

RAW BAR

Freshly Shucked Oysters on the Half Shell
Half Dozen 18
Full Dozen 36

horseradish cocktail sauce | mignonette

Raw Bar for Two Market

half Maine lobster | four oysters on the half shell |
four jumbo shrimp | half pound Alaskan king crab legs |
spicy remoulade | horseradish cocktail sauce | fresh lemon

The Seafood Tower Market

whole Maine lobster | dozen oysters on the half shell |
dozen jumbo shrimp | one pound Alaskan king crab legs |
spicy remoulade | horseradish cocktail sauce | fresh lemon

APPETIZERS

Steamed Mussels 16

grilled artichokes | micro fennel | citrus-wine broth | garlic baguette
Charity of the Month selection

Duck Trio 18

crispy duck thigh | seared foie gras | duck liver mousse |
toast points | rhubarb spread

Spring Vegetable Pot Pie 16

braised rabbit | truffles | puff pastry

Grilled Shrimp 15

creamy cheddar grits | tomato-okra chutney

Seared Yellow Fin Tuna 16

malanga purée | papaya-cilantro relish

King Crab and Calamari 14

citrus butter poached squid | fried calamari | herb potatoes |
teardrop tomatoes | verde sauce

Braised Pork Belly 12

rhubarb gelée | stone ground mustard | pickled pearl onions

Slow Roasted Beef Short Rib 15

herb polenta | wild mushrooms | braised leeks

Smoked Sturgeon and Caviar 15

Bibb lettuce | hard boiled egg | pickled cucumber and dill |
peppercorn vinaigrette | flatbread

CHARITY OF
THE MONTH

During the Month of June The Signature Room at the 95th
will donate ten percent of the proceeds of designated items to:

Careers Through Culinary Arts Program

C-CAP works with public schools across the nation to prepare high school students for college and career opportunities in the restaurant and hospitality industry. A national non-profit, C-CAP provides teacher training, scholarships, cooking competitions, job shadows, training and internships, college and career advising, and product and equipment donations.

SOUPS

- Corn and Shrimp Bisque

8

chive oil | spicy fried popcorn shrimp

Charity of the Month selection
- Lobster Bisque

8

fennel relish | shellfish mousseline

SALADS

- Rapini Salad

10

heirloom tomatoes | spring legumes | baguette with pea purée | mustard vinaigrette

Charity of the Month selection
- Mixed Greens Salad*

8

seasonal vegetables | sherry vinaigrette
- Romaine Salad

9

brioche crouton | shaved Grana Padano cheese | Caesar dressing
- Quinoa and Roasted Beet Salad*

10

feta cheese | walnuts | roasted garlic chips and shallots | Dijon vinaigrette

SEAFOOD

- Pan Seared Halibut

32

grilled artichokes | anchovy aioli | cucumber-lemon salsa

Charity of the Month selection
- Pancetta Crusted Seared Scallops

36

wild mushrooms | goat cheese gnocchi | peas | whole grain mustard
- Seared Red Snapper

34

sautéed escarole | Provençal white beans
- Sautéed Scottish Salmon

33

farro | cauliflower-saffron purée | roasted vegetables | saffron sauce
- Twin Lobster Tails

Market

three cheese cous cous | Swiss chard | citrus butter
- Seafood Linguine

32

black linguine | scallops | shrimp | sweet roasted peppers | citrus-black garlic sauce

A MINIMUM OF ONE MAIN COURSE PER PERSON IS REQUESTED.
A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF FIVE OR MORE.
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

- Yukon Gold Potato Gnocchi*

30

cipollini onions | sweet peas | burrata cheese | roasted pistachios | black truffle vinaigrette
- Grilled Tofu*

30

sweet and sour eggplant | dashi broth
- Roasted Rack of Lamb

38

parmesan and white truffle panna cotta | haricot verts | mint pesto
- Spiced Duck Breast

32

whipped sweet potatoes | bacon braised red cabbage | crispy spiced onions and sweet potatoes | cider au jus
- Herb Roasted Chicken

30

braised onions | parmesan whipped potatoes | glazed baby carrots
- Chorizo Stuffed Pork Chop

38

whipped potatoes | roasted corn relish | ancho sauce

STEAKS

- Filet of Beef

50

potato galette | wild wilted greens | oxtail pot-au-feu
- Wagyu “Manhattan” Strip Steak

60

wild mushrooms | whipped potatoes | natural sauce
- Petit Filet

46

wild wilted greens | whipped potatoes | natural sauce
- Bone-In Veal Chop

48

smoked bread pudding | roasted root vegetables | verde sauce

SIDE DISHES

- Seasonal Vegetables*

5

Peas and Carrots | onions | truffle vinaigrette*

5

Roasted Mushrooms | truffle vinaigrette*

5

Three Cheese Cous Cous | brie | smoked Gouda | aged cheddar *

5

Mashed Sweet Potatoes | maple-bourbon sauce | bacon lardons

5

Black Truffle Whipped Potatoes*

7
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- 6/2013