

APPETIZERS

SOUP DU JOUR

Chef's Selection
SIXTEEN

THE WALDORF SALAD

Candied Walnuts, Sweet & Sour Apples, Celeriac
NINETEEN

MESCLUN GREEN SALAD

Rooftop Greens, Shaved Root Vegetables, Champagne Vinaigrette
SIXTEEN

SALADS & SANDWICHES

PEACOCK SPRING SALAD

Mesclun Greens, Chiogga Beets, Red Wine Poached Salsify, Sunflower Seeds, Candied Kumquats, Blood Orange Vinaigrette

Maine Lobster Meat
THIRTY TWO

Grilled Shrimp
THIRTY

Turkey Breast
TWENTY EIGHT

SEARED YELLOW FIN TUNA SALAD NICOISE

Crisp & Smooth Artichokes, Green Beans, Creamy Anchovy Sauce
THIRTY FOUR

PEACOCK ALLEY CLUB SANDWICH

*Roasted Turkey Breast, Thick Cut Bacon, Vine Ripened Tomatoes, Sliced Hard-Boiled Egg,
Creamy Avocado, Toasted Brioche*
TWENTY TWO

GRILLED CHICKEN PANINI

Krauterschatz Cheese, Citrus Carrot, Applewood Smoked Bacon, Crisp Onions, Truffle Tomato
TWENTY NINE

MAINE LOBSTER ROLL "SLIDERS"

Creamy Lobster Salad, Toasted Brioche Bun, Root Vegetable Chips
THIRTY TWO

ANGUS BEEF BURGER

Cheddar, Swiss or Brie, Sesame Brioche Bun, French Fries
THIRTY TWO

SOUP AND SANDWICH

Chicken & Matzo Ball Soup – Reuben Sandwich on Rye
TWENTY NINE

Gluten Free Options available

ENTRÉES

DAYBOAT SCALLOPS & CALAMARI

*Grilled Calamari Stuffed with Crab and Lobster
Parsnip Puree, Picholine Relish*

THIRTY SIX

HERB GRILLED CHICKEN PAILLARD

Sauce Gribiche, Arugula Salad, Pickled Radish

TWENTY NINE

STEAK DIANNE

Yukon Puree, Roasted Sunchokes, Brandy Mustard Sauce

THIRTY NINE

ARCTIC CHAR FILET

Red Quinoa Cake, Celeriac Puree, Shaved Vegetable Salad

THIRTY FOUR

PASTA DU JOUR

Chef's Selection

MARKET PRICE

SIDES

HERB FRIES

MIXED GARDEN VEGETABLES

NINE

DESSERTS

WALDORF ASTORIA RED VELVET CUPCAKES

Four Original Waldorf Astoria Cupcakes

NEW YORK CHEESECAKE

Raspberry Coulis, Mixed Berries

VALRHONA CHOCOLATE FINANCIER CAKE

Rooftop Honey, Diplomat Cream, Honey Puffed Wheat Crunch

ASSORTMENT OF MIGNARDISE

FOURTEEN

Chef De Cuisine: Matt Schindler