

Astor Court

NEW YORK

All Day Menu | 12:00pm - 10:45pm

Caviar Service - 1oz "select Osetra" caviar with traditional accoutrements, crème fraîche, red onion, chopped eggs, chives, freshly made blinis **\$230 N**

Classic French Onion Soup - Aged provolone and gruyere cheese gratin **\$22**

Roasted Chicken Pasta Soup - Diced chicken, elbow pasta, seasonal aromatic vegetables **\$21**

Vegan Mini Chickpea Samosa - Cilantro mint chutney **\$18 VEG**

Jumbo Wild Caught Shrimp Cocktail - Fresh Meyer lemon "red snapper" cocktail sauce - **\$40 SH**

Tuna Tartare - House ponzu, blue fin tuna, red pepper, chili aioli, furikake rice cracklings **\$36**

Artisanal Cheese Plate - Beecher's Flagship Cheddar (New York), Robiola (Italy), Point Reyes Bay Blue (California), Seasonal and dried fruits, honeycomb, toasted raisin pecan bread **\$32**

Crispy "Fritto Misto" - Corn flour fried calamari & shrimp, smoked tomato aioli **\$34**

Ancient Grain Bowl - Red quinoa, chickpeas, feta, Kalamata olives, tomatoes, baby kale, sauvignon vinaigrette **\$28 HC**

Caesar Salad - Romaine lettuce, aged parmesan cheese, white anchovies, brioche croutons, classic dressing **\$27 HC**

Add to any salad

Grilled Murray's Chicken Breast **\$16**

Grilled Gulf Shrimp **\$26**

Grilled Cedar River Farms Petit Filet Mignon **\$24**

Grilled Faroe Island Salmon **\$26**

New England Lobster Roll - Chilled lobster salad, herb aioli, buttered brioche **\$36 SH**

St Regis Classic Bacon Burger - White cheddar, grilled pork belly, lettuce, vine ripe tomatoes, half sour pickles **\$36 SD**

Grilled Chicken ABLT - Avocado, crisp bacon, bibb lettuce, heirloom tomatoes, garlic aioli, grilled country bread **\$35**

NYC Pastrami Reuben - Sauerkraut, Swiss cheese, Russian dressing, seeded rye bread **\$34**

Black Truffle & Champagne Risotto - Seasonal mushrooms, mascarpone, black truffle butter **\$45**

Mezze Rigatoni Bolognese - Mascarpone, Parmesan breadcrumbs **\$38**

Spicy Shrimp Arrabbiata - Pan seared shrimp, blistered cherry tomato sauce, penne pasta **\$44 SP**

Lobster Winter Truffle Mac & Cheese - Maine lobster, truffle cheddar, lobster béchamel, tarragon breadcrumbs **\$38 SH**

Simply Grilled Entrees

Served with Smashed Baby Potatoes & Garlic Confit, Baby Salad Tossed in Truffle Vinaigrette

Murray's Half Chicken **\$36**

Cedar River Farm Petit Filet Mignon **\$40**

Grilled Gulf Shrimp **\$40**

Faroe Island Salmon **\$45**

Australian Lamb Chops **\$48**

Choice of Sauce:

Red Wine Jus, Béarnaise, Roasted Chicken Jus, Truffle Butter, Mint Chutney, Champagne Beurre Blanc

HC: Healthy Option **SD:** Signature Dish **SP:** Spicy **V:** Vegetarian **SH:** Shellfish

Price is exclusive of tax & gratuity. 18% gratuity will be added for parties of 6 or more guests. Disclaimer: items may change due to availability.