

PERSHING SQUARE

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

LUNCH

A P P E T I Z E R S

"SHRIMPSCARGOTS"

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

E N T R E E S

FARM RAISED ROAST CHICKEN*

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

ATLANTIC SALMON*

quinoa salad, sautéed broccolini, béarnaise

PASTA PRIMAVERA

fresh vegetables, pesto, white wine, garlic

STEAMED MUSSELS

white wine, dijon mustard, crispy fries

NEW YORK'S FINEST CHICKEN POT PIE

poached chicken breast, fresh vegetables, flaky crust

VEGETARIAN CHILI*

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

PENNE MUSHROOM

wild mushrooms, porcini cream sauce

STEAK FRITES*

NY strip steak, crispy fries

S I D E S

MASHED POTATOES O'KEEFFE*

OVEN BAKED POTATO*

BRUSSELS SPROUTS*

STEAMED, SAUTÉED OR CREAMED SPINACH*

CRISPY FRENCH FRIES*

SWEET POTATO FRIES*

MAC N' CHEESE

S A L A D S

SEARED TUNA NICOISE

green beans, potatoes, black olives, hard boiled egg

ROASTED BABY BEET*

crisp goat cheese, candied pecans, sugar snap peas

CLASSIC CAESAR

traditional or chipotle Caesar dressing,
herb croutons, reggiano

MEDITERRANEAN*

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

KALE*

walnuts, sliced pears, pomegranate seeds,
apple cider 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

CHICKEN WALDORF WRAP

poached chicken salad, walnuts, raisins, apple
served with homemade potato chips

GRILLED CHICKEN PITA

fresh mozzarella, marinated tomatoes,
basil aioli, salad or crispy fries

MAINE LOBSTER ROLL

homemade potato chips

BUZZ BURGER

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

GROUND 100% TURKEY BURGER

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

PERSHING SQUARE VEGGIE BURGER

chipotle aioli, choice of salad or crispy fries

HAMBURGER

choice of cheese, salad or crispy fries

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
pure maple syrup

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