

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

RAW OYSTERS*	17
Half dozen raw oysters, mignonette sauce, lemon wedges	
SHRIMP SCARGOT	18
Shrimp baked with lemon, parsley, garlic	
CLASSIC FRENCH ONION SOUP	12
TUNA TARTARE*	19
Hand cut tuna, cucumbers, marinated sesame chili oil, pickled ginger, avocado, taro root	
CLASSIC GUACAMOLE	12
Avocado, cilantro, lime, serrano chili, onion, taro root chips	

S A L A D S

ARUGULA*	18
Baby arugula, grape tomatoes, red onions, blue cheese, toasted pine nuts, oregano vinaigrette	
BABY BEET	17
Roasted baby beets, radishes, micro greens, crumbled goat cheese, spiced toasted pistachios, white balsamic vinaigrette	
MEDITERRANEAN*	18
Chopped romaine lettuce, kalamata olives, tomatoes, cucumbers, onions, peppers, feta cheese, oregano vinaigrette	
KALE CAESAR	17
Baby kale, garlic, herb croutons, parmesan crisps, house made dressing	
AVOCADO*	15
Serrano peppers, micro greens, red onions, lime vinaigrette	
SEAFOOD COBB*	25
Shrimp, crab, bacon, hardboiled egg, feta cheese, red onions, grape tomatoes, lemon Dijon vinaigrette	
FRISSE SALAD	15
Crispy lardos, breakfast radish, spread black garlic crostini, parmesan poach eggs	

ADD ANY TO THE ABOVE SALADS:

CHICKEN	8	BLACKENED STEAK	13
GRILLED SHRIMP	11	GRILLED SALMON	13

E N T R E E S

LONG ISLAND DUCK BREAST	28
Pan-seared duck breast, spinach spaetzle, brunoise vegetables, sweet and sour cherry gastrique	
CHICKEN AL PASTOR*	27
Chicken marinated in al pastor sauce, with grilled pineapple and jicama slaw	
NORWEGIAN SALMON*	30
Braised leeks, pea tendrils, fingerling potatoes, coconut fondue, salmon caviar	
SEARED TUNA NICOISE*	30
Green beans, potato salad, roasted pepper relish, quail egg sunny side up	
FAVA BEAN RICOTTA RAVIOLI	22
Roasted wild mushroom ragout, parmesan cheese	
POTATO GNOCCHI	22
Homemade potato gnocchi, fresh corn puree, roasted cauliflower, parsley	
BUZZ BURGER	24
Guacamole, hot chili pepper aioli, crispy fries, choice of cheese (Cheddar, Gruyere, American, Muenster), choice of bacon or mushrooms	
12 OZ. NEW YORK STRIP STEAK*	35
Mashed potatoes O'Keeffe, red wine sauce	
 VEGGIE BURGER	20
Homemade veggie burger, avocado, hot chili pepper aioli, muenster cheese, crispy fries	
LOBSTER ROLL	30
Maine lobster, tartar sauce, sweet potato fries	
NEW YORK'S FINEST CHICKEN POT PIE	22
Poached chicken breast, fresh vegetables, flaky crust	

S I D E S 8

CRISPY FRIES
SWEET POTATO FRIES
MASHED POTATOES O'KEEFFE
MARKET VEGETABLES

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

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C O C T A I L S 18

HENDRICKS SPIKED LEMONADE

Hendricks's gin, passion fruit puree, lemonade, mint

SUMMER BREEZE

Prosecco, Saint Germain, Peach Schnapps, club soda

PINA MEZCALITA

Siete Misterios mezcal, pineapple, lime, simple syrup

THE O'KEEFFE

Bushmills, ginger & pear Belvedere, lime, ginger beer

SANGRIA

FROZEN MARGARITA

D R A F T B E E R S 8.50

STELLA

HAZY IPA

BIG WAVE ALE

SAM ADAMS SEASONAL

CONEY ISLAND MERMAN IPA

GUINNES

B O T T L E D B E E R S 8

BUDWEISER

BUD LIGHT

HEINEKEN

MILLER LIGHT

MICHELOB ULTRA

CORONA

BLUE MOON

ANGRY ORCHARD CIDER

O'DOULS