

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

Duck Trio 18

crispy duck thigh | foie gras terrine | duck rilette |
toasted baguette | fresh fruit brûlée

Chili Rubbed Shrimp 20

cranberry beans | baby spinach | tangerine vinaigrette

Grilled Octopus 15

tricolor quinoa | Banyuls vinaigrette

Braised Pork Belly 14

toasted barley | purple cabbage | smoked mirin reduction

Smoked Arctic Char 15

potato salad | poached egg | tomato vinaigrette

Tuscan Tomato Salad* 15

fresh mozzarella | basil | brioche croutons | balsamic reduction

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	Cream of Salsify Soup*	8
	pickled vegetables	
	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 Beet Salad*	12
	baby greens blue cheese and fig truffles candied walnuts spiced pistachios red beet purée	
SEAFOOD	Seared Sea Scallops	36
	creamy grits summer corn Poblano chili butter Cajun popcorn	
	Pan Seared Barramundi	32
	quinoa sautéed greens tarragon cream sauce chili oil	
	Twin Lobster Tails	Market
	toasted farro wilted greens pink peppercorn beurre blanc	
	Seafood Linguine	40
	black linguine seared scallops roasted shrimp sweet roasted peppers citrus-black garlic sauce	
	Sautéed Scottish Salmon	33
	Parmesan risotto tomato relish	

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

- Vegetable Rigate Pasta*

30

zucchini | squash | shiitake mushrooms | cherry tomatoes | corn | Manchego cheese | chili flakes
- Roasted Rack of Lamb

38

blue cheese semolina | haricot verts | stone fruit and raisin chutney | mint pesto
- Vegetable Phyllo*

29

chickpeas | tomato chutney | truffle vinaigrette
- Pan Seared Duck Breast

32

creamy black barley | bok choy | red cabbage | hibiscus gastrique
- Roasted Chicken

30

toasted orzo pasta | carrots | pearl onions | natural jus
- Grilled Pork Chop

38

Jamaican jerk spices | grilled shishito peppers and pineapple | gigante white beans | natural jus

STEAKS

- Surf and Turf

Market

petite filet | lobster tail | wilted greens | pink peppercorn beurre blanc | natural reduction
- Grilled Petite Filet of Beef

42

wild wilted greens | natural sauce
- New York Strip Steak

43

haricot verts | maître d’ butter | red wine reduction
- Grilled Filet of Beef

50

sautéed lobster mushrooms | Cabrales blue cheese butter | shiitake reduction

SIDE DISHES

- Lyonnaise Potatoes*

5
- Roasted Cauliflower

5

bacon-parmesan crust | Bechamel
- Potato Croquettes*

5
- Whipped Potatoes*

5
- Sautéed Brussels Sprouts

5

apple cider vinaigrette*
- Roasted Mushrooms

7

truffle vinaigrette*

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