

# Lunch

Tuna Tartare, Avocado, Radish and Ginger Dressing\* 23

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze\* 20

Kale Salad, Lemon, Parmesan and Mint 17

Butternut Squash Soup, Wild Mushrooms and Chives 16

Gulf Shrimp Salad, Mesclun, Avocado, Truffle Vinaigrette  
Champagne Dressing 21

Crispy Calamari, Citrus-Chili Dip 17

Tomato and Mozzarella Pizza with Basil 16

Black Truffle and Fontina Pizza 21

Spaghetti with San Marzano Tomatoes, Basil and Fresh Mozzarella 23

Brown Rice with Fall Vegetables, Ginger-Scallion Dressing and Lime 23

Egg or Egg White Omelet with Goat Cheese and Herbs  
House-Made French Fries 18

Grilled Chicken Paillard, Arugula, Endive,  
Blue Cheese, Pecans, Red Wine Vinaigrette 25

Seared Salmon Salad, Carrot-Miso Dressing, Orange, Radish, Sesame\* 27

Maine Lobster Roll, Toasted Potato Bun, Yuzu Aioli, Pickled Chilies 30

Crispy Fish Tacos, Spicy Mayonnaise and Cabbage-Apple Pickle 18

Grass Fed Cheeseburger, Frizzled Onions, Yuzu Pickles,  
Russian Dressing, House-Made French Fries\* 23

Chef/Proprietor Jean-Georges Vongerichten  
Chef de Cuisine Drew Hiatt

\*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may  
increase your risk of food-borne illness especially if you have certain medical conditions