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23 East 40th Street, New York, NY 10017

**Tel: 212-338-0818| Fax: 212-297-9146 |**

**Private Dining Office: 646.766.1450 ext. 108**

**Lunch Menu #1**

Menu includes choice of one for each course onsite

Includes non-alcoholic beverages

(excludes bottled flat and sparkling water)

**Appetizer**

**Seasonal Greens**

cherry tomatoes, balsamic vinaigrette

**Classic Caesar Salad**

garlic croutons, parmesan cheese

**Lobster Bisque**

brandy, oyster crackers

**Entrée**

**Petit Filet Mignon**

USDA prime, selection of vegetable and potato

**Norwegian Salmon**

extra virgin olive oil, lemon, selection of vegetable and potato

**Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

**Bell & Evan’s Organic Roasted Half Chicken**

roasted fingerling potatoes, chef’s selection of vegetable

**Chef’s Selection of Dessert**

*Includes Freshly Brewed Coffee & Tea*



**Lunch Menu #2**

Menu includes choice of one for each course onsite

Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

**Appetizer**

**Wedge Salad**

cherry tomatoes, bacon, bleu cheese dressing

**Classic Caesar Salad**

garlic croutons, parmesan cheese

**Grilled Calamari**

extra virgin olive oil, lemon, garlic

**Lobster Bisque**

brandy, oyster crackers

**Entrée**

**Junior Bone-In Rib Eye**

USDA prime, dry aged

**Junior New York Strip**

USDA prime, dry aged

**Atlantic Swordfish**

traditional blackened spice, tartar sauce

**Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

**Family Style Sides**

Mashed Potatoes

Onion Rings, bleu cheese dip

Creamless Creamed Spinach

Roasted Potatoes, onions, peppers

Broccoli, bacon bites, smoked paprika, parmesan

**Chef’s Selection of Dessert**

*Includes Freshly Brewed Coffee & Tea*



**Lunch Menu #3**

**(Dinner Size Portions)**

Menu includes choice of one for each course onsite

Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

**Appetizer**

**Scottish Salmon Tartar**

citrus crème fraîche, frisée

**Imported Buffalo Mozzarella**

tomato, basil

**Jumbo Lump Crab Cake**

tartar sauce, red pepper coulis, beet remoulade, frisée

**Lobster Bisque**

brandy, oyster crackers

**Entrée**

**Porterhouse For Two**

USDA prime, dry aged

**Rack Of Lamb**

dry aged, sautéed spinach, au jus

**Chilean Sea Bass**

extra virgin olive oil, lemon

**Seasonal Truffle Risotto**

arborio rice, seasonal vegetables

**Family Style Sides**

Steak Fries

Mashed Potatoes

Onion Rings, bleu cheese dip

Creamy Corn, smoked cheese, pancetta

Broccoli, smoked paprika, parmesan

Mixed Mushrooms, herbs, truffle cream

**Chef’s Selection of Dessert**

*Includes Freshly Brewed Coffee, Tea, Espresso & Cappuccino*