

DINING AT THE HOTEL



Lunch Mon-Fri 11:30am-2:00pm
Dinner Tues - Sat 5:30pm-10:30pm
Saturday Afternoon Tea 2:00pm-5:00pm
Sunday Brunch seating opens at 11:00am

Red Salt Room by David Burke creates a sublimely relaxed elegance for Chef Burke's first foray of his pioneering New American cuisine on Long Island. The venue features rich herringbone wood flooring, whimsical Himalayan Sea Salt accents and fashionable milk glass chandeliers. The menu showcases the chef's hallmark dishes, such as crackling pork shank and "angry" lobster, along with his unique approach to regional offerings, such as dry-aged Long Island duck, pretzel-crusted crab cake, and a plethora of playful seasonal creations.

The Rose Room

Seasonal: October through May
Friday & Saturday Evenings

A sultry setting for late night escapes. This secretive, underground lounge serves up artisanal cocktails to a trendy crowd that favors dark corners and pulsating music.



Breakfast Mon-Sat 7:00am-11:30am,
Sun 6:30am-10am
All Day Menu Mon-Sun 12:00pm-10:00pm

King Bar by David Burke features New American all-day dining, starting with the LI power breakfast, featuring essential Burke classics like lobster scramble and maple cured clothesline bacon, followed by a menu of casual afternoon options, including lunch salads, sandwiches, creative small plates, and shareable appetizers into the evening. That's when King Bar transitions into a posh lounge setting, featuring an array of Chef Burke's most savory sharing plates, including his signature lobster dumplings, tuna and salmon parfait and pastrami salmon carpaccio.

the Patio Bar

Seasonal: May through October

Our lush outdoor Patio Bar offers a unique spin on Tapas and craft libations, and weekly entertainment. An outdoor bar and cozy lounge seating is the perfect backdrop for a relaxing experience.

BREAKFAST MENU

Served daily 6:00am to 11:00am

Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

BEVERAGES

Freshly Squeezed Orange, Carrot or
Grapefruit Juice | \$5

Chilled Apple, Cranberry, Tomato,
Pineapple or V-8 | \$4

Fruit Smoothie | \$8 w/Protein | \$10

Freshly Brewed Coffee

Two Cups \$6 | Six Cups \$12

Pot of Loose- Leaf Tea | 2 cups \$10

Espresso | \$4

Cappuccino, Café Latte | \$5

Hot Cocoa | \$4

Whole Milk or Skim Milk | \$3.50

Chocolate Milk | \$4

Soy Milk or Almond Milk | \$5

Coke, Diet Coke, Sprite, Ginger Ale,
Tonic or Club Soda | \$3.50

Bottled Water (1L) | \$8

Ruby Grapefruit Brulee | \$7 Sectioned,
Caramelized upon Request

Fresh Sliced Fruit | \$12

Seasonal Fruits, Honey, Yogurt

Seasonal Berries | Small MP Large MP
Whipped Cream, Brown Sugar

Traditional Bircher Muesli | \$14
Apples, Strawberries

Scottish Smoked Salmon | \$21

Cream Cheese, Tomatoes, Capers,
Red Onion and Toasted Bagel

Healthy Breakfast | \$17

Choice of Steel Cut Irish Oatmeal or Yogurt
Granola Parfait, Fresh Fruit, Bran Muffin

Steel Cut Irish Oatmeal | \$10 Brown

Sugar, Raisins, Steamed Milk

Sliced Banana or Fresh Berries | Add \$4

Selection of Dry Cereals | \$10
Whole, Low Fat or Non-Fat Milk
Sliced Banana or Fresh Berries | Add \$4

Bakery Basket | \$15
Choice of Fresh Squeezed Fruit Juice
Basket of Freshly Baked Breakfast Pastries with
Sweet Butter and Preserves
Choice of Three: Croissant, Danish, Muffin,
Toast or English Muffin
Freshly Brewed Coffee (Regular or Decaf)
or Tea

Two Organic Eggs Any Style | \$17
Breakfast Potatoes and Toast Choice
of Bacon, Sausage, Ham
or Canadian Bacon

Eggs Benedict
Poached Eggs, English Muffin, Hollandaise
Florentine (Spinach) | \$18
Crab | \$22
Smoked Salmon | \$20 Canadian
Bacon | \$18

Egg White Frittata | \$19
Spinach, Tomato, Flax Seeds, Seven Grain Toast

Steak and Eggs | \$28
Two Organic Eggs, Breakfast Potatoes

Farm Fresh Three Egg Omelet | \$18 Breakfast
Potatoes and Toast
Choice of
Vegetable: Tomato, Onion, Spinach,
Mushroom, Peppers, Asparagus
Meat: Applewood Smoked Bacon, Grilled
Black Forest Ham, Sausage, Turkey Bacon
Cheese: Swiss, Vermont Cheddar, Goat
Cheese, American
Upgrade: Smoked Scottish Salmon, Lobster,
Jumbo Lump Crab | \$7

L.I.E. Commuter Sandwich | \$16
Scrambled Eggs, Tomato, Avocado,
Cheddar, Side of Breakfast Potatoes
on an English Muffin

Belgian Waffle | \$14
Whipped Cream, Warm Maple Syrup

Fluffy Brioche French Toast | \$14
Warm Maple Syrup,
Cinnamon, Orange Essence

Buttermilk Pancakes | \$14
Plain, Chocolate Chip, Seasonal Berries or
Banana and Warm Maple Syrup

SIDES

Muffin, Danish or Croissant (3 pieces) | \$9
New York Bagel with Cream Cheese | \$6
Breakfast Potatoes | \$6
Ham, Bacon, Sausage, Canadian Bacon, Turkey
Bacon or Chicken-Herb Sausage | \$6
Toasted English Muffin, White, Whole Wheat,
Rye or Seven Grain Bread | \$5

ALL DAY MENU

Served daily 11:30am to 11:00pm

Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

SNACKS

Baked Tri-Colored Nachos | \$16

Black Beans, Three Cheeses, Guacamole,

Mediterranean Dips | \$14

Hummus, Babaganoush, Olives,
Flatbreads

Add Fresh Cut Vegetables | \$5

Artisanal Cheese Plate

Fig Cake, Honeycomb, Crostini

For 1 | \$18

For 2 | \$32

For 3 | \$60

Crispy Chicken Wings

Blue Cheese and Spicy Sauce

Tater Tots and Sport Peppers | \$14

Spicy Ranch Dressing

Warm New York Pretzels | \$11

Spicy Brown Mustard

Crudit , Ranch Dressing | \$12

STARTERS

Hearty Chicken Soup, Orzo, Fresh Herbs | \$9

Burrata | \$18

Arugula, Tomato, Aged Balsamic

Chilled Jumbo Shrimp | \$18

Cocktail Sauce, Fresh Lemon

Fried Calamari | \$16

Spicy Marinara Sauce, Lemon

Flatbread Margherita | \$14

SALADS

Local Baby Lettuce Salad | \$10
Herb Crouton, Tomato, Shallot Vinaigrette

Traditional Caesar Salad | \$12 Add
Chicken \$6 | Add Shrimp \$10 Add
Grilled Steak \$12

Grilled Chicken Cobb Salad | \$25
Avocado, Bacon, Hard Boiled Egg,
Buttermilk Ranch Dressing

SANDWICHES

Served with Salad, French Fries or Sweet Potato Fries

Beef Short Rib | \$18
English Muffin, Vermont Cheddar, Smokey Bacon

Grilled Veggie Burger | \$14
Onions, Mushrooms

Maine Lobster Roll | \$24
Freshly Picked Lobster, Potato Roll, Coleslaw

French Dip Au Jus | \$20
Shaved Prime Rib, Gruyere,
French Baguette

Roasted Turkey Club | \$16
Whole Grain Bread, Tomato,
Lettuce, Bacon, Avocado

RED SALT ROOM

DAVID BURKE

SALT BRICK BEEF

All of our steaks are aged using
Chef David Burke's patented dry aging
process using Himalayan pink salt.
Patent No. US 7,998,517 B2 - Aug 16, 2011

CUT	WEIGHT	PRICE
Porterhouse for 2	34 oz	\$56 per person
Bone In Ribeye	20 oz	\$58
Sirloin	12 oz	\$53
Filet Mignon	12 oz	\$50

CHOPS

Rack of Lamb for 2 or 4 | \$45 per person

Ale Braised Crispy Short Rib | \$32 King

Oyster Mushrooms, Sweet Potato Red

Wine Pearl Onions, Apple Butter

SIDES

Crispy Brussels Sprouts | \$10

Crispy Onions | \$10

Mushrooms and Leeks | \$10

Truffle Steak Frites | \$10

Cauliflower and Yam Gnocchi | \$10

Creamed Spinach | \$10

Lobster Baked Potato | \$10

Mashed Potatoes | \$10

Patatas Bravas | \$10

SAUCES

David Burke "B1" Steak Sauce

Béarnaise

Peppercorn

RED SALT ROOM

SEASONAL OFFERINGS BY CHEF DAVID BURKE

Please order out Chef David Burke's delightful Seasonal Menu from your guest room.

APPETIZERS AND SALADS

Salt Baked Beets | \$18

Goat cheese, Treviso, Onion, Sherry Vinaigrette

Kale & Savoy Cabbage Salad | \$17

Crispy Tofu Croutons, Persimmon,

Shitake Mushroom, Sesame-Miso Dressing

Caesar Salad | \$15 Soft

Egg, Cheese Crisp

add Crab Cake Croutons | \$21

Autumn Spinach & Blue Cheese Salad | \$18 Speck,

Squash, Hazelnuts,

Cherry-Balsamic Vinaigrette

Lump Crab & Fried Artichokes | \$23

Butter Lettuce, Pomegranate - Mint Aioli

Petite Lobster Cobb Salad | \$26

Cheddar, Soft Egg, Avocado, Pancetta,

Buttermilk Ranch

Lobster Butternut Squash Soup | \$22

Lobster, Root Vegetables, Ginger, Honey

CHEF'S PASTA

Mafaldini | \$22

Roasted Eggplant, Tomato, Ricotta

Foie Gras & Acorn Squash Agnolotti | \$24

Pistachio Pesto, Golden Raisin

HARVEST SEASONAL ENTRÉES

Roasted Cauliflower | \$24

Romesco Sauce, Capers, Raisin, Pignolis

Organic Half Chicken | \$30

Rutabaga Gratin, Sun Dried

Tomato Cauliflower, Preserve Lemon Sauce

Pressed Soybean Glazed Duck | \$36

Kabocha Squash, Crispy Brussels Sprouts,

Poached Figs, Sage Brown Butter

FISH

Chatham Cod and Cockles | \$30

Prosciutto Broth, Roman Beans, Parsley Relish

Broiled Bronzini | \$34

Yam Gnocchi, Swiss Chard,

Pine Nuts, Olive Tapenade

Ginger Crust Salmon | \$30

Cabbage, Celery Root, Potatoes,

Truffle-Miso Essence

21b Fresh Maine Lobster | \$56 DB

Angry Lobster Style

Garlic, Corn, Chilies, Green Beans

Simply Poached Butter, Lemon, Fresh Herbs

DESSERT MENU

Toasted Coconut Layer Cake

Kaffir Creme Anglaise, Candied Coconut Chips,
Mango Sorbet | \$14

Apple Crisp Skillet

Walnut oatmeal cookie ice cream,
poached golden raisins | \$14

PB&J Picnic Parfait

Peanut butter panna cotta,
concord grape gelee, caramelized
banana toast | \$14

Pretzel Crusted Chocolate Cake

Dark chocolate mousse, chocolate chips, sea
salt-caramel ice cream | \$14

Pumpkin Spice Affogatto

Pumpkin ice cream, chocolate espresso crunch,
gingersnap | \$12

Trio of Sorbets or Ice Creams | \$10

Mixed Seasonal Berries | \$10

GCH Ice Cream Pint | \$10

B E V E R A G E S

Freshly Brewed Coffee

Two Cups \$6 | Six Cups \$12

Tea Pot (Whole Leaf Teas Silk Sachets) | 2 cups \$10

Espresso (Regular or Decaf) | \$4

Cappuccino, Café Latte | \$5

Hot Cocoa | \$4

Whole Milk or Skim Milk | \$3.50

Chocolate Milk | \$4

Soy Milk or Almond Milk | \$5

Coke, Diet Coke, Sprite, Ginger Ale, Tonic
or Club Soda | \$3.50

Bottled Water (1L) | \$8

“RISE AND SHINE” KID’S MENU

S T A R T E R S

Hearty Chicken Soup, Orzo, Fresh Herbs | \$5

Kids Caesar Salad | \$6

Baby Lettuce, Tomato, Balsamic Dressing | \$5

E N T R É E S

Served with Choice of Salad, Mashed Potatoes,
French Fries or Market Vegetable

Macaroni and Cheese | \$10

Grilled Cheese Sandwich | \$6

Peanut Butter and Jelly | \$6

Penne Pasta and Tomato Sauce | \$10

Crispy Chicken Tenders | \$12

Honey Mustard Sauce Hamburger
or Cheeseburger | \$10

Petite Beef Filet Mignon, 4 Ounce | \$20

S W E E T T O O T H

One Scoop Ice Cream | \$5

Two Chocolate Chip Cookies | \$6

Freshly Baked

Brownie Sundae | \$8

Seasonal Fruit Cup | \$6

LATE NIGHT

Served daily 11:00pm to 6:00am

Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

SNACKS

Crudit , Ranch Dressing | \$12

Crispy Chicken Wings | \$15

Blue Cheese and Spicy Sauce

Baked Tri-Colored Nachos | \$16

Black Beans, Three Cheeses, Guacamole,
Jalapeno

Flatbread Pizza | \$14

Tomato, Mozzarella, Basil

Mediterranean Dips | \$14

Hummus, Babaganoush, Olives, Flatbreads

Warm New York Pretzels | \$11

Spicy Brown Mustard

SALADS AND SANDWICHES

Classic Caesar Salad, Garlic Croutons | \$12

Add Chicken \$6 / Add Shrimp \$10

Roasted Turkey Wrap, Potato Chips | \$15

Artisanal Cheese Plate | \$18

Honeycomb, Grapes

HOSPITALITY PLATTERS

Please allow two hours for delivery of all party platters.

Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

GOURMET CRUDITÉS ASSORTMENT

\$50 (Serves 15)

Freshly Cut Selection of Local
and Crisp Vegetables
Served on Ice with 3 Dipping Sauces

ARTISANAL CHEESE

\$125 (Serves 15)

Beautiful Array of Premium European and
Hand Crafted Local Cheeses
Served with Grapes, Honeycomb and Dried Fruits
Freshly Baked Baguettes and Walnut-Raisin Bread

Crispy Chicken Wings

\$90 (Serves 12)

Blue Cheese and Spicy Sauce

BARTENDER SERVICE

Glasses, Ice and Fruit Garnish | 4 hours \$200

ARTISAN CHARCUTERIE BOARD

\$120 (Serves 15)

Prosciutto, Cappelletti, Salami,
Fresh Mozzarella, Melon, Olives & Cornichons
Served with Breadsticks and Baguette

FRESH SEASONAL FRUIT

\$50 (Serves 10)

Sliced Fresh Fruit, Honey Yogurt Dip

HOUSE MADE CHIPS & DIPS

\$40 (Serves 10)

Freshly Fried Potato Chips
and Tri-Colored Tortilla
House Made Steak Sauce, Salsa,
Sour Cream and Guacamole

Hors d'Oeuvres

\$150 (Serves 10)

Prosciutto Wrapped Asparagus
Tomato Bruschetta
Pigs in the Blanket
Beef Sliders
Crab and Hummus Crostini

Interested in hosting a private event? Press the RESTAURANT button on your phone to reach our Private Events Coordinator to assist with all the details.

WINE SELECTIONS

Served Monday through Saturday from 8:00am to 11:00pm, Sunday from 10:00am to 11:00pm.
Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

SAUVIGNON BLANC

Cloudy Bay, Marlborough

New Zealand | \$65

Craggy Range, Martinborough

New Zealand | \$17 | \$68

CHARDONNAY

Sonoma Cutrer, Sonoma Coast | \$50

Cakebread, Napa Valley | \$90

Hess, Napa Valley | \$12 | \$48

OTHER WHITE GRAPE VARIETALS

Santa Margarita, Pinot Grigio,

Alto Adige | \$50

St. Urbans - Hof, Riesling, Germany | \$13 | \$52

Mirival, Rosé, France | \$18 | \$72

PINOT NOIR

Adelsheim, Willamette Valley | \$65 Beaux

Freres, Willamette Valley | \$115 Cherry

Pie, Stanley Ranch,

Carneros | \$120

LaCrema, Monterey | \$15 | \$60

MERLOT

Sterling Vineyard, Napa | \$70

Alexander Valley Vineyards, Napa | \$13 | \$52

CABERNET SAUVIGNON

Beaulieu Vineyards Rutherford, Napa | \$80

Sequoia Grove, Napa | \$95

Stag's Leap Wine Cellars Artemis,

Napa | \$120

Buehler Vineyard, Napa Valley | \$16 | \$64

BUBBLES

Caposaldo Prosecco Brut, Italy | \$13 | \$52 Moët

& Chandon, Imperial, France | \$25 | \$75 Veuve

Clicquot-Brut, France | \$156

Dom Perignon-Moët & Chandon-Brut,

France 2003 | \$365

Louis Roeder Brut Cristal | \$650

FROM OUR KING BAR

Served Monday through Saturday from 8:00am to 11:00pm, Sunday from 10:00am to 11:00pm.

Sales tax, 18% Service Charge and \$3.00 Dining Delivery Charge will be added to your order.

The Garden City Hotel is the only authority to sell wine, liquor and any other alcoholic beverage for consumption on our premises. Corkage charges of \$50 per liter of liquor, wine and individual cases of beer will be levied on all alcoholic beverages not purchased from the hotel.

SIGNATURE

COCKTAILS | \$17

Red Salt Margarita
Cucumber Southside
GCH Old Fashioned

PREMIUM

COCKTAILS

Absolute, Beefeater,
Milagro Silver, Bulleit,
Dewar's White Label,
Bacardi
With Mixer | \$10
On the Rocks | \$10
Martini | \$14

ULTRA PREMIUM

COCKTAILS

Grey Goose, Bombay Sapphire,
Patron Silver, Makers Mark,
Johnnie Walker Black, Plantation
With Mixer | \$13
On the Rocks | \$13
Martini | \$17

VODKA

Reyka | \$90
Ketel One | \$105
Belvedere | \$78
Grey Goose | \$120

S C O T C H

Dewars
White Label | \$95
Johnnie Walker
Black | \$150
Macallan
12 Year | \$180

B O U R B O N

Bulleit | \$120
Knob Creek | \$120

Woodford Reserve | \$130

T E Q U I L A

Patron Silver | \$125 Codigo
Reposado | \$150 Milagro
Select Anejo | \$160

RUM

Bacardi Silver | \$60
Captain Morgan
Spiced | \$85

GIN

Beefeater | \$90
Bombay Sapphire | \$100
Hendrick's | \$125

CORDIALS AND COGNACS

Bailey's Irish Cream | \$90
Amaretto Di Saronno | \$90
Sambuca Romano | \$90
Grand Marnier | \$120

D O M E S T I C

BEER | \$8

Blue Moon
Coors Light
Bud Light

IMPORTED

BEER | \$9

Amstel
Heineken
Stella Artois
Corona
Guinness Draught
Delirium Tremens | \$12

J U I C E S | Pitcher \$14 Tomato,
Apple, Pineapple, Orange,
Grapefruit, Cranberry

M I X E R S

Soft Drinks 10 oz. | \$3.50
Bloody Mary Mix | \$12
Ice Bucket | \$3.50

B A R T E N D E R S E R V I C E

Glasses, Ice and Fruit Garnish
4 Hours \$200