



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

- Grilled Marinated Shrimp 13
Arugula, White Bean Salad, Red Pepper Sauce
- Tuna Tartare 9
Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette
- Roasted Beet Salad 9
Roasted Beets, Goat Cheese, Pecans, Organic Mesclun Greens, Balsamic Vinaigrette
- Grilled Vegetable Quesadilla 12
Zucchini, Mushrooms, Peppers, Tomatoes, Chile Sauce, Manchego & Monterey Jack Cheeses, Avocado Cream
- Crispy Wild Mushroom Ravioli 10
Goat & Manchego Cheeses, Roasted Red Peppers, Zucchini, Sun Dried Tomato Coulis

SANDWICHES

- Lentil & Vegetable Burger 11
Organic Mesclun Salad, Chive Aioli
- Grilled Chicken Club 13
Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Caribbean Chips
- Sirloin Burger 12
Grass Fed Organic Beef, Cheddar, French Fries
- Tempura Shrimp Sandwich 13
Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad
- Smoked Turkey Sandwich 12
Grilled Zucchini, Red Peppers, Marinated Onions, Walnut Pesto; Served on Multigrain Bread with Organic Mesclun Greens

LUNCH MENU, SUMMER 2015

MAIN COURSES

- Coriander Crusted Sea Scallops 21
Grilled Zucchini, Potato Brandade, Charred Tomato & Chipotle Sauce
- Herb Roasted Free Range Chicken Breast 21
Freekeh, Tomatoes, Snap Peas, Lemon Cumin au Jus
- Lobster & Crab Cakes 16
Seaweed & Vegetable Salad, Thai Curry Coconut Sauce
- Seared Arctic Char 20
Sautéed Patty Pan Squash, Snow Peas, Carrots, Corn, Haricot Verts, Sesame Seeds, Ginger & Honey Soy 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, Fontina, Goat Cheese; with Home Fries and Salad
- Vegetable Tagine 20
Eggplant, Zucchini, Fennel, Brussels Sprouts, Chick Peas, Quinoa, Crispy Corn Tortilla (VEGAN, GLUTEN FREE)

ENTRÉE SALADS

- Organic Kale & Quinoa Salad
With Steak or Chicken 16/14
Orange Segments, Rooftop Radish, Almonds, Manchego, Caramelized Carrots, Lemon Thyme 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*

EXECUTIVE CHEF YOEL CRUZ