

THE SIGNATURE ROOM AT THE 95TH

RAW BAR

Freshly Shucked Oysters on the Half Shell
Half Dozen 19.50
Full Dozen 39

horseradish cocktail sauce | mignonette

Raw Bar for Two Market

half Maine lobster | four oysters on the half shell |
four jumbo shrimp | half pound snow crab claws |
horseradish cocktail sauce | fresh lemon

The Seafood Tower Market

whole Maine lobster | dozen oysters on the half shell |
dozen jumbo shrimp | one pound snow crab claws |
horseradish cocktail sauce | fresh lemon

APPETIZERS

Foie Gras Torchon 18

toasted brioche | fresh fruit brûlée | Fresno chili | micro greens

Seafood Terrine 16

octopus | lobster | crabmeat | scallop | fennel salad |
creamy citrus wasabi | chili oil

Sautéed Shrimp 20

creamy grits | grilled shishito pepper vinaigrette

Bison Carpaccio 15

garlic-caper relish | egg snow | fresh horseradish | aged Parmesan

Seared Ahi Tuna 15

sea beans | tapioca chip | toasted sesame seeds

Beet Tartare* 14

black bean purée | arugula | micro greens

Goat Cheese Gnocchi* 14

mushroom ragout | truffle broth | whipped goat cheese

A portion of The Signature Room proceeds will go to:

Susan M. Roman Scholarship

Founded by the Roman Family Foundation, the Susan M. Roman Scholarship was founded in the memory of Susan Roman, who lost her battle with ovarian cancer in 2012. Susan dedicated her life's work to the professional education of others and this scholarship is awarded annually to students who have demonstrated academic success in a healthcare field.

Ask your server how you can make an additional donation.

SOUPS

Heirloom Tomato Gazpacho* 8
toasted croutons | micro basil

Lobster Bisque 9
fennel relish | lobster-sherry gelée

SALADS

Mixed Greens Salad* 10
seasonal vegetables | sherry vinaigrette

Romaine Salad 10
herb crouton | Grana Padano cheese | Caesar dressing

Roasted Vegetable Salad* 12
seasonal vegetables | whole grain mustard vinaigrette

SEAFOOD

Seared Sea Scallops 36
forbidden rice | cauliflower purée | radish salad

Pan Seared Halibut 35
market mushrooms | sugar snap peas | lemon coulis

Twin Lobster Tails Market
toasted farro | wilted greens | béarnaise

Seafood Linguine 40
black linguine | seared scallops | sautéed shrimp | sweet roasted peppers | citrus-black garlic sauce

Sautéed Scottish Salmon 33
Parmesan risotto | salmon roe butter | crispy salmon skin

A MINIMUM OF ONE MAIN COURSE PER PERSON IS REQUIRED.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF
FOOD RELATED ILLNESS.

*Denotes a Vegetarian item

SPECIALTIES

Roasted Rack of Lamb 38

brie semolina | broccolini | toasted hazelnuts | natural reduction

Pan Seared Duck Breast 32

wild rice | bok choy | red cabbage | orange Madeira reduction

Roasted Chicken 30

cheesy grits | carrots | cipollini onions | celery | natural jus

Grilled Pork Chop 38

Jamaican jerk spices | jalapeno green chili polenta | apple chutney | natural jus

Vegetable Rigate Pasta* 30

zucchini | squash | shiitake mushrooms | cherry tomatoes | Manchego cheese | primavera sauce

Crispy Tofu* 29

quinoa | broccolini | green coconut curry

STEAKS

Surf and Turf Market

petite filet | lobster tail | wilted greens | béarnaise | natural reduction

Grilled Petite Filet of Beef 42

haricot verts | natural sauce

New York Strip Steak 45

rapini | red wine reduction

Grilled Filet of Beef 50

blue foot mushrooms | natural reduction

SIDE DISHES

Lyonnaise Potatoes* 5

Roasted Asparagus | panchetta | béarnaise 7

Potato Croquettes* 5

Sautéed Shishito Peppers |

cherry tomatoes | toasted sesame seeds 5

Roasted Cauliflower | smoked paprika yogurt* 5

Whipped Potatoes* 6

Roasted Mushrooms | truffle vinaigrette* 7

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