

Café Carlyle

Appetizers

- Carlyle Lobster Bisque 22**
Maine Lobster, Tomato, Tarragon
- Garden Green Salad 24 | V / GF**
Tomatoes, Cucumber, Radishes, Shallot Sherry Vinaigrette
- Beets Carpaccio & Burrata 27 | GF**
Orange Segments, Arugula Salad, Raspberry Balsamic
- Hamachi Tartare* 29**
Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette
- Steak Tartare* 32**
Spicy Aioli, Olive Oil Baked Sourdough Crostini
- Foie Gras Terrine 31**
Pear & Cranberry Chutney, Marcona Almonds, Brioche
- Half Dozen East Coast Oysters* 29 | GF**
Mignonette & House Made Cocktail Sauce
- Jumbo Shrimp Cocktail 28 | GF**
House Made Cocktail Sauce, Lemon

Main Course

- Sautéed New Jersey Sea Scallops* 48 | GF**
Braised Leeks, Asparagus and Caviar Beurre Blanc
- Pan Seared Tuna* 43 | GF**
Baby Artichoke, Niçoise Olives, Fingerling Potatoes, Cherry Tomatoes, Romesco Sauce
- Roasted Halibut 45**
Braised Savoy Cabbage, Green Apple, Heirloom Carrots, Clams & Vermouth Sauce
- Wild Alaskan King Salmon* 47 | GF**
Risotto Style Farro, Broccoli Purée, Red Beets & Sorrel Sauce
- Steak Frites* 62**
Sautéed 12oz. Sirloin, Julienne Fries, Horseradish Cream
- Filet Mignon (8oz)* 62**
Braised Endive, Parsnips Purée, Royal Trumpet, Bone Marrow Bordelaise Sauce
- Murray's Spring Chicken Breast 42 | GF**
Rutabaga & Potato Mousseline, Brussels Sprouts, Roasted Shallot Sauce
- Fall Risotto 39 | GF**
Roasted Kabocha Squash, Sage, Pine Nuts, Asiago Cheese

Desserts

- New York Cheesecake 18**
Graham Cracker Crumb, Seasonal Fruit Compote
- Chocolate Opera Cake 19**
Chocolate and Coffee Mousse, Coffee Crème Anglaise
- Profiteroles 19**

- Bittersweet Flourless Chocolate Cake 19**
- Selection of Ice Cream and Sorbet 15**
- Artisanal Cheese Selection from Murray's Cheese**
House Made Condiments
- 33**

Caviar

- Classic Osetra Caviar* 210 per oz.**
- Carlyle Private Reserve* 235 per oz.**

Carlyle Classics

- Bobby Short's Chicken Hash 45**
*Truffles, Foie Gras, Potatoes
Light Sherry Cream Sauce*
- North Sea Dover Sole 75**
Roasted Potatoes, Spinach, Brown Butter & Lemon
- The Carlyle Seafood Salad 48**
*Romaine Lettuce, Lobster, Shrimp, Lump Crab
Avocado, Tomatoes, Mustard Dressing*

Sides 14

- Spinach, Steamed, Sautéed or Creamed**
- Whipped Yukon Potatoes**
- Wild Mushrooms**
- Roasted Fingerling Potatoes**
- Braised Kale**
- Romano Beans**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.