



Appetizers

SHAVED SPRING VEGETABLE SALAD  14
Satur Farms Greens, Sherry Vinaigrette

BURRATA SALAD 19
Sweet and Roasted Tomatoes, Grilled Asparagus, Marcona Almonds

SMOKED STURGEON SALAD 19
American Caviar, Corn Cake, Sour Cream, Chive

PANKO CRUSTED TUNA  19
Asparagus, Crushed Cucumber, Icicle Radish Salad, Lime-Chile Vinaigrette

PINE ISLAND OYSTERS ROCKEFELLER 18
Satur Farms Spinach, Pernod Pastis, Parmesan


JUMBO LUMP CRAB CAKE 21
Grilled Melon, Whole Grain Mustard Aioli

Soups

BUTTERNUT SQUASH SOUP 14
Pumpkin Seed Oil, Pepitas, Crystalized Ginger

LOBSTER BISQUE 16
Crive Lobster Crepe

Sandwiches

OPEN FACED "BRUSCHETTA"  18
*Roasted Peppers, Capers, Preserved Lemon
Primo Olio, Grilled Country Bread*

D'ARTAGNAN ORGANIC CHICKEN CLUB 20
*Berkshire Bacon, Whole Grain Honey
Mustard, Arugula, Tomato*

LOBSTER & WAFFLES 29
*Whole Poached Maine Lobster,
Savory Onion Waffle, American Caviar*

FLEISHER'S ORGANIC ROAST BEEF 22
*Pickled Vegetables, Watercress,
Horseradish Cream, Artisan Roll, Herb Fries*

Fleisher's Organic Burgers

PALM COURT BURGER 22

*CHOICE OF RACLETTE, GRUYÈRE, BLEU OR CHEDDAR
ROMAINE LETTUCE, TOMATOES, RED ONION, PICKLE, HERB FRIES*

CHILI CHEESE BURGER 26

*Slow Cooked Short Rib Chili, Goat Cheddar,
Herb Fries*

SURF AND TURF BURGER 26

*Pine Island Fried Oysters, Pickled Onion Relish,
Herb Fries*

Entrée Salads

SWEET GEM CAESAR 17

*Parmesan Reggiano, Crisp Olive Oil Crouton
Organic Chicken 24 Jumbo Prawns 27*

D'ARTAGNAN ORGANIC AMISH CHICKEN SALAD 20

Yogurt, Hearts of Palm, Grapes, Cranberry-Walnut Bread

SEAFOOD COBB SALAD 29

Maine Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon, Avocado, Bleu Cheese

JUMBO PRAWN SALAD  28

Sweet English Peas, Blue Moon Acres Greens and Popcorn Shoots, Roasted Pistachio Vinaigrette

Entrées

MARKET VEGETABLE QUICHE 22

Grilled Zucchini, Market Mushrooms, Spinach, Escarole Salad, Shallot - Lemon Vinaigrette

"MACARONI AND CHEESE" CASSEROLE 21

PARMESAN AND GRUYÈRE, MARKET MUSHROOMS, SPRING PEAS

PAN SEARED BRANZINO  30

Arugula Salad, Honshemiji and Royal Trumpet Mushrooms, Grilled Lemon


NORTH ATLANTIC FISH AND CHIPS 26

Local Cod, Tarragon Aioli, French Fries, Malt Vinegar

STEAK FRITES 32

Hangar Steak, Béarnaise, Herb Fries, Roasted Garlic

"As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. "