

DINNER

APPETIZERS

- VINE RIPE TOMATOES & FRESH MOZZARELLA 10.00
warm focaccia, fresh basil, extra virgin olive oil
- “SHRIMPSCARGOTS” 12.00
shrimp baked with lemon, parsley & garlic
- SAUTÉED MARYLAND CRAB CAKE 14.00
shaved radish, shallots & pea shoot salad, tartar sauce
- CHILLED SHRIMP COCKTAIL 14.00
- OUR CLASSIC ONION SOUP GRATIN 8.00
- GRILLED GREEN & WHITE ASPARAGUS 11.00
béarnaise, soft poached egg & sea salt
- TRUFFLE POTATO CHIPS 8.00
creamy Maytag blue cheese & chives
- PRIME BEEF TENDERLOIN CARPACCIO 11.00
shaved parmesan, arugula & crispy capers
- CRISPY CALAMARI 11.00
spicy tomato and sweet & sour chili sauce
- MEDITERRANEAN HUMMUS PLATE 10.00
marinated olives & griddled pocketless pita
- CHICKEN & VEGETABLE SOUP 9.00
- SOUP OF THE DAY 9.00

SALADS

- BIBB & RED LEAF SALAD 9.00
radicchio, cucumber & tomato, lemon vinaigrette
- BABY ARUGULA &
ROASTED BEET SALAD 12.00
*crisp goat cheese, candied pecans,
balsamic vinaigrette*
- SPINACH SALAD 12.00
mushrooms, walnuts, warm bacon vinaigrette
- POACHED SHRIMP SALAD 15.00
rye toast
- CLASSIC CAESAR SALAD 12.00
herb croutons, reggiano
grilled chicken 3.00 grilled shrimp 6.00
blackened steak 8.00
- STEAK & ENDIVE SALAD 14.00
chickpea fries, horseradish cream
- COBB SALAD 16.00
*poached chicken breast, field greens, corn,
bacon, egg, creamy ranch dressing*
- OLIVE OIL POACHED TUNA NIÇOISE 22.00
*green beans, fingerling potatoes, romaine hearts,
kalamata olives & anchovy vinaigrette*
- APPLE & WALNUT SALAD 12.00
pickled onions, date molasses

SIDES 6

- Crispy French Fries Oven Baked Potato *chive sour cream*
- Mac n' Cheese Spicy Sweet Potato Fries
- Sautéed Market Vegetables Hash Browns
- Creamed Spinach Mashed Potatoes O'Keefe

20% gratuity on parties of 8 or more

STEAKS & CHOPS

*all served with sautéed market vegetables and
mashed potatoes O'Keefe*

- BRAISED BONELESS SHORT RIBS 24.00
- 10 OZ FILET MIGNON AU POIVRE 30.00
- NY STRIP STEAK FRITES 26.00
bordelaise sauce
- LAMB CHOPS AU JUS 26.00

ENTREES

- PERSHING SQUARE'S "FAMOUS CHICKEN POT PIE" 16.00
*poached white meat chicken, baby onions,
potatoes, carrots, peas & celery*
- SPICE RUBBED TUNA 23.00
beer battered fennel fries, avocado citrus salsa
- SEASONAL FISH SELECTION 24.00
Chef's preparation
- FARM RAISED FREE RANGE CHICKEN 21.00
*chicken breast & mushroom stuffed thigh,
glazed carrots, roasted potatoes*
- GRILLED ATLANTIC SALMON 22.00
*golden pommes anna, swiss chard sauteed in mustard oil
lemon herb butter*
- THREE BEAN VEGETABLE CHILI 16.00
shredded cheddar cheese, fresh guacamole & sour cream
- HOUSE MADE RICOTTA RAVIOLI 16.00
pomodoro sauce
- STEAMED MUSSELS 16.00
white wine, mustard & french fries
half order 8.00
- PASTA PRIMAVERA 16.00
*housemade pasta, fresh vegetables
basil, white wine & garlic*
- CRISPY LONG ISLAND DUCK BREAST 22.00
barbecue confit spring roll, sweet port syrup

SANDWICHES

- MAINE LOBSTER ROLL 24.00
house made potato chips & coleslaw
- THE BURGER 14.00
chopped sirloin, choice of cheese, salad or crispy fries
- GROUND 100% JUICY TURKEY BURGER 17.00
thousand island dressing, salad or crispy fries
- GRILLED SALMON FILLET BURGER 18.00
cucumber & wasabi aioli, curried taro chips

BREAKFAST ALL DAY

- EGGS BENEDICT 15.00
*choice of Canadian bacon, smoked salmon or baby spinach
English muffin, Hollandaise sauce*
- ORGANIC EGG OMELETTE 15.00
*choice of three fillings: cheddar, swiss, goat cheese, bacon, ham,
mushrooms, spinach, onion, smoked salmon or tomatoes
with home fries & toast*
- TRADITIONAL OR 100% ORGANIC WHOLE WHEAT
BELGIUM WAFFLES OR PANCAKES 14.00
pure maple syrup