



Evening

Light Fare

CAVIAR SERVICE

Petrossian Tsar Imperial Ossetra 20 grams / 205
Kaluga Huso Hybrid Imperial 20 grams / 295

OYSTER ON A HALF SHELL
HALF DOZEN 19 DOZEN 38
daily selection, mignonette and cocktail sauce

TUNA TARTARE 35
ahi tuna, avocado, finger limes,
cracked pepper vinaigrette

SHRIMP COCKTAIL 34
poached prawns, lemon zest, cocktail sauce

PLAZA LOBSTER ROLL 38
maine lobster, citrus bouillon, butter potato roll,
cilantro yuzu aioli
with Imperial Osetra Caviar 58
served with french fries

THE FITZGERALD SLIDERS 34
chef's special blend, house-made ketchup,
local NY pickles, brioche bun
served with french fries
*sliders with cheese \$3 supplement, bacon \$5 supplement
choice of cheddar, blue cheese or Swiss*

STEAMED BAO BUNS 26
choice of kalbi beef, pork belly or salmon
cabbage, cilantro, carrot,
watermelon radish slaw, spicy aioli

MURRAY'S CHEESE SELECTION 33
honeycomb, marcona almonds, raisins on the vine,
cranberry-walnut toasts

FOIE GRAS & TRUFFLE MOUSSE 36
dark chocolate, anjou pear compote,
walnut - raisin toast points

SALADS

add chicken 11, salmon 15, shrimp 17

CAESAR 24
gem lettuce, parmesano reggiano, cracked pepper
croutons, caesar dressing

FARM LETTUCES 23
shaved vegetables, heirloom tomatoes,
citrus vinaigrette

Main Courses

GRILLED COLORADO LAMB TWO 30 FOUR 59

juniper berry & mustard marinade, roasted garlic
tahini, mint chimichurri

PORCINI CRUSTED FILET MIGNON 8OZ 56

creamed spinach, tri-colored fingerling potatoes
foie gras butter

PAN SEARED CHICKEN BREAST 39
warm gigante bean salad, roasted heirloom carrots
rosemary wine reduction

PAN SEARED SCALLOPS 49
sautéed morels mushrooms, polenta
romanesco sauce

T-BONE STEAK 107
yukon gold mashed potatoes, grilled broccoli

THE FITZGERALD BURGER 32
chef's special blend, house-made ketchup, local NY
pickles, brioche bun served with french fries

LOBSTER PAPPARDELLE 42
maine lobster, shaved fennel, edamame,
lobster mushrooms, tarragon cream sauce

Desserts

CITRUS CRÈME BRULÉE 36
blood orange & cranberry jelly,
flourless pistachio cake
(to share)

LADY M CAKE 20
classic or chocolate
passion fruit and strawberry semifreddo,
yuzu & lemon curd

MANDARIN ORANGE 23
citrus compote, candied macadamia,
macadamia sable, mango sorbet

KALAMANSI AND BANANA DELICE 21
Manjari ganache, banana cake, mango gelee,
Tahitian vanilla ice cream

HAZELNUT CANDY BAR 20
milk chocolate caramel ganache, caramelized salted
hazelnuts, almond & hazelnut dacquoise,
huckleberry compote

ICE CREAM 19
choice of three: Tahitian vanilla, macadamia
caramel & sea salt Santo Domingo chocolate

SORBET 19
choice of three: green apple & ginger, blood orange,
passion fruit & mango

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.

18% gratuity will be applied to a check for parties of 6 or more