

Appetizers

Foie Gras Mousse, <i>Tea Infused Figs and Fig Jam, Marcona Almonds, Brioche</i>		29
Hamachi Tartare, * <i>Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette</i>		29
Marinated Heirloom Tomato Salad, <i>Burrata, Basil, Aged Balsamic, Olive Oil Crouton</i>	V	27
Spring Vegetable Salad, <i>Cooked & Raw, Sourdough Crumbs, Spring Onion & Yuzu Vinaigrette</i>	V	24
Seared Octopus, <i>Early Summer Squash, Kale, Cherry Tomato, Endive, Yogurt Dressing</i>	V / GF	28
Beef Carpaccio, <i>Cherry Tomatoes, Parmigiano Reggiano, Micro Arugula, Balsamic Vinaigrette</i>		28
Yellow Corn Gazpacho, <i>Celeriac, Spicy Tomato, Toasted Coconut, Mint</i>	V	19

Entrées

Chicken Cobb Salad, <i>Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made "Ranch" Dressing</i>	GF	34
The Carlyle Seafood Salad, <i>Romaine, Lobster, Jumbo Lump Crab, Avocado, Tomato, Mustard Dressing</i>	GF	48
Salad Niçoise, * <i>Seared Rare Sashimi Grade Tuna, Potato, Haricot Verts, Egg, Dijon-Shallot Vinaigrette</i>	GF	38
Fresh Tagliatelle, <i>Maitake Mushroom, Asparagus, Truffle Butter</i>	V	36
N.J. Day Boat Scallops, <i>Zucchini, Red Pepper, Baby Corn, Chorizo, Clam Chowder Sauce</i>	GF	44
Murray's Spring Chicken, <i>Purple Potato, Heirloom Baby Carrots, Leeks and Truffle Fondue, Tarragon Jus</i>		42
Roasted Filet Mignon (8 oz.), * <i>Aligot Potato, Crisp Vidalia Onion, Braised Endive</i>	GF	58
Pan Seared Branzino, <i>Tiger Prawn, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF	48

Sandwiches

The Carlyle Burger, * <i>Prime Beef, Shallot Confit, Crispy Onions, Lettuce, Tomato, Smoked Rémolade Sauce, Shoestring Fries</i>		32
Bemelmans Triple Decker Club, * <i>Bacon, Turkey, Avocado, Egg Salad, Tomato, Lettuce, Kettle Chips</i>		29
Ahi Tuna Burger, * <i>Spiced Sesame Aioli, Cucumber Jalapeño, Napa Cabbage, Furikake Kettle Chips</i>		30

Caviar

1oz. Caspian Sea Classic Osetra, * <i>Traditional Garnishes</i>	V / GF	210
1oz. The Carlyle Private Reserve Golden Osetra, * <i>Traditional Garnishes</i>	V / GF	235

Sides

Sautéed Spinach	V / GF	14
Asparagus	V / GF	14
Warm Potato & Bacon Salad		14
Truffle Potato Purée	V / GF	14
Selection of Artisanal Cheeses from Murray's Cheese, <i>House Made Condiments</i>	3 pieces	25
	5 pieces	33

8.875% NY Tax will be added to the charge

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

V : Vegetarian / GF : Gluten Free