



THE GARDEN CITY HOTEL

In Room Dining Menu Friday and Saturday 2pm to 9pm

Please press 22 from your room phone to place your order.

Lighter Fare

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

Crab Cake 28

jumbo lump crab | satur farm garden greens | angry oil

Entrees

Faroe Island Salmon 46*

white miso glaze | champagne butter | bok choy | shiitake

Sesame Crusted Yellowfin Tuna 42*

persian cucumber carpaccio | yuzu vinaigrette

Cacio e Pepe 48

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

6 oz or 12 oz Filet Mignon 36 / 72

fries | béarnaise | Burke B-1 sauce

Beers

Corona 10

Guinness 10

Bud Light 9

Heineken 10

Montauk Wave Rider IPA 9

Lobster Roll 32

maine lobster | brioche roll | truffle fries

Wagyu Burger 28

bacon | vermont cheddar | fries

Calabrian Hot Dog 26

spicy pork sausage | mirasol aioli | brioche roll
crushed potato chips | fries

Chilled Gazpacho 16*

tomato | fennel | olives | salsa
add shrimp 9
add scallop 12
add jumbo lump crab 15

Sides

grilled asparagus 14* brussels sprouts 14*

mashed potatoes 14* creamed spinach 14

Desserts

The Coconut 17*

dark chocolate shell | coconut mousse | pineapple sorbet

The Social Butterfly 17

Chocolate raspberry mousse |

Wines By The Glass

Bedell Cellars Rosé, Long Island 12

Craggy Range Sauvignon Blanc, Martinborough NZ 16

Hess "Shirtail Ranches" Chardonnay, Sonoma 16

Parker Station Pinot Noir, Monterey 16

Decoy Cabernet Sauvignon, California 18

* Gluten-free Item

Anup Patwal, Executive Chef

revised 8.5.22