

Pershing Square

NEW YORK CITY

GLUTEN FREE

20% GRATUITY FOR PARTIES OF 5 OR MORE

D I N N E R

A P P E T I Z E R S

SHRIMP CARGOT	24
<i>lemon baked, parsley, garlic</i>	
FRENCH ONION SOUP	18
<i>melted Swiss</i>	
CRABCAKES	27
<i>cucumber salad, onion vinaigrette, tartar sauce</i>	
SEARED TUNA	24
<i>lemongrass marinated, avocado and mango salad, ginger, wasabi aioli, soy sauce vinaigrette</i>	
TOMATO AND MOZZARELLA	24
<i>balsamic reduction, basil pesto, garlic crostini</i>	

M A I N C O U R S E

 TUNA NIÇOISE	34
<i>haricot vert, quail egg, fingerling potatoes, tomato ginger relish</i>	
 NY STRIP	44
<i>12oz sirloin, mashed potatoes, red wine sauce</i>	
SIGNATURE POT PIE	29
<i>poached chicken, vegetables, flaky crust</i>	
PRIMAVERA	24
<i>fettuccini, vegetables, basil garlic sauce, parmesan cheese</i>	
MAINE LOBSTER ROLL	38
<i>toasted brioche, choice of salad or fries</i>	
BEEF BURGER	26
<i>lettuce, tomato, onion, pickle, choice of cheese, choice of salad or fries</i>	
TURKEY BURGER	26
<i>lettuce, tomato, onion, pickle, chipotle aioli, choice of salad or fries</i>	
LONG ISLAND DUCK BREAST	33
<i>mushroom risotto, asparagus, cranberry reduction</i>	
NORWEIGAN SALMON	35
<i>vegetables, wild rice, cilantro oil, lemon caper beurre blanc</i>	
BRAISED BONELESS SHORT RIB	38
<i>mashed potatoes, and vegetables</i>	
FREE RANGE CHICKEN	28
<i>basil mashed potatoes, haricot vert, chicken jus</i>	
VEGETARIAN CHILI	24
<i>sour cream, guacamole, pico de gallo</i>	
BREAKFAST FOR DINNER	22
<i>pancakes or waffles</i>	

S A L A D S

 MEDITERRANEAN	21
<i>romaine lettuce, Kalamata olives, tomatoes, cucumbers, onions, peppers, feta cheese, oregano vinaigrette</i>	
CLASSIC CAESAR	20
<i>croutons, parmesan cheese, house dressing</i>	
 AVOCADO	20
<i>Serrano peppers, microgreens, red onions, lime vinaigrette</i>	
 CHICKEN COBB	30
<i>grilled chicken, bacon, hard-boiled egg, bleu cheese, tomatoes, lemon Dijon dressing</i>	
THE WALDORF	27
<i>poached chicken, golden raisins, dill, red grapes</i>	
BOSTON LETTUCE	22
<i>walnuts, bleu cheese, apple, buttermilk dressing</i>	

ADD ANY TO THE ABOVE:

CHICKEN	10	STEAK	15
GRILLED SHRIMP	13	GRILLED SALMON	15

S I D E S 12

FRENCH FRIES
MARKET VEGETABLES
MASHED POTATOES
SPINACH (SAUTÉED OR CREAMED)
TIPPERARY POTATOES +3

PERSHING SQUARE serves the highest quality, straight forward wonderful food.
We expend great effort to research and acquire the freshest, purest, and finest ingredients.

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

Pershing Square

NEW YORK CITY

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

SPARKLING

Prosecco <i>Fidora, Veneto, IT NV</i>	17 / 51
Cremant <i>Langlois, Loire, FR NV</i>	18 / 54

WHITE

Pinot Gris <i>Lo Triolet, Valle d'Aosta, IT '22</i>	19 / 57
Chardonnay <i>Domaine Alain Geoffroy, Chablis, FR '20</i>	19 / 57
Chardonnay <i>Far Mountain "Myrna," Sonoma, CA '21</i>	22 / 66
Sauvignon Blanc <i>Michel Thomas Silex, Sancerre, FR '21</i>	19 / 57
Riesling <i>Bloomer Creek, Edelzwicker, Seneca Lakes, NY '20</i>	19 / 57
Muscadet <i>Pépière, La Pépie, Loire, FR '23</i>	17 / 51

ROSÉ + ORANGE

Rosé <i>Chateau de Pourcieux, Ste Victoire, Provence, FR '23</i>	16 / 48
Orange <i>Channing Daughters "Ramato," N. Fork, NY '23</i>	17 / 51

RED

Gamay (<i>chilled</i>) <i>Jean Loron "Beau!," Burgundy, FR, '20</i>	16 / 48
Pinot Noir <i>Ponzi, "Tavola," Willamette Valley, OR '21</i>	19 / 57
Corvina <i>Fidora Ripasso, Valpolicella, IT '20</i>	18 / 54
Tempranillo <i>Bodegas Ontañon Reserva, Rioja, ES '15</i>	18 / 54
Malbec <i>Durigutti, Mendoza, AR '21</i>	17 / 51
Cabernet Sauvignon <i>Balverne, Chalk Hill, Sonoma, CA '20</i>	18 / 54
Super Tuscan Blend <i>Antinori Guado al Tasso "Il Bruciato" IT '22</i>	22 / 66
Sangiovese <i>Antinori "Pèppoli" Chianti Classico, IT '22</i>	17 / 51

B E E R S 9.00

DRAFT

Stella Artois
Coney Island IPA
Hazy IPA
Kona Big Wave
Sam Adams Seasonal
Guinness

BOTTLED

Bud Light
Michelob Ultra
Budweiser
Heineken
Blue Moon
Corona
Modelo Especial
Becks N/A
Eden Peak Bloom Hard Cider