

LUNCH & DINNER MENU

The Ritz-Carlton New York, Central Park

50 Central Park South

212-308-9100

## Salads

<b>CAESAR SALAD</b>	29
Romaine Hearts   White Anchovy   Shaved Parmigiano -Reggiano   Toasted Focaccia Croutons	
<b>BABY KALE GRAIN BOWL</b>	31
Quinoa   Green Chickpea   Roasted Corn Cherry Tomatoes   Walnuts   Apple Cider Dressing	

### Add to any Salad:

Grilled Shrimp 26 | Grilled Salmon 28 |  
Grilled Chicken 19 | Filet Mignon 35 | Half Avocado 8

## To Share

<b>SELECTION OF ARTISANAL CHEESE</b>	45
Honeycomb   Quince Paste   Grilled Bread	
<b>CHARCUTERIE BOARD</b>	47
Whole Grain Mustard   Marinated Olives   Cornichons	
<b>BURRATA</b>	29
Heirloom Tomato   Basil Pesto   Pistachio   Balsamic Pearls	
<b>SHRIMP COCKTAIL</b>	39
House Cocktail Sauce   Lemon	
<b>SPICED LAMB MEATBALLS</b>	36
Red Pepper Puree   Raita Sauce	
<b>HUMMUS &amp; GRILLED PITA</b> <i>vegan</i>	24
Crudit�   Extra Virgin Olive Oil   Toasted Pita	
<b>CRAB CAKE</b>	45
Remoulade   Fennel Micro Salad	
<b>MARGHERITA FLATBREAD PIZZA</b>	35
Tomato Sauce   Fresh Mozzarella   EVOO   Basil	

## Sandwiches

<b>THE RITZ-CARLTON BURGER</b>	41
Short Rib & Brisket Blend   Aged NY Cheddar Bacon   House Aioli   House Pickles   French Fries	
<b>LOBSTER ROLL</b>	45
New England Style   Micro Chives   Old Bay Fries	
<b>FILET MIGNON SLIDERS</b>	45
Burgundy Onion Jam   Brie   Porcini Aioli	

## Entr es

<b>FAROE ISLAND SALMON</b>	50
Bok Choy   Ginger Soy Glaze	
<b>BRANZINO PUTTANESCA</b>	54
Pan Seared   Tomato   Olives   Capers	
<b>SKIRT STEAK</b>	56
Chimichurri   Shishito Peppers   Cherry Tomatoes	
<b>PRIME FILET MIGNON</b>	65
Seasonal Vegetables	
<b>MURRAY'S ROASTED CHICKEN</b>	44
Brussels Sprouts   Pan Jus	
<b>CAVATELLI PESTO PASTA</b>	38
Zucchini   Mushrooms   Blistered Cherry Tomatoes	

## Sides

TRUFFLE & PARMESAN FRIES	20
MASHED POTATOES	16
STEAMED WHITE RICE	16
BRUSSELS SPROUTS or SPINACH or MUSHROOMS or ASPARAGUS	16

*For any other side request, please verify with your server*

## Desserts

<b>HONEY CRISP APPLE CRUMBLE</b>	22
Tahitian Vanilla Ice Cream	
<b>STICKY DATE PUDDING</b>	22
Vanilla Brown Sugar Toffee   Cinnamon Glac�	
<b>NEW YORK CHEESECAKE</b>	22
Pumpkin Mousse	
<b>MILK CHOCOLATE FEUILLETINE CRUNCH</b>	22
Chocolate Hazelnut Dacquoise	
<b>THE RITZ-CARLTON CAKE</b>	23
Valrhona Chocolate   Grand Marnier Ganache Candied Orange Cubes	

## Signature Cocktails

<b>CONTOUR MANHATTAN</b>	<b>32</b>
King's County Bourbon   Carpano Antica Angustora Bitters   Cherry	
<b>ESPRESSO MARTINI</b>	<b>30</b>
Stolli Vanilla Vodka   Kahlua   Freshly Brewed Espresso	
<b>FRENCH 75</b>	<b>32</b>
Monkey 47 Gin   Fresh Lemon Juice   Saint Germain House Champagne	
<b>MEZCAL NEGRONI</b>	<b>30</b>
Mezcal Del Maguay Vida De San Luis Del Rio Carpano Antica Sweet Vermouth   Campari	
<b>PAPER PLANE</b>	<b>30</b>
Maker's Mark Bourbon   Aperol   Amaro Montenegro Fresh Lemon Juice	

## Seasonal Cocktails

<b>FLORAL BLISS</b>	<b>31</b>
Ketel One Vodka   Grand Marnier   Raspberry Puree Fresh Lemon Juice   Cranberry Juice	
<b>CENTRAL PARK ROSÉ</b>	<b>30</b>
Hendricks Gin   Cointreau   Strawberry Puree Fresh Lemon Juice   Argyle Vintage Sparking Rosé	
<b>BLOOD ORANGE MARGARITA</b>	<b>30</b>
Patron Reposado Tequila   Cointreau   Fresh Lime Juice Agave Syrup   Ginger Syrup   Blood Orange Puree	
<b>THE GILDED HOUR</b>	<b>32</b>
Capel Pisco   Passionfruit Puree   Pineapple Juice Fresh Lemon & Lime Juice	
<b>BOURBON BLUSH</b>	<b>30</b>
Patron Reposado Tequila   Cointreau   Fresh Lime Juice Agave Syrup   Ginger Syrup   Blood Orange Puree	

## Mocktails

<b>THYME FOR TEA</b>	<b>16</b>
Thyme   Hibiscus Tea   Fresh Lemon Juice	
<b>CENTRAL PARK BREEZE</b>	<b>16</b>
Pineapple Juice   Passionfruit   Fever Tree Club Soda	
<b>AMALFI NON-ALCOHOLIC SPRITZ</b>	<b>16</b>
Lyre's Non-Alcoholic Amalfi Spritz, Orange	