

# Astor Court

NEW YORK  
All Day Menu | 12:00pm - 10:45pm

**Caviar Service** - 1oz "select Osetra" caviar with traditional accoutrements, crème fraîche, red onion, chopped eggs, chives, freshly made blinis **\$225**

**Classic French Onion Soup** - Aged provolone and gruyere cheese gratin **\$22**

**Roasted Chicken Pasta Soup** – Diced chicken, elbow pasta, seasonal aromatic vegetables **\$21**

**Vegan Mini Chickpea Samosa** – Cilantro mint chutney **\$18**

**Jumbo Wild Caught Shrimp Cocktail** - Fresh Meyer lemon "red snapper" cocktail sauce - **\$40**

**Tuna Tartare** - House ponzu, blue fin tuna, red pepper, chili aioli, furikake rice cracklings **\$36**

**Artisanal Cheese Plate** – Beecher's Flagship Cheddar (New York), Robiola (Italy), Point Reyes Bay Blue (California), Seasonal and dried fruits, honeycomb, toasted raisin pecan bread **\$32**

**Crispy "Fritto Misto"** - Corn flour fried calamari & shrimp, smoked tomato aioli **\$34**

**Ancient Grain Bowl** – Red quinoa, chickpeas, feta, Kalamata olives, tomatoes, baby kale, sauvignon vinaigrette **\$28**

**Caesar Salad**- Romaine lettuce, aged parmesan cheese, white anchovies, brioche croutons, classic dressing **\$27**

## Add to any salad

Grilled Murray's Chicken Breast **\$16**

Grilled Gulf Shrimp **\$26**

Grilled Cedar River Farms Petit Filet Mignon **\$24**

Grilled Faroe Island Salmon **\$26**

**New England Lobster Roll** - Chilled lobster salad, herb aioli, buttered brioche **\$36**

**St Regis Classic Bacon Burger** - White cheddar, grilled pork belly, lettuce, vine ripe tomatoes, half sour pickles **\$36**

**Grilled Chicken ABLT** - Avocado, crisp bacon, bibb lettuce, heirloom tomatoes, garlic aioli, grilled country bread **\$35**

**NYC Pastrami Reuben** - Sauerkraut, Swiss cheese, Russian dressing, seeded rye bread **\$34**

**Black Truffle & Champagne Risotto** - Seasonal mushrooms, mascarpone, black truffle butter **\$45**

**Mezze Rigatoni Bolognese** - Mascarpone, Parmesan bread crumbs **\$38**

**Spicy Shrimp Arrabbiata** - Pan seared shrimp, blistered cherry tomato sauce, penne pasta **\$44**

**Lobster Winter Truffle Mac & cheese** – Maine lobster, truffle cheddar, lobster béchamel, tarragon bread crumbs **\$38**

## Simply Grilled Entrees

**Served with Smashed Baby Potatoes & Garlic Confit, Baby Salad Tossed in Truffle Vinaigrette**

Murray's Half Chicken **\$36**

Cedar River Farm Petit Filet Mignon **\$40**

Grilled Gulf Shrimp **\$40**

Faroe Island Salmon **\$45**

Australian Lamb Chops **\$48**

Choice of Sauce:

Red Wine Jus, Béarnaise, Roasted Chicken Jus, Truffle Butter, Mint Chutney, Champagne Beurre Blanc

Price is exclusive of tax & gratuity. 18% gratuity will be added for parties of 6 or more guests. Disclaimer: items may change due to availability.

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