

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

eggplant tapenade, tartar sauce

HOMEMADE CHICKEN & VEGETABLE SOUP*

CLASSIC FRENCH ONION SOUP

BLUE POINT OYSTERS

raw or charbroiled

SHRIMP COCKTAIL*

classic cocktail sauce

FRESH BURRATA & HEIRLOOM TOMATOES*

aged balsamic, basil pesto

S A L A D S

KALE*

walnuts, sliced pears, pomegranate seeds,
apple cider vinaigrette

ROASTED BABY BEET*

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 fries

PERSHING SQUARE VEGGIE BURGER

chipotle aioli, choice of salad or crispy fries

HAMBURGER

choice of cheese, salad or crispy fries

GROUND 100% JUICY TURKEY BURGER

thousand island dressing, choice of cheese,
salad or crispy 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

VEGETARIAN CHILI*

fresh guacamole, sour cream, cheddar cheese,
lentils & quinoa

FARM RAISED ROAST CHICKEN*

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

ATLANTIC SALMON

quinoa salad, sautéed broccolini, béarnaise

PASTA PRIMAVERA

fresh vegetables, pesto, 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

BELGIAN WAFFLE
or PANCAKES

pure maple syrup

COFFEE or TEA

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.

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 2017
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

D R A F T B E E R

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