

STARTERS

Chicken Wings 10

choice of
*teriyaki, bbq, buffalo, balsamic hot
cherry pepper*

Blue Point Ale Chili 18

Corn Bread, Pico de Gallo, Guacamole

Chicken Quesadilla 17

Cheddar, Mozzarella, Guacamole, Salsa

Lump Crab Cakes 20

chipotle aioli

Flatbread 11 VGT

Tomato, Basil & Goat Cheese

Tossed Organic Field Greens 10 GF

Tuna Tartare 21 GF

*avocado, charred rooftop garden
spring onion, roasted red pepper
ginger coulis*

Lemon and Olive Oil Hummus 15

pine nuts, baby spring vegetables, pita

House Made Guacamole and Tortilla 9

Deviled Organic Eggs 8 GF

MEAT & CHEESE CHARCUTERIE

Choice of 3 Cheeses served with Chef's
Selection of Charcuterie 24

Adirondack Black Wax Cheddar

Barneveld, New York

Old Chatham Farms Ewes Blue

Old Chatham, New York

Sprout Creek Farm Bogart

Poughkeepsie, New York

Coach Farms Green Peppercorn Goat

Pine Plain, New York

SIDES

Sauteed Garlic Spinach 8 GF

Mac & Cheese 10

Smashed Potatoes 8 GF

French Fries 8

Caramelized Brussel Sprouts and

Applewood smoked bacon 8 GF



LARGE SALADS & SOUPS

Kale Caesar Salad 14

add grilled free range organic chicken +6

Cobb Salad 19 GF

*grilled chicken, avocado, hardboiled egg, tomatoes, bacon,
crumbled blue cheese, buttermilk dressing*

Baby Spinach Salad 15 GF

*Pancetta, Cinnamon Burgundy Vinaigrette, Pickled Apple,
Old Chatham Ewe's Blue Cheese*

French Onion Soup 11

caramelized onions, baguette crouton, gruyere, swiss cheese gratin

Manhattan Clam Chowder 12 GF

*local clams, fresh bay leaves, garlic crostini
add bacon +2.50*

SANDWICHES

served with house salad or fries

NY STATE CHEDDAR GRILLED CHEESE 13

*griddled sourdough bread, applewood smoked bacon, tomato, NY State Cheddar
and swiss*

Chicken Caesar PLT 15

Pancetta, Romaine on Focaccia

Classic Tuna Salad 13

white albacore tuna, celery and mayonnaise, toasted 7 grain bread

LCL LaFrieda Burger 21

swiss, cheddar, blue cheese, or american

Turkey Burger 17

swiss, cheddar, blue cheese, or american

add avocado +3

add bacon +2.50

ENTREES

Cavatappi Pasta with Turkey Bolognese 18

shaved parmesan cheese

Garden Vegetable Ravioli 22 GF/VEG

Ramesco & Broccoli Rabe

Classic Chicken Pot Pie 24

Fresh Thyme and a touch of Cream

Lemon Rosemary Chicken Paillard 21 GF

Your Choice of Organic Field Greens or Shoestring Fries

Roasted "Free Bird" Chicken 25 GF

seasonal vegetables or hand cut fries

Roasted Salmon 28

stir fried vegetables, chia seeds, Thai chili sauce

Flat Iron Steak 32 GF

Hudson Valley potatoes, mushrooms, garden herb chimichurri

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

Locally sourced market fresh, fair trade and good earth practices whenever possible

20% service charge is included for parties of 6 or more and is distributed to your service team

TAP BEER

Sixpoint Bengali , IPA 10
Narragansett Lager 8
Ommegang Witte 9
Blue Point Toasted Lager 10
Greenport Harbor Leaf Pile Ale 10

BOTTLED BEER

Allagash White 12
Amstel Light 8
Angry Orchard Hard Cider 9
Blue Moon 9
Budweiser/ Bud Light 8
Coors Light 8
Corona/Corona Light 9
Guinness 9
Heineken/Heineken Light 9
Miller Lite 8
Southern Tier IPA 12
Stella Artois 9

BEER CANS

Bronx Brewery American Pale Ale 10
Captain Lawrence 6th Borough Pilsner 8
Montauk Brewing Co. Sessions IPA 10
Six Point Crisp 12



CHAMPAGNE & SPARKLING

Champagne, Veuve Clicquot
"Yellow Label", France 25/115

Champagne, Veuve Clicquot
"Yellow Label", France 375ml 60

Champagne Rose, Moet Imperial Brut
France 25/115

Champagne Rose, Moet Imperial Brut
France 375ml 60

Prosecco, Ruffino
Veneto, Italy 15/58

Sparkling, Domaine Chandon
California 18/66

WHITE

Chardonnay, Cakebread
Napa, California 28/106

Chardonnay, Sonoma Cutrer
Napa, California 17/64

Chardonnay, Chateau Ste. Michelle
Columbia Valley, Washington 16/60

Pinot Grigio, Bollini
Trentino, Italy 15/58

Pinot Grigio, Stellina Di Notte
Friuli-Venezia Giulia Italy 15/58

Pinot Gris, Anthony Road
Finger Lakes, New York 15/58

Riesling, Anew
Columbia Valley, Washington 16/60

Riesling, Eroica
Columbia Valley, Washington 15/58

Sauvignon Blanc, Kim Crawford
Marlborough, New Zealand 17/64

Sauvignon Blanc, Chateau Ste. Michelle
Columbia Valley, Washington 16/60

Sauvignon Blanc, Echo Bay
Marlborough, New Zealand 15/58

ROSÉ

Arinzano Rosado Hacienda
Navarra, Spain 15/58

Banfi Centine
Toscana, Italy 15/58

Minuty
Côtes de Provence, France 16/60

Whispering Angel
Côtes de Provence, France 16/60

RED

Cabernet, Stags Leap
Napa, California 28/106

Cabernet Sauvignon, Justin
Paso Robles, California 17/64

Cabernet Sauvignon, Chateau St. Jean
California 18/66

Malbec, Almos
Uco Valley, Argentina 15/58

Merlot, Glass Mountain
California 15/58

Merlot, Wild Horse
Paso Robles, California 15/58

Pinot Noir, MacMurray Ranch
Sonoma Coast, California 20/74

Pinot Noir, DeLoach
California 18/66

Pinot Noir, Mark West
California 16/60



Our Sourcing Promise
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

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