



Evening

Caviar

THE PLAZA HYBRID CAVIAR 1 OZ 210
white sturgeon, traditional garnishes

THE PLAZA OSETRA CAVIAR 1 OZ 295
white sturgeon, traditional garnishes

Appetizers

EAST COAST OYSTERS
HALF DOZEN 18 DOZEN 35
champagne mignonette, lemon, Tabasco

SHRIMP COCKTAIL 29
cocktail sauce, iceberg lettuce, lemon

CAMBRIDGE HOUSE BALMORAL
SMOKED SALMON 27
horseradish crème fraîche, caper berry, lemon, shallot,
crisp sourdough

FOIE GRAS TERRINE 30
brioche toast, roasted pistachio, apple citrus compôte

LOCAL CHEESES 32
selection of New York artisanal cheeses, sourdough toast, crackers,
seasonal jam, figs cake

Sandwiches

served with fries

THE PLAZA WAGYU BEEF BURGER 35
maple smoked cheddar, brioche bun, New York state pickles

IMPOSSIBLE BURGER 30
maple smoked cheddar, brioche bun, New York state pickles

CLASSIC CLUB SANDWICH 26
turkey breast, Muenster cheese, lettuce, beefsteak tomato

THE PLAZA WAGYU BEEF SLIDER 32
maple smoked cheddar, brioche bun, New York state pickles

THE PLAZA LOBSTER ROLL 36
Maine lobster, scallion, citrus kewpie mayo, celery

Soups & Salads

LOBSTER BISQUE 22
Maine lobster, crème fraîche, lemon

SOUP DU JOUR 20
chef's selection prepared daily

BABY GEM SALAD 24
baby gem, parmesan, white anchovies, crouton, capers,
caesar dressing

SEASONAL FARM LETTUCE SALAD 20
mesclun, seasonal vegetables, red wine vinaigrette

QUINOA SALAD 24
baby kale, heirloom cherry tomatoes, avocado, cherry
radish, kalamata olives, lemon vinaigrette

ADD ONS

chicken breast 10, grilled salmon 14, shrimp 16

Pasta

PENNE POMODORO 20
cherry tomato, basil, parmesan

available upon request: gluten-free & whole wheat pasta

ADD ONS

seasonal vegetables 8, chicken breast 10, shrimp 16,
Maine lobster 22

Main Courses

accompanied with choice of one side and one sauce

PRIME FILET MIGNON 8OZ 48

AMERICAN WAGYU SIRLOIN 14OZ 85

SEARED COLORADO LAMB 50

ROASTED HALF CHICKEN 45

SEARED FAROE ISLANDS SALMON 35

SAUCES 5

CHIMICHURRI
CREAM OF TRUFFLE MUSHROOM
PEPPER SAUCE

SIDES 11

FRENCH FRIES
HERB ROASTED PEEWEE POTATOES
CREAMY MASHED POTATOES
CREAMED SPINACH
STEAMED JUMBO ASPARAGUS
SAUTÉED MUSHROOMS

Desserts

CHOCOLATE LADY M CRÉPE CAKE 21
strawberry passion fruit semifreddo, passion fruit pearls

BLACK FOREST SABLE TART 25
Manjari cherry custard, Tahitian vanilla cream, preserved sour cherries

PEACH & VERBENA 23
white peach lemon verbena custard, peach & rooibos tea compôte, macadamia sable

VIRGIN PIÑA COLADA TRIFLE 21
macerated pineapple, coconut and lime cream, citrus graham cracker

DULCEY CHOCOLATE MOELLEUX CAKE 22
banana foam, caramelized chocolate crumble, passion & banana fruit crémeux

NEW YORK CHEESECAKE (TO SHARE) 36
strawberry & rhubarb preserve, citrus graham cracker, yuzu & lemon curd

ICE CREAM SUNDAE 23
three scoops of ice cream, whipped cream, maraschino cherries, m&ms, chocolate sauce

ICE CREAM 20
three scoops of seasonal ice cream

SORBET 20
three scoops of seasonal sorbet

