

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 rillette |
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	bacon-parmesan crust Bechamel
Potato Croquettes*	5
Whipped Potatoes*	5
Sautéed Brussels Sprouts	apple cider vinaigrette*
Roasted Mushrooms	truffle vinaigrette* 7

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