosecco**, Veneto, Italy 13 | 60
Veuve Clicquot **Brut**, Reims, France - | 140

WHITE

Chateau St Michelle **Riesling**, Columbia Valley, WA 12 | 48
Canvas **Pinto Grigio**, Veneto, Italy 12 | 48
Canvas **Chardonnay**, CA 12 | 48
Kendall Jackson **Chardonnay**, CA - | 55
Hess **Chardonnay**, Napa Valley, CA 15 | 60
McBride Sisters **Sauvignon Blanc**, Marlborough, New Zealand 15 | 60

ROSE

La Vieille Ferme **Rosé France** 15 | 60

RED

Canvas **Pinot Noir**, CA 12 | 48
Joseph Wagner Boen **Pinot Noir**, CA 18 | 72
Duckhorn Decoy **Red Blend**, Sonoma, CA 16 | 64
Kaiken **Malbec**, Mendoza, Argentina 13 | 52
Canvas **Cabernet Sauvignon**, CA 12 | 48
Caymus Bonanza **Cabernet Sauvignon**, CA 20 | 80
Daou **Cabernet Sauvignon**, Paso Robles, CA - | 78
Jordan **Cabernet Sauvignon**, Sonoma, CA - | 110

BEERS

FEATURED LOCAL BREWERIES, 9

16oz cans

National Emergency IPA (7.8%)
by Montclair Brewery
Bodi Blonde Ale (5.5%)
Hoboken Brewery



BOTTLED DOMESTIC

Bud Light (4.2%), 6.5
Coors Light (4.2%), 6.5
Blue Moon (5.2%), 7.5
Fat Tire (5.2%), 7.5
Brooklyn Lager (5.2%), 7.5
Michelob Ultra (4.2%), 6.5
Miller Lite (4.2%), 6.5

BOTTLED IMPORTED

Corona Extra (4.6%), 7.5
Heineken (5%), 7.5
Heineken Light (3.3%), 7.5
Heineken Zero (.03%), 6

DRAFT

Fresh Start IPA (6%), 8.5
Guinness (4.2%), 9
Magic Hat #9 (5.1%), 8.5
Palm Belgian Amber Ale (5.2%), 8.5
Shiner Holiday Cheer (5.4%), 8.5
Yuengling (4.4%), 8.5

CIDER & SELTZER

Angry Orchard (7.5%), 6.5
Mango or Black Cherry White Claw (5%), 6.5