



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

Duck Confit Roll 10

Julienned Vegetables, White Beans, Chipotle Peanut Sauce

Tuna Tartare 11

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

Goat Cheese Ravioli 12

Sundried Tomatoes, Zucchini, Manchego, Pine Nuts, Herb Gremolata

SANDWICHES

Lentil & Vegetable Burger 11

Organic Mesclun Salad, Chive Aioli

Grilled Chicken Club 13

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

Sirloin Burger 13

Grass Fed Organic Beef, Cheddar, French Fries

Tempura Shrimp Sandwich 13

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

Braised Pork Sandwich 12

Molasses Braised Pork, Cabbage, Cheddar, Spicy Mustard Mayo; Served with Sweet Potato Fries

LUNCH

MAIN COURSES

Braised Short Ribs 23

White Bean & Root Vegetable Ragout, Crispy Potatoes, Dried Chile Sauce, Avocado Cream

Herb Roasted Free Range Chicken Breast 21

Wild Mushrooms, Cauliflower Mash, Thyme au Jus

Lobster & Crab Cakes 17

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Wild North Atlantic Arctic Char 23

Yukon Gold Potato Frittata, Spinach, Curry Velouté

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

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

Roasted Butternut Squash, Pumpkin Seeds, Manchego, Chives, Pomegranate 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