

PERSHING SQUARE

*GLUTEN FREE MENU OPTIONS
20% GRATUITY FOR PARTIES OF 8 OR MORE

D I N N E R

A P P E T I Z E R S

"SHRIMP SCARGOTS"

shrimp baked with lemon, parsley, garlic

SAUTÉED MARYLAND CRAB CAKES

avocado & fava bean hummus, tartar sauce

HOMEMADE CHICKEN AND VEGETABLE SOUP*

CLASSIC FRENCH ONION SOUP

CRISPY CALAMARI

spicy tomato and sweet chili sauces

HUMMUS PLATE

hummus, tzatziki with grilled pita, fresh crudité

CHARBROILED OYSTERS

garlic bread

S A L A D S

KALE*

apple, cranberries, walnuts, apple cider vinaigrette

ROASTED BABY BEET SALAD*

crisp goat cheese, candied pecans, sugar snap peas

CLASSIC CAESAR

traditional or chipotle Caesar dressing,
herb croutons, reggiano

SEARED TUNA NICOISE

green beans, potatoes, black olives, hard boiled egg

MEDITERRANEAN*

feta cheese, vine ripe tomatoes, kalamata olives,
red onions and sherry shallot vinaigrette

ADD ANY TO THE ABOVE SALADS:

CHICKEN
GRILLED SHRIMP

BLACKENED STEAK
GRILLED SALMON

CHICKEN COBB*

poached chicken breast, corn, bacon, avocado
hard boiled egg, blue cheese, creamy ranch dressing

S A N D W I C H E S

BUZZ BURGER

bacon or mushrooms, choice of cheese, guacamole,
chipotle mayo, salad or crispy French fries

PERSHING SQUARE VEGGIE BURGER*

chipotle aioli, choice of salad or crispy fries

HAMBURGER

choice of cheese, salad or crispy French fries

GROUND 100% JUICY TURKEY BURGER

thousand island dressing, choice of cheese,
salad or crispy French fries

MAINE LOBSTER ROLL

homemade potato chips, cole slaw

E N T R E E S

BRAISED BONELESS BEEF SHORT RIBS*

whipped potatoes, market vegetables

NEW YORK'S FINEST CHICKEN POT PIE

poached chicken breast, fresh vegetables, flaky crust

VEGETABLE POT PIE

farm fresh vegetables, flaky crust, vegetable velouté

FARM RAISED ROAST CHICKEN*

fingering potatoes, brussels sprouts, grape
tomatoes, lemon caper sauce

GRILLED ATLANTIC SALMON*

roasted Yukon gold potatoes, snow peas, baby
carrots béarnaise

PASTA PRIMAVERA

fresh vegetables, basil, white wine, garlic

LONG ISLAND DUCK TWO WAYS*

crisp roast duck breast & duck leg confit, mushroom
risotto, sautéed spinach, black cherry sauce

PENNE MUSHROOM

wild mushrooms, porcini cream sauce

STEAMED MUSSELS*

white wine, dijon mustard, crisp fries

FILET MIGNON AU POIVRE*

mashed potatoes O'Keeffe

NY STRIP STEAK*

bordelaise sauce & mashed potatoes O'Keeffe

B R E A K F A S T A L L D A Y

ORANGE or GRAPEFRUIT JUICE

freshly squeezed

COFFEE or TEA

BELGIAN WAFFLE or PANCAKES

traditional or
100% whole wheat,
pure maple syrup

S I D E S

CRISPY FRENCH FRIES*

SWEET POTATO FRIES*

STEAMED, SAUTÉED or CREAMED SPINACH*

OVEN BAKED POTATO*

MAC N' CHEESE

BRUSSELS SPROUTS*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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SIGNATURE COCKTAILS

BLACKBERRY THYME MARGARITA

Casamigos Silver Tequila, muddled blackberry,
lime & thyme

THE OVERPASS

Gunpowder Gin, St. Germain & grapefruit juice
with a dash of bitters & a grapefruit twist on the rocks

BLOOD ORANGE & BAILEY'S IRISH COFFEE

Bushmill's Irish Whiskey, coffee, orange zest,
house-made blood orange whipped cream

WINTER SANGRIA

White wine, cranberries, apples, white grape juice, rosemary, grape cubes

FALL HARVEST

Angel's Envy Bourbon, Fuji apple juice, apple cider, maple syrup
& club soda with a dash of spice. Served hot or cold.

AUTUMN MULE

Tito's Vodka, ginger beer, orange juice, cranberry & rosemary

WINE BY THE GLASS

Wines by the glass are served in 6 ounce pours the equivalent of 1/4 of a bottle.

WHITE & ROSE

Pinot Grigio, Italy, Mezzacorona 2017
Rose, France, Cape Bleue, Jean Luc Colombo 2017
Sauvignon Blanc, New Zealand, Crossings 2017
Chardonnay, California, J Lohr, Riverstone Monterey 2016
Sancerre, France, Balland 2017
Riesling, Germany, Urban Mosel 2016

RED

Sangiovese, Italy, Chianti Coltibuono, Cetamura 2016
Tempranillo, Spain, Rioja Crianza, El Coto 2014
Pinot Noir, California, La Crema 2016
Cabernet Sauvignon, California, Purple Cowboy 2016
Malbec, Argentina, Graffigna Centenario Reserve 2016

CHAMPAGNE & SPARKLING WINES

Prosecco, Italy, Pisani
Champagne, France, Nicolas Feuillate

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W I N E B Y T H E B O T T L E

WHITE & ROSÉ

Sauvignon Blanc, New Zealand, Crossings 2018
Sauvignon Blanc, New Zealand, Babich 2017
Sauvignon Blanc, France, Sancerre Balland 2017
Sauvignon Blanc, California, Geyser Peak 2016
Pinot Grigio, Italy, Mezzacorona 2017
Chardonnay, California, J Lohr, Riverstone, Monterey 2017
Chardonnay, California, Sebastiani, Sonoma 2016
Chardonnay, California, Heitz Cellar, Napa Valley 2014
Chardonnay, California, Kistler, Sonoma 2016
Chardonnay, California, Montelena, Napa Valley 2011
Riesling, Germany, Urban Mosel 2017
Viognier, Stags Leap, Napa Valley 2016
Tempranillo, Spain, Rioja Reserva, Capellania 2011
Rose, France, Cape Bleue, Jean-Luc Colombo 2017

RED

Pinot Noir, California, La Crema 2016
Pinot Noir, Oregon, Erath Vineyards 2016
Pinot Noir, France, Nuits Saint Georges Drouhin 2014
Pinot Noir, France, Faiveley, Bourgogne 2015
Merlot, California, Mantanzas Creek, Sonoma 2013
Cabernet Sauvignon, California, Purple Cowboy, Paso Robles 2016
Cabernet Sauvignon, California, Twenty Rows, Napa Valley 2016
Cabernet Sauvignon, California, Mount Veeder Winery, Napa Valley 2013
Cabernet Sauvignon, California, Silver Oak, Alexander Valley 2013
Malbec, Argentina, Graffigna Centenario Reserve 2016
Petit Syrah, California, Stags Leap, Napa Valley 2014
Sangiovese, Italy, Rosso di Montalcino, Fattoria dei Barbi 2015
Tempranillo, Spain, Rioja Crianza, El Coto 2015

CHAMPAGNE

Sparkling Wine, Italy, Prosecco, Pisani
Sparkling Wine, New Zealand, Sophia
Champagne, France, Nicolas Feuillatte, Brut Reserve
Champagne, France, Veuve Clicquot, Yellow Label
Champagne, Dom Perignon, 2006

W I N E B Y T H E G L A S S

Wines by the glass are served in 6 ounce pours the equivalent of 1/4 of a bottle.

WHITE & ROSÉ

Pinot Grigio, Italy, Mezzacorona 2017
Rosé, France, Cape Bleue, Jean Luc Colombo 2017
Sauvignon Blanc, New Zealand, Crossings 2017
Chardonnay, California, J. Lohr, Riverstone, Monterey 2016
Sancerre, France, Balland 2017
Riesling, Germany, Urban Mosel 2016

RED

Sangiovese, Italy, Chianti Coltibuono, Cetamura 2016
Tempranillo, Spain, Rioja Crianza, El Coto 2014
Pinot Noir, California, La Crema 2016
Cabernet Sauvignon, California, Purple Cowboy 2016
Malbec, Argentina, Graffigna Centenario Reserve 2015

CHAMPAGNE & SPARKLING WINES

Prosecco, Italy, Pisani
Champagne, France, Nicolas Feuillatte

D R A F T B E E R

FULL PINT

Guinness Stout

Brooklyn Lager

Pilsner Urquell

Stella Artois

Coney Island Merman IPA

Samuel Adams Seasonal Selection

B O T T L E D B E E R

Budweiser

Blue Moon

Angry Orchard Cider

Heineken

Bud Light

Corona

O'Douls

Miller Light