

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

Soup Du Jour

Weekly Dessert Specials

Catering

*All special requests will be considered
whenever possible with advance notice.*

Contact Extension # 122

Or dial (212) 909-4415

Service from 12:00 noon to 8:30pm

September 21, 2023



The Ritz Tower

Room Service Menu

Autumn 2023

Monday, September 25, 2023

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

Soups

| | |
|------------------------------------|----|
| Classic Tomato | 14 |
| Chicken Rice or Noodle | 14 |
| Onion Soup Gratinée Gruyère Cheese | 16 |

Salads

| | |
|--|----|
| Chopped Romaine, Tomatoes, Cucumbers & Red Onion | 16 |
| Warm Chicken Salad with Honey Moutarde Dressing | 27 |
| Classic Caesar | 16 |
| w/ Chicken | 25 |
| w/ Salmon | 32 |

Breakfast All Day

| | |
|---------------------------------|----|
| Eggs any style | 20 |
| Avocado Toast | 22 |
| Omelettes or Egg Whites any way | 25 |
| Smoked Irish Salmon Plate | 29 |
| LEO Lox, Eggs, and Onions | 29 |

Sandwiches

| | |
|--|----|
| Grilled Vermont Cheddar Cheese on Sourdough | 20 |
| Smoked Turkey Club | 24 |
| Sirloin Burger w/Fries | 25 |
| (Vermont Cheddar, American, Gorgonzola) | |
| (Tomato, Bibb Lettuce, Red Onion, Dill Pickle) | |
| Chicken, Tunafish or Egg Salad | 25 |
| Available as Platter | 34 |
| (Tomatoes, Cucumbers, Hearts of Palm, Olives) | |

Entrées

| | |
|---|----|
| Pasta w/ choice of sauce made to order | 25 |
| Chicken Milanese, Paillard, Picatta, Francese | 35 |
| Roast Organic Chicken w/Homemade Applesauce | 37 |
| Organic Grilled Salmon | 39 |
| (Grilled, Pan Seared, Poached, or Blackened) | |
| Jumbo Lump Crab Cakes with Remoulade Sauce | 40 |
| Seven Hour Braised Short Ribs | 44 |
| Prime 16 oz Sirloin Steak | 59 |

Accompaniments

| | |
|-----------------------------------|----|
| French Fries, Baked Potato, | |
| French Style Mashed Potatoes | |
| Broccoli (Steamed or Charred) | |
| Baby Spinach (Sautéed or Creamed) | |
| Carrots, Brussel Sprouts | 15 |

Desserts

| | |
|---------------------|----|
| Ice Cream | 12 |
| Crème Brûlée | 14 |
| Warm Chocolate Cake | 16 |
| Apple Cobbler | 16 |

Monday, September 25, 2023

Daily Specials

SOUP DU JOUR

Asparagus Potage
14

VEGETABLE

Roast Brussel Sprouts
14



LUNCH

Curried Crab Salad
Chopped Tomatoes, Organic Cucumbers
Radicchio and Bibb Lettuce
38

DINNER

Prime Sirloin Au Poivre
Cognac Shallot Sauce
Gorgonzola Pomme Puree
59