



SHARES & BITES

MEZZE TRIO	14	CHICKEN QUESADILLA	18
Hummus, Eggplant, Tzatziki, Toasted Pita Bread		Pepper Jack Cheese, Onion, Red & Green Peppers, Tomato with Pico de Gallo, Sour cream, Guacamole	
CHARCUTERIE & CHEESE BOARD	24	FLAT BREADS:	
Black Forest Ham, Serrano, Coppa, Pepper-Salami, Domestic & Imported Cheese, Chutney Fig & Grain Mustard, Baguette		▪ Portobello & Field Mushrooms, Pesto, Gruyere Cheese	16
SWEET THAI CHILI WINGS	16	▪ Spicy Grilled Chicken, Mozzarella, Roasted Corn, Black Beans, Onions, Diced Tomato, Cilantro	18
Cucumber Ranch, Green Onion		▪ Margherita: Fresh Mozzarella, San Marzano Tomatoes, Basil	16
FRIED CALAMARI	16	▪ Thick Cut Pepperoni, San Marzano Tomatoes, Mozzarella, Basil	16
Arabiatta			
GRILLED MAHI -MAHI TACO	18		
Pineapple Pico de Gallo, Lime Crème, Shredded Cabbage, Radish & Queso Fresco			

FOR "TWO HANDS"

SOUPS & BUDDHA

SELECTIONS SERVED WITH SIDE OF FRENCH FRIES OR SIDE SALAD WITH HOUSE DRESSING

SPECIAL CUT BEEF GRILLED TO YOUR LIKING	
Julienne Iceberg Lettuce, Tomato, Pickle, Red Onions on Brioche Bun	
CLASSIC 54TH ST. BURGER	24
Bacon, Pulled Pork, Crisp Fried Onions	
GRUYERE CHEESE BURGER	21
Wild Mushroom, Havarti & Gruyere Cheese	
CHEESE BURGER DELUXE	19
Sharp Cheddar,	
PULLED PORK WITH BOURBON BBQ	18
Cole Slaw	
THYME SCENTED CRISPY FRIED CHICKEN SANDWICH	18
BLACKENED MAHI - MAHI PO' BOY	18
Remoulade Sauce with Capers	
CHICKEN BREAST CLUB BAGUETTE "BLT"	17
Applewood Smoked Bacon, Mayo	

TOMATO BASIL SOUP	10
Fresh Gin Cream	
ADD: Croque Monsieur or Classic Ham & Cheese Sandwich	19
FRENCH ONION SOUP, GRATINEÉ	12
RAMEN NOODLE POT	18
Pork Belly, Green Onion, Mushrooms, Carrot, Boiled egg, Sesame, Thai Basil & Spicy Broth	
MEDITERRANEAN SALAD BOWL	18
Avocado, Cucumber, Grilled Onion, Artichoke Hearts, Kalamata, Olives, Hummus, Lemon, Oregano Vinaigrette	
CAESAR SALAD Classic Preparation	13
ADD: Grilled Chicken 7 Grilled Shrimp or Salmon 9	
CARIBBEAN SPICE JERK TOFU SALAD	19
Quinoa, Avocado, New Pea's, Tomato	
Fried Plantain Chips, Carrot, Onion, Jicama	
ROASTED SWEET POTATO SALAD	17
Chick Pea, Whole Grain Croutons, Avocado, Kale, Napa Cabbage, Poached Eggs	
QUINOA POMEGRANATE SALAD	19
Local Smoked Salmon, Caramelized Pomelo, Fresh Herbs, Caramelized Goat Cheese with Mirin, Lemon Dressing	
TUNA SALAD	18
Canned Imported Albacore Tuna in Olive Oil, Pepper, Cucumber, Spinach, Avocado, Haricot Vert, Poached Egg, Emulsified French Vinaigrette	
RANDOLPH'S COBB SALAD	19
Grilled Chicken Breast, Apple Wood Smoked Bacon, Maytag Bleu Cheese, Tomato, Avocado, Hard Boiled Egg, Red Wine EXVO Vinaigrette	

ENTRÉES

SELECTIONS SERVED WITH ROLLS & BUTTER,

ROASTED CORVINA	26	CHICKEN FETTUCCINI ALFREDO	26
Wild Mushroom, Parsnip Puree, Lemon Cream		Seared Chicken Breast, Sautéed Brocolini, Light Reggiano Parmesan Cream	
LACQUERED PACIFIC SALMON	25	RIGATONI BOLOGNESE	22
Vegetable Lo-Mein		Beef Ragout, San Marzano Tomatoes, Italian Herbs, Shaved Regianno Parmesan	
CHICKEN SHNITZEL	21/19	BRAISED BEEF SHORT RIBS	36
With or Without Fried Farm Fresh Egg, Cranberries, Mixed Salad Greens, Cucumber Dill Salad, Caper Lemon Vinaigrette		Red Wine Demi-Glacé, Cipollini Onion, Carrots, Truffle Cauliflower Puree	
HAND CUT NY SIRLOIN STEAK	34		
French Fried Onions, Red Wine Reduction, Herb Crusted Roasted Fingerling Potatoes & Fresh Vegetables			

INDULGE

NY Style Cheesecake Macerated Strawberries	10	Apple Waffle	14
Warm Chocolate Cake	14	A-la mode Butter Pecan Ice Cream	
Vanilla Bean Ice Cream, Blood Orange Syrup		Selection of Ice Cream	10
Mango Crème Brûlée Seasonal Berries	10	Selection of Sorbet	10

Service from 12PM to 11PM
 Gratuities and applicable state taxes are not included in menu pricing
 15% gratuity charge will be added to parties of 6 or more guests