

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,
feta-phylo 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, egg, red wine vinaigrette
28

HARVEST SALAD

watermelon, baby kale, 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

KAMPACHI CEVICHE

kampachi, purple sweet potato puree,
tiger's milk, corn nuts, spagehetti cucumber
24

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

buttermilk battered chicken,
honey chipotle aioli, dill pickle chips

ROAST ½ JERK CHICKEN 25

fried sweet plantains, basmati rice, beans

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

PIEROGIS 19

sauerkraut, dill sour cream, citrus broth

LOBSTER MAC & CHEESE 30

lobster, caramelized onion, 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

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

Book your next private event with us

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.