



COCKTAILS (all cocktails \$10)

The North Square Cocktail *Lillet Rouge, Orange Bitters, Sparkling Cava*

Henry Hudson *New York Made Crème de Cassis, Organic New York Apple Cider*

Room with a View *Lillet Blanc, Tonic, Strawberries*

Americano *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

APPETIZERS

Tuna Tartare* 12

Ginger Cured Vegetables, Avocado, Lemon & Lime Vinaigrette

Roasted Beet Salad 9

Roasted Beets, Goat Cheese, Pecans, Mesclun Greens, Balsamic Vinaigrette

Grilled Vegetable Quesadilla 12

Manchego & Monterey Jack Cheeses, Tomatoes, Zucchini, Mushrooms, Peppers, Chipotle Tomato Sauce, Avocado Cream

Lobster Ravioli 13

Caramelized Green Onions, Fennel, Mint & Green Pea Crème Fraîche

SANDWICHES

Lentil & Vegetable Burger 12

Mesclun Salad, Chive Aioli

Grilled Chicken Club 13

Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips

Sirloin Burger* 14

Cheddar Cheese, French Fries

Tempura Shrimp Sandwich 14

Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad

Chile Marinated Pork Sandwich 13

Lettuce, Tomato, Red Onion, Jack Cheese, Bacon, Black Beans, Chipotle Sauce; Served with Mesclun Salad & French Fries

EXECUTIVE CHEF YOEL CRUZ

LUNCH

MAIN COURSES

Braised Short Ribs 24

Green Tomatillo Rice with Corn, Sautéed Broccolini, Dried Chili Au jus

Herb Roasted Free Range Chicken Breast 23

Cumin & Lemon Glazed Summer Vegetables, Green Tomatillo Sauce

Lobster & Crab Cakes 17

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Fennel Crusted Salmon* 24

Freekah, Green Lentils, Swiss Chard, Roasted Peppers, Romesco Sauce

Fresh Herb Omelet with Two Fillings 12

Three Egg Omelet Seasoned with Thyme, Oregano & Parsley; Choice of Two Fillings: Mushrooms, Spinach, Tomatoes, Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar, Gruyere, Goat Cheese; with French Fries and Salad

Summer Vegetable Curry 21

Green Beans, Sugar Snap Peas, Daikon Radish, Eggplant, Carrots, Grape Tomatoes, Chinese Broccoli, Herb Jasmine Rice, Red Thai Curry Sauce (VEGAN, GLUTEN FREE)

ENTRÉE SALADS

Kale & Treviso Salad
with Steak* or Chicken 16/14

Frisée, Red Onion, Almonds, Manchego Cheese, Honeycrisp Apples, Champagne Vinaigrette

Crab & Pear Salad 15

Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette

Duck Confit Salad 14

Arugula, Radicchio, Frisée, Celery, Apples, Walnuts, Dried Cranberries, Cheddar, Lemon Ginger Vinaigrette

Cobb Salad 14

Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing

Classic Caesar Salad 8

Add Chicken, Smoked Trout or Cured Salmon 12
Add Grilled Shrimp 13*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.