



## LUNCH MENU



### Appetizer

#### French Onion Soup

*Gruyère Cheese  
Croutons*

#### Wild Mushroom Soup

*Black Truffle Oil*

#### Arugula & Endive Salad

*Pine Nuts, Goat Cheese  
Cranberries  
Mustard Vinaigrette*

#### Yellow Fin Tuna Tartare

*Avocado Mousse  
Ginger Soy Sauce*

#### Oysters on the Half Shell

*Half Dozen  
Baker's Dozen  
East and West Coast*

### Bistro Classics

#### New Yorker Burger

*Cheddar Cheese  
Mushrooms, French Fries*

#### Garganelli Pasta Primavera

*Spinach, Mushrooms,  
Pesto*

#### Omelet

*Make your Own*  
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### Entrée

#### Chicken Pot Pie

*Crispy Puff pastry*

#### Corned Beef Hash

*Over Easy Fried Eggs  
Toasted English Muffin*

#### Jumbo Lump Crab Cake

*Baby Spinach, Basil Sauce  
Root Vegetable*

#### Seared Salmon Fillet

*Baby Spinach, Caper Sauce,  
Vegetables Fricassee*

#### Sesame Shrimp Salad

*Tomatoes, Cucumber,  
Radichio, Baby Greens  
Sesame-Ginger Vinaigrette*

#### Seared Tuna Niçoise

*Haricot, Eggs, Tomatoes  
Olives, Mustard Vinaigrette*

#### Chicken Cobb Salad

*Tomato, Bacon, Avocado  
Egg, Blue Cheese, Balsamic*

#### Chicken Caesar Salad

*Brioche Croutons, Cheese  
Romain Hearts*

### Wines by the Glass

#### Sparkling

##### Prosecco

*Riondo, Extra Dry, Italy NV*

#### Pol Roger

*Brut Reserve, Champagne  
France NV*

#### White

##### Sauvignon Blanc

*Château Souverain  
California '20*

##### Chardonnay

*MacRostie, Sonoma Coast  
California '19*

#### Rosé Wine

*'Les Vignobles Gueissard,  
Petit G, Provence '22*

#### Red

##### Pinot Noir

*La Follette, Los Primeros,  
California '17*

##### Cabernet Sauvignon

*B.R. Cohn "Silver Label"  
North Coast, California '19*

##### Malbec

*Don David 'El Esteco Reserve'  
Argentina '19*

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

**Pricing subject to New York State Tax**