

# TODD ENGLISH

## AT THE PLAZA

### SALADS

#### BURRATA

heirloom tomatoes, strawberries, arugula,  
balsamic vinaigrette  
25

#### THE GREEK

baby red romaine, feta, cucumber, olives,  
tomato, red onion, yoghurt,  
feta-phylllo triangle, oregano vinaigrette  
21

#### CHINESE CHICKEN SALAD

chopped warm chicken, napa cabbage,  
shredded carrot, wonton crisp,  
green beans, mandarin oranges,  
roasted peanuts, soy ginger dressing  
23

#### T.E. CAESAR

heart of romaine, trevisano, anchovy,  
focaccia croutons, garlic parmesan dressing  
18

#### LOBSTER COBB SALAD

cucumber, avocado, tomato, bacon,  
blue cheese crumbles, egg, red wine vinaigrette  
28

#### HARVEST SALAD

watermelon, baby kale, fennel, shallots  
candied pecans, toasted feta cheese  
20

#### Add chicken

8

#### Add 3 shrimp, salmon or steak

12

### TASTINGS

#### OCTOPUS TACOS

grilled octopus, salsa verde,  
avocado crema, corn salsa, cotija  
26

#### GUACAMOLE

black bean sauce, pico de gallo,  
queso fresco, crispy corn tortillas  
16

#### CRISPY FRIED OYSTERS

caviar crème fraîche, lemon,  
micro cilantro  
24

#### PEKING DUCK BUNS

steamed lotus buns, hoisin glaze,  
scallions, carrot  
28

#### TUNA TARTAR "POKE"

CRISP WONTON TACOS  
avocado crema, ginger aioli,  
sesame brown butter  
24

#### CHICKEN TACOS

chipotle, peppers, onions, tomato, sour cream,  
cilantro, pico de gallo  
18

#### LOBSTER ROLL

shallots, herb aioli  
28

#### T.E. BEEF SLIDERS

cheddar, lettuce, tomato,  
fried onion, sweet mustard relish  
19

#### CHICKEN POTSTICKERS

soy ginger miso, chinese mustard  
18

#### CHICKEN LETTUCE WRAPS

miso coconut chicken, romaine lettuce,  
garlic peanuts, pickled carrot & radish,  
bean sprouts, mint, cilantro  
19

#### GENERAL TSO'S CAULIFLOWER

scallions, sesame seeds, thai chili  
18

## Oyster Bar

### RAW BAR

CHILLED SHRIMP COCKTAIL ..... 24 5pc

EAST & WEST COAST OYSTERS ..... 26 ½ dz | 50 dz

MAINE LOBSTER COCKTAIL ..... 28 ½ lobster

LITTLE NECK CLAMS ..... 4ea

### RAW BAR TOWERS

\*THESE SELECT DISHES SERVED WITH COCKTAIL SAUCE,  
SHERRY MIGNONETTE AND WHOLE GRAIN MUSTARD

#### SMALL

6 oysters,  
6 clams, 2 shrimp,  
mussels,  
escabeche  
54

#### MEDIUM

9 oysters, 9 clams,  
3 shrimp, mussels,  
crab cocktail,  
escabeche  
90

#### LARGE

12 oysters, 12 clams,  
6 shrimp, mussels,  
crab cocktail, escabeche,  
whole lobster  
152

## Grill

### LAND

#### CLASSIC BURGER 20

cheddar, lettuce, tomato,  
fried onion, T.E. Sauce

#### THE FOOD HALL

BURGER 22  
fried onion, grilled bacon,  
roasted tomato, gorgonzola, bbq sauce

#### KOW 'WAGYU' BURGER 28

lettuce, tomato, red onions, american cheese  
housemade ketchup

#### BEYOND BURGER 19

vegan cheese, lettuce, tomato,  
red onion, housemade ketchup

#### FRIED CHICKEN SANDWICH 23

butter milk battered chicken,  
honey chipotle aioli, dill pickle chips

#### ROAST ½ BBQ CHICKEN 25

mixed green salad

### OCEAN

#### SALMON 32

fennel crusted salmon, sauteed asparagus,  
citrus cream farro

#### WHOLE GRILLED MARKET FISH 38

arugula, preserved lemons,  
shaved fennel, tomato confit

#### AHI TUNA BURGER 29

green onions, ginger aioli,  
bibb lettuce, seaweed fries

#### PAELLA 35

saffron rice, clams, mussels,  
shrimp, scallop, chorizo, chicken

#### MOULES FRITES 26

PEI mussels, tomato parmesan broth,  
cracked pepper fries

#### STRIPED BASS 36

pan seared striped bass,  
sauteed baby vegetables, citrus broth

Add plain, parmesan or sweet potato fries  
or side salad 6

### DRY AGED PRIME, BONE IN NEW YORK STEAK FRITES 42

Maitre d'Butter

## Pasta & Noodles

#### \*RIGATONI BOLOGNESE 25

Todd's old school bolognese, veal reduction, pecorino

#### LOBSTER MAC & CHEESE 30

lobster, caramelized onion, truffle oil, 3 cheese bechamel

#### CHICKEN & BROCCOLI STIR FRY 24

sweet peppers, sugar snap peas, bermuda onion, sesame seeds, soy sauce

#### PORK BELLY RAMEN 21

ginger noodles, bok choy, chili oil, soft boiled egg

\*substitute - whole wheat or gluten free spaghetti

### SIDES

**SIMPLE SALAD 8**  
mixed field greens, grape tomatoes,  
butternut squash, shallot vinaigrette

**SWEET POTATO FRIES 8**  
maple mustard aioli

**PARMESAN FRIES 8**  
parmesan, minced Italian parsley

**TRUFFLE RISOTTO TATER TOTS 12**  
parmesan truffle aioli

**SAUTEED ASPARAGUS 12**

**SEAWEED SALAD 9**

**EDAMAME 9**

**WHITE RICE 6**

### FLATBREAD PIZZA

**THE CLASSIC MARGHERITA 19**  
roasted tomato sauce, mozzarella, basil

**FLATBREAD OF THE DAY 24**

**ROASTED BEET 22**  
tuscan kale, goat cheese, mozzarella,  
truffle oil, lemon zest

**FIG & PROSCIUTTO 27**  
rosemary crust, fig jam, gorgonzola, prosciutto

**ROASTED MUSHROOM 24**  
roasted mushrooms, mushroom cream,  
ricotta, mozzarella, roasted red onions, arugula

**BRONX BOMBER 25**  
roasted tomato sauce, mozzarella,  
pepperoni, caramelized onions

\*\*Gluten free flatbread is available upon request

additional toppings available on request

### SUSHI ROLLS & SASHIMI

**SHRIMP TEMPURA 24**  
two shrimp, spicy tuna, eel sauce

**DRAGON ROLL 18**  
BBQ eel, avocado, cucumber

**TUNA TWO WAY 25**  
spicy tuna, avocado, tuna

**CALIFORNIA 14**  
crabstick, cucumber, avocado

**SALMON AVOCADO 16**

**VEGETABLE ROLL 12**  
choice of cucumber, avocado or  
asparagus

**TUNA SASHIMI 7ea**

**HAMACHI SASHIMI 7ea**

**SALMON SASHIMI 7ea**

### CHEESE & CHARCUTERIE

**ARTISANAL CHEESE**  
olive tapenade, grilled herb crostini,  
almonds, grapes and chef's selection of cheese

**CURED DRIED MEATS**  
olive tapenade, grilled herb crostini,  
almonds, grapes and chef's selection of charcuterie

one board 24 | two boards 40

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for parties up to 300.

Please reach out to

plazaevents@fairmont.com

212-546-5464

Please inform your server of any allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.

A service charge of 18% will be added on to parties of 6 or more. A maximum of 4 credit cards per table.