

Please Contact Chef Steven Haverson or Domingo Gavilan
for the following:

Soup Du Jour

Weekly Dessert Specials

Catering

All Special Requests Available

Contact Extension # 122

Or dial (212) 909-4415

Service from 12:00 noon to 8:30pm



The Ritz Tower

Room Service Menu

Fall 2018

Executive Chef Steven Haverson
House ext. 122 or (212) 909-4415

Soups

Old Fashioned Tomato 8

Soupe à L'Oignon 10

Salads

*Chopped Romaine, Tomatoes, Cucumbers,
& Red Onion* 12
(*Russian, Blue Cheese, Balsamic, or Italian Dressing*)

Classic Caesar 14
w/ Chicken 20
w/ Shrimp 26
w/ Salmon 27

Steakhouse Salad 16
Iceberg, Tomatoes, Bacon, Onion, Blue Cheese

*Classic Shrimp Cocktail w/Homemade Sauce
& Bibb Lettuce* 18

Crabmeat Louis 24

Sandwiches

Grilled Cheese on Sourdough 17

Smoked Turkey Club 18

Avocado Toast 18

Sirloin Burger w/Fries 18
(*Gruyère, Vermont Cheddar, White American, Gorgonzola*)
Tomato, Bibb Lettuce, Red Onion, Dill Pickle

Chicken, Tunafish or Egg Salad 18
Available as Platter add 5

Entrées

(All entrées served with Ritz Tower salad)

Eggs any Style 19

Pasta w/ choice of sauce made to order 25

Chicken Milanese 27

*Roast Half Bell & Evans Chicken
Natural Jus* 29

Organic Grilled Salmon 35
(*Grille, Pan Seared, Poached, or Blackened*)

*Maryland Jumbo Lump Crab Cakes
w/ Rémoûlade and Cole Slaw* 36

New Zealand Lamb Chops 42

Center Cut Filet Mignon 44

Accompaniments

Baked Potato (Regular or Sweet)
French Style Mashed Potatoes
Potato Fries (Regular or Sweet)
Broccoli (Steamed or Charred)
Baby Spinach (Sautéed or Creamed)
Corn off the Cob, Asparagus
Baby Carrots, Basmati Rice
9

Desserts

Ice Cream 10
Crème Brûlée 12
Autumn Apple Cobbler 12
Strawberries Romanoff 12
Cheesecake 14
Warm Chocoalte Cake 14