

ASTOR COURT MENU

APPETIZERS

BUTTERNUT SQUASH SOUP POACHED EGG AND PARMESAN CROUTONS	18.
KING PRAWNS SALAD GRILLED KING PRAWNS, BASIL AIOLI, EXTRA VIRGIN OLIVE OIL, SALAD WITH APPLE AND PINE NUTS	22.
ASPARAGUS AND BEET SALAD GREEN AND WHITE ASPARAGUS, BABY BEETS, GOAT CHEESE WITH CHIVES	19.
TUNA TARTAR AHI TUNA MARINATED WITH CITRUS OLIVE OIL, GRILLED CALAMARI AND FENNEL SALAD	22.
CAESAR SALAD: CHOICE OF GRILLED CHICKEN OR SHRIMP ROMAINE LETTUCE WITH ANCHOVY DRESSING	18/24.

PASTA

RISOTTO VIALONE RICE WITH WILD MUSHROOM, AGED PARMESAN CHEESE AND TRUFFLE ESSENCE	28.
TAGLIATELLE HOMEMADE TAGLIATELLE WITH BRAISED BEEF CHEEKS AND GREMOLATA	26.

MAIN COURSE

WILD STRIPED BASS SEARED BASS WITH STRIPED BEETS, BRUSSELS SPROUTS, SCALLIONS, LEEK SAUCE	35.
NORWEGIAN SALMON GRILLED SALMON, CAPONATA OF VEGETABLES, OLIVES, BASIL AND RED PEPPER COULIS	32.
LOBSTER Tournedos ROASTED LOBSTER, PARSNIP PUREE, CARAMELIZED TURNIPS, TARRAGON SAUCE	38.
ROASTED CHICKEN ORGANIC CHICKEN, MASH POTATO, SAUTÉED MUSHROOMS, RED WINE SAUCE	30.
GRILLED SIRLOIN STEAK DRY AGED SIRLOIN, FRENCH FRIES, BÉARNAISE SAUCE	39.

PARTIES OF 6 OR MORE WILL HAVE 18% GRATUITY ADDED TO THE BILL
PLEASE REFRAIN FROM USING CELL PHONES IN THE DINING ROOM

ASTOR COURT MENU

ST REGIS CLASSICS

FRENCH ONION SOUP TOPPED WITH CROUTON AND GRUYÈRE	16.
COBB SALAD LUMP CRABMEAT OR GRILLED CHICKEN EGG, AVOCADO, RED ONION, CORN, TOMATO, BACON AND BLUE CHEESE DRESSING	30.
KING COLE BURGER HOUSE CURED PICKLES, FRENCH FRIES, COLE SLAW	29.
GRILLED CHICKEN CLUB BACON, LETTUCE, TOMATO, MAYO	27.
LOBSTER CLUB LETTUCE, AVOCADO, TOMATO, TARRAGON AIOLI	38.

PRIX FIXE MENU

2 COURSES 35, 3 COURSES 45

SOUP DU JOUR

OR

BABY SPINACH SALAD

WITH PEARS, TOASTED HAZELNUTS AND PARMESAN

OR

TOMATO BRUSCHETTA

LUCKY'S TOMATO, BASIL, COUNTRY BAGUETTE, OLIVE OIL

ENTREES

GRILLED HANGAR STEAK

SCALLION AND GARLIC MASHED POTATO, RED WINE SAUCE

OR

GARGANELLI PRIMAVERA

ROASTED FENNEL, EGGPLANT, PEPPERS AND ONIONS WITH FRIED BASIL

DESSERTS A LA CARTE

*ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED.
CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF FRANCK STEIGERWALD
PASTRY CHEF SANDRO MICHELI