



Lite Fare

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Appetizers

EAST COAST OYSTERS
HALF DOZEN 19 DOZEN 36
champagne mignonette, lemon, Tabasco
shellfish

SHRIMP COCKTAIL 34
cocktail sauce, iceberg lettuce, lemon
shellfish

CAMBRIDGE HOUSE BALMORAL
SMOKED SALMON 30
horseradish crème fraîche, caper berry, lemon,
shallot, crisp sourdough
dairy . gluten

FOIE GRAS TERRINE 30
brioche toast, roasted pistachio, apple butter
gluten . tree nut

LOCAL CHEESES 34
selection of New York artisanal cheeses,
sourdough toast, crackers, seasonal jam, figs cake
dairy . gluten

DUNGENESS CRAB CAKE 35
tomato ragu, kewpie mayo, arugula
egg . gluten . shellfish

Caviar

THE PLAZA HYBRID CAVIAR
1 OZ 220
white sturgeon, traditional garnishes
egg . dairy . gluten

THE PLAZA OSETRA CAVIAR
1 OZ 295
white sturgeon, traditional garnishes
egg . dairy . gluten

Soups & Salads

FRENCH ONION 23
caramelized onion, gruyere cheese, croutons
dairy . gluten

SOUP DU JOUR 21
chef's selection prepared daily

BABY GEM SALAD 28
baby gem, parmesan, white anchovies, crouton,
capers, caesar dressing
dairy . gluten

SEASONAL FARM LETTUCE SALAD 25
mesclun, seasonal vegetables, red wine vinaigrette
vegan . vegetarian

ADD ONS
chicken breast 14, grilled salmon 19, shrimp 18

Sandwiches

served with **fries**

THE PLAZA WAGYU BEEF BURGER 36
maple smoked cheddar, brioche bun,
New York State pickles
egg . dairy . gluten

IMPOSSIBLE BURGER 32
maple smoked cheddar, brioche bun,
New York State pickles
egg . dairy . gluten

CLASSIC CLUB SANDWICH 31
turkey breast, Muenster cheese, lettuce,
beefsteak tomato
dairy . gluten

THE PLAZA WAGYU BEEF SLIDER 34
maple smoked cheddar, brioche bun,
New York Steak pickles
egg . dairy . gluten

THE PLAZA LOBSTER ROLL 38
Maine lobster, scallion, citrus kewpie mayo, celery
egg . dairy . gluten . shellfish

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Pasta

PENNE POMODORO 24
cherry tomato, basil, parmesan

available upon request: gluten-free & whole wheat pasta
dairy . gluten

ADD ONS

seasonal vegetables 10, chicken breast 14, shrimp 18,
Maine lobster 24

Desserts

CHOCOLATE LADY M CRÉPE CAKE 22
pear & vanilla semi freddo,
Valhrona chocolate sauce, poached pear
egg . dairy . gluten

PLAZA CANDY BAR 25
citrus jelly, candied orange, Tanariva whipped
ganache
egg . dairy . nuts

GREEN CANDIED APPLE 24
whipped apple ganache, cider spice compôte,
cinnamon sable
egg . dairy . gluten

CAFÉ LIEGEOIS 23
whipped vanilla and mascarpone crémeux,
Tahitian vanilla ice cream,
Guanaja chocolate sauce
egg . dairy . gluten

STICKY TOFFEE TREACLE SABLE 22
lemon ice cream, candied persimmon & ginger
egg . dairy . gluten

NEW YORK CHEESECAKE 23
huckleberry compote, ginger bread spiced graham
cracker, yuzu & lemon curd
egg . dairy . gluten

ICE CREAM SUNDAE 24
three scoops of ice cream, whipped cream,
maraschino cherries, m&ms, chocolate sauce
egg . dairy

ICE CREAM 22
three scoops of seasonal ice cream
egg . dairy

SORBET 22
three scoops of seasonal sorbet
vegan

Main Courses

accompanied with **choice of one side & one sauce**

PRIME FILET MIGNON 8OZ 48

SEARED COLORADO LAMB CHOP 50

ROASTED HALF CHICKEN 45

SEARED FAROE ISLANDS SALMON 39

Add Ons

SAUCES 5

CHIMICHURRI
vegan

CREAM OF TRUFFLE MUSHROOM
dairy . gluten . vegetarian

PEPPER SAUCE

SIDES 11

FRENCH FRIES
vegan . gluten

CREAMY MASHED POTATOES
vegan . dairy

STEAMED BRUSSEL SPROUT
vegan

STEAMED JUMBO ASPARAGUS
vegan

SAUTÉED MUSHROOMS
vegan

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

