

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	
<i>Charity of the Month selection</i>	
Lobster Bisque	8
fennel relish shellfish mousseline	

SALADS

Rapini Salad	10
heirloom tomatoes spring legumes baguette with pea purée	
mustard vinaigrette	
<i>Charity of the Month selection</i>	
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	
<i>Charity of the Month selection</i>	
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.

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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*Denotes a Vegetarian item