



THE GARDEN CITY HOTEL

**Friday & Saturday 12pm to 9pm**

**Please dial 22 from your room phone to place your order.**

### Appetizers

**Steakhouse Wedge 19\***

iceberg lettuce | crumbled blue cheese | bacon  
crispy shallots | cherry tomatoes | blue cheese dressing

**Baby Romaine Caesar Salad 18**

cured egg yolk | breadcrumbs | parmesan | chive oil  
**add chicken 6      add shrimp 9**

**Chicken Cobb Salad 26\***

chopped greens | cucumber | tomato | bacon | fontina  
grilled corn | buttermilk ranch dressing

**Tomato Bisque 22**

campari tomatoes | three sisters grilled cheese

**Cheese & Charcuterie 26\***

chef's artisanal selections

**Tuna Tartare 28\***

yuzu vinaigrette | avocado | black tobiko caviar  
wasabi mayo | root vegetable crisps

### Entrees

**Wagyu Burger 28**

bacon | vermont cheddar | fries

**Joyce Farms Salt Brick Chicken 39**

roasted half chicken | okinawa potatoes  
watercress | madeira demiglace

**Meat N' Bone 58\***

red wine braised black angus short rib  
creamy truffled polenta | gremolata dust

**Cacio e Pepe 48**

fettuccini | guanciale | scallops | shrimp  
madras black pepper | parmesan broth

**Faroe Island Salmon 46**

white miso glaze | champagne butter | bok choy | shiitake

**Sesame Crusted Yellowfin Tuna 42\***

persian cucumber carpaccio | yuzu caviar | citrus  
vinaigrette

### From The Broiler

Served with béarnaise & B-1 sauce

**7 ounce Filet Mignon with Frites 40**

**14 ounce New York Strip with Frites 62**

### Sides

**Creamed Spinach 14**

**Grilled Asparagus 14\***

**Cumin Roasted Baby Carrots 14\***

**Mashed Potatoes 14\***

**Mac & Cheese 14**

**Lobster Mac & Cheese 34**

### Dessert

**Apple Cider Everything 20**

apple cider donuts | apple cider caramel sauce  
spiced warm apple cider

**Pecan Pie 22**

candied pecans | cranberry sauce | bourbon ice cream

**Maple Crème Brulée 18**

sugar cookie | chopped walnuts | candied bacon

\* denotes gluten-free menu item

**Anup Patwal, Executive Chef**