

## ON THE ROCKS

### Oysters **GF**

shallot mignonette 20

### Shrimp cocktail **GF**

traditional garnish 18

### Tuna tartar

cucumber, shallots, chives, avocado  
citrus, extra virgin olive oil 22

### Plateau Royale

shrimp, oysters, tuna tartar,  
jumbo lump crabmeat,  
cold poached lobster 135

### Jumbo lump crabmeat **GF**

lemon, remoulade sauce 26

## SMALL PLATES

### Korean barbeque chicken bites

spicy tangy sauce, scallions,  
toasted sesame seeds,  
pickled cucumber 14

### Meatball Amatriciana

tomato basil sauce, provolone,  
toasted focaccia 16

### Mushroom arancini

black pepper and leek fonduta,  
truffled pecorino 14

### Artisanal cheese

sweet and savory  
accompaniments 21

## SOUP *and* SALAD

### Tuscan white bean soup

braised kale, fregola sarda,  
pancetta, Parmesan 9

### Trumbauer's salad **GF**

mixed baby lettuce, endive,  
Roquefort cheese, sherried golden  
raisins, shallot vinaigrette 14

## PASTA

### Rigatoni

braised veal ragout,  
Parmesan 32

### Lumache

butternut squash, sage, gorgonzola,  
candied walnuts, saba 25

## BRICK OVEN PIZZA

### Margherita

tomato, mozzarella, basil 14

### Fig and prosciutto

gorgonzola, mozzarella,  
toasted pistachios 15

### Sausage and potato

fennel, mozzarella,  
sharp provolone 17

## VEGETABLES *and* SIDES

### Sautéed garlic spinach **GF**

Calabrian chili butter 9

### Broccolini **GF**

lemon, olive oil 9

### Small salad **GF**

cucumber, tomato, carrot,  
red wine vinaigrette 9

### Prosciutto and burrata **GF**

honey roasted pears, haricot verts,  
toasted hazelnuts 16

### Little gem lettuce

creamy Parmesan dressing,  
marinated white anchovy,  
toasted garlic breadcrumbs 14

### Malfadine

shrimp, garlic, lemon,  
white wine sauce 29

### Butcher block

tomato, smoked mozzarella,  
sausage, pepperoni, speck,  
provolone, hot honey 17

### Mushroom flambé

caramelized onion, bacon,  
gruyère, Dijon crème fraîche,  
chives, frisée 16

### Pasta

tomato basil, Parmesan 9

### Crispy potato **GF**

Parmesan, onion dressing 9

### Trumbauer's potato gratin **GF** 9

## ENTRÉES

### Grilled pork chop

sautéed spinach, Parmesan potato, natural pork jus 35

### Charcoal roasted chicken **GF**

saffron basmati rice, Moroccan spiced onion jam,  
Marcona almonds, cilantro 29

### Pan roasted salmon **GF**

Brussels sprouts, sweet potato polenta,  
apple cider mustard emulsion 33

### Pan seared halibut **GF**

celery root purée, oyster mushrooms, broccolini,  
white wine nage 42

### Grilled chicken sandwich

garlic spinach, roasted peppers,  
sun dried tomato pesto, mozzarella, French fries 19

### Hambone III

8oz black angus beef burger, caramelized onion, gruyère,  
horseradish cream, toasted brioche, French fries 20

## WOOD FIRED CHARCOAL GRILL

served with Trumbauer's potato gratin, grilled mushrooms,  
balsamic glazed cippolini onions, maître d'hôtel butter, red wine sauce **GF**

**Center cut**  
**filet mignon 8oz. 50**

**Prime**  
**New York strip 14oz. 52**

**Bone-in**  
**rib eye 20 oz. 65**

• Consuming raw or under cooked meats,  
poultry, seafood or eggs may increase  
your risk of food borne illness.

Please notify your server  
if you have any allergies.

**Stephen Flis**  
**DINING ROOM MANAGER**

**Edward Vadden**  
**EXECUTIVE CHEF**

**Maurizio Brugnolo**  
**EXECUTIVE SOUS CHEF**