

ROYALTON

BRASSERIE

DINNER MENU

HORS D'OEUVRES

EAST COAST OYSTERS ON THE HALF SHELL <i>(per piece)</i> ... 1.50 <i>mignonette, cocktail sauce, fresh lemon</i>	
BRAISED LEEKS MIMOSA 9 <i>leeks, chopped egg, shaved parmesan warm caper-sherry vinaigrette</i>	
TARTE FLAMBÉ 12 <i>fromage blanc, bacon caramelized onion, herbs de provence</i>	
JUMBO SHRIMP COCKTAIL..... 16 <i>sauce Royalton</i>	
YELLOWFIN TUNA TARTARE 17 <i>avocado, wasabi ponzu, lavash</i>	
STEAK TARTARE 18 <i>dijon, cornichon, caper, egg yolk, country toast</i>	
JUMBO LUMP CRAB TOAST..... 18 <i>country bread, pickled fresno chili, lemon aioli</i>	

SOUPS

FRENCH
ONION SOUP
*caramelized onion, baguette,
gruyere, parmesan*
9

LOBSTER BISQUE
*leeks, sweet potato,
lobster chili oil*
9



SALADS

FRISÉE AUX LARDONS <i>niman ranch bacon and roast shallot vinaigrette, poached egg</i> 9	
CHOPPED SALAD <i>spring lettuce, avocado, chickpea, haricot verts, green goddess salad dressing</i> 10	
KALE SALAD <i>kale, honeycrisp apple, cheddar cheese, celery, red grapes</i> 10 <i>pickled mustard seeds, honey mustard dressing</i>	
CLASSIC CAESAR <i>baby romaine, crispy parmesan, creamy caesar dressing</i> 11	
BABY BEET SALAD <i>candy cane beets, avocado, ruby grapefruit, red wine vinaigrette</i> 12	



ENTRÉES

PARK AVENUE BURGER <i>potato brioche, gem lettuce, tomato, toasted garlic aioli, vermont cheddar</i> 18	
MALFADINE PASTA <i>fresh cherry tomato sauce, ricotta, basil</i> 19	
NORWEGIAN SALMON <i>green lentils, artichokes barigoule</i> 22	
MUSSELS PROVENÇAL <i>steamed mussels, fennel, cherry tomatoes, saffron</i> 22	
ROASTED LANCASTER CHICKEN <i>zucchini, almonds, salsa verde</i> 24	
GRILLED BRANZINO <i>lemon, tomato, fennel, picholine olives</i> 29	
STEAK AU POIVRE <i>New York strip, brandy peppercorn, house cut fries</i> 32	

SIDES . 9

ROASTED MUSHROOMS
POMME FRITES
SAUTÉED SPINACH

MACARONI AU GRATIN
HARICOT VERT
ALMONDINE

SPECIALTY COCKTAILS · 16

LA VIE EN ROSE

*Ketel One Citroen Vodka, St. Germain,
Fresh Lime Juice, Cucumber, Mint*

LA BLONDE

*New Amsterdam Dry Gin, St Germain,
Lillet Blanc, Rosemary Honey, White Grapes*

MARGUERITE

*Casamigos Blanco Tequila, Cointreau,
Ancho Reyes Chile Liqueur, Lime Juice*

SANS NOME

*Crème Yvette Liqueur, Calvados,
Strawberry-Thyme Nectar, Lime Juice*

CLAIRE DE LUNE

*Bacardi 8 rum, Canton Ginger Liqueur,
Rosemary Honey, Pineapple*

LA PALOMA

*Casa Noble Tequila, Del Maugey Mezcal,
Grapefruit Juice, Fresh Lime Juice, Egg White*

VIEUX CARRÉ

*Earl Grey Infused Bulleit Rye Whiskey,
Hennessy VS, Sweet Vermouth, Maple syrup,
Benedictine*

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
PROSECCO, <i>Valdo, Veneto, Italy nv</i>	13	62
CHAMPAGNE, <i>Nicolas Feuillatte nv</i>	24	115
ROSÉ CHAMPAGNE, <i>Moët & Chandon</i>	30	145

WHITE WINE

	GLASS	BOTTLE
CHARDONNAY, <i>Landmark Vineyards, Overlook, California 2016</i>	15	58
SAUVIGNON BLANC, <i>Castlepoint, Martinborough, New Zealand 2017</i>	14	54
RIESLING, <i>Pierre Sparr, Alsace, France 2017</i>	13	50
SANCERRE, <i>Langlois Château, Loire Valley, France 2017</i>	16	62
VOUVRAY, <i>Damien Pinon, 'Tuffo', Loire Valley, France 2017</i>	14	54
CHARDONNAY, <i>Pouilly-Fuissé, Louis Jadot, Burgundy, France 2017</i>	22	85

RED WINE

	GLASS	BOTTLE
PINOT NOIR, <i>Mas La Chevalier, France 2017</i>	12	46
BORDEAUX ROUGE, <i>Château La Rame, Bordeaux, France 2016</i>	15	58
MALBEC, <i>Terrazas de Los Andes, 'Reserva', Mendoza, Argentina 2016</i>	14	54
MINERVOIS, <i>Château Massiac, Cuvée Sentinelle: (Syrah/Carignan) Languedoc, France 2017</i>	13	50
PINOT NOIR, <i>Bourgogne Rouge, Domaine David Moreau Burgundy France 2014</i>	19	74

ROSÉ WINE

	GLASS	BOTTLE
CÔTES DE PROVENCE, <i>L'Ange et Luce, Domaine de Jacourette France 2017</i>	14	54

BEER · 9

AMSTEL LIGHT	KRONENBOURG 1664
BLUE POINT SEASONAL	PERONI NASTRO AZZURRO
SORACHI ACE ALE	GRIMBERGEN BLONDE
FOUNDERS ALL DAY IPA	GRIMBERGEN AMBRÉE
HEINEKEN	STELLA ARTOIS
WAR FLAG LADY JUSTICE STOUT	WEIHENSTEPHANER HEFEWEISS