

557 LEXINGTON AVENUE  
AT 50<sup>TH</sup> STREET  
NEW YORK, NY 10022

— THE —  
**NATIONAL**  
BAR & DINING ROOMS

IN-ROOM DINING  
SERVED 6:00 AM – 12:00 AM

## BREAKFAST

Monday - Friday 6:00 AM - 10:30 AM  
Saturday - Sunday 6:00 AM - 2:00 PM

### CONTINENTAL 21

Assorted Pastries to include, Croissants, Muffins, Danishes, and a Choice of Coffee, Tea, or Juice

### ASSORTED CEREAL 9

Raisin Bran, Frosted Flakes, Cheerios, Rice Krispies, Corn Flakes, Special K With Fresh Fruit +3

### SEASONAL FRUIT SALAD 14

Cantaloupe, Honey Dew, Pineapple

### HOUSE MADE GRANOLA 14

Greek Yogurt, Seasonal Berries

### STEEL CUT OATMEAL 14

Dried Fruit, Brown Sugar, Hazelnuts

### AMERICAN BREAKFAST 24

Two Eggs Any Style, Bacon or Sausage, Toast and Roasted Potatoes

### TWO EGGS ANY STYLE 19

Roasted Potatoes, Grilled Country Bread

### AVOCADO TOAST & POACHED EGG 19

Pomegranate, Pumpkin Seed, Poached Egg, Queso Fresco

### SCOTTISH SMOKED SALMON & NEW YORK BAGEL 22

House Made Pickles, English Cucumber, Red Onion

### ROASTED MUSHROOM OMELETTE 21

Caramelized Shallots, Spinach, Parmigiano Reggiano

### CROQUE MADAME 22

Bistro Ham, Gruyere, Truffled Mornay, Sunny-Side Egg

### PANCAKES 20

Lemon Mascarpone, Shaved Walnuts, Maple Syrup

## BREAKFAST SIDES

### SIDE SALAD 8

### ROASTED POTATOES 8

### APPLEWOOD BACON 8

### HAM 8

### CHICKEN SAUSAGE 8

## KIDS MENU

### PASTA 12

CHICKEN TENDERS WITH HAND CUT FRIES 14

GRILLED CHEESE SANDWICH 13



## ALL DAY

Served daily 10:30 AM - 10:00 PM

## SALADS & APPETIZERS

### CAESAR SALAD 17

Parmigiano Reggiano, Gem Lettuce, Herb Croutons

### MANGO CHICKEN SALAD 26

Icicle Radish, Pistachio, Pecorino Romano, Lemon Vinaigrette

### BURRATA DI BUFALA 18

Pickled Vegetables, Peppers, Japanese Eggplant

## SANDWICH

### THE "UGLY" BURGER 24

Pickled Jalapeno, The NTL. Sauce, House Made Pickles, Bibb Lettuce, Hand Cut Fries Add Bacon +2 | Add Fried Egg +3

### BLT SANDWICH 18

Applewood Bacon, Gem Lettuce, Tomato / Add Chicken +5

### VERMONT CHEDDAR GRILLED CHEESE 18

Add Applewood Bacon +2 | Add Ham +2

## ENTRÉES

### SEARED FAROE ISLAND SALMON 34

Baby Bok Choy, Radish, Shitake Mushroom, Dashi Broth

### OLIVE OIL GRILLED BRANZINO 33

Polenta, Wild Mushroom Stew, Watercress

### RED WINE BRAISED SHORT RIBS 36

Carrot Puree, Braised Collard Greens, Fried Onion Rings

### CAST IRON CHICKEN BREAST 30

Mashed Potatoes, Kale, Lemon Thyme Jus

### STEAK FRITES PRIME SIRLOIN 43

Maitre D'Butter. Rosemary Fries

## ALL DAY SIDES

### MASHED POTATOES 12

### HAND CUT FRIES 13

### MAC & CHEESE 12

### CRISPY BRUSSELS SPROUTS 12

CHEF/PROPRIETOR: Geoffrey Zakarian | EXECUTIVE CHEF: Rezart Gorencavic

A 17% service charge and \$8.00 administrative fee will be added to your bill. To place an order, please dial Extension 604.

\*Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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## WINE BY THE GLASS

FRANCO AMOROSO, Prosecco DOC, Veneto, Italy	15
FERRARI ROSÉ BRUT NV, Trento DOC, Trentino, Italy	16
LOUIS ROEDERER “BRUT PREMIER” NV, Reims, France	20
PERRIER JOUËT GRAND BRUT NV, Epernay, France	17

## ROSÉ

CHÂTEAU D’ESCLANS WHISPERING ANGEL, 2017, Côtes de Provence, FR	16/63
WILLAKENZIE ESTATE ROSE, 2017, Willamette Valley, Oregon	15/60

## WHITE WINES

HOUSE WHITE (TO BE CONFIRMED)	14
CLOS DU VAL 2014, Chardonnay, Carneros, Napa Valley, CA	16/62
PASCAL JOLIVET 2017, Sancerre, Loire, France	17/64
PIERRE SPARR GRANDE RÉSERVE 2017, Riesling, Alsace, France	15/58
KIM CRAWFORD 2016, Sauvignon Blanc, Marlborough, New Zealand	15/58
JORDAN 2016, Chardonnay, Russian River Valley, Sonoma, CA	18/70
BORTOLUZZI 2016, Pinot Grigio, Friuli Venezia Giulia, Italy	15/58
OLIVIER LEFLAIVE “LES SÉTILLES” 2016, Burgundy, France	17/66

## RED WINES

HOUSE RED (TO BE CONFIRMED)	
PONZI 2016, Pinot Noir, Willamette Valley, Oregon	18/70
SALDO 2017 BY PRISONER, Zinfandel, St. Helena, CA	19/74
DECOY 2016, Cabernet Sauvignon, Sonoma, CA	17/66
TENUTA GUADO AL TASSO “IL BRUCIATO” 2016, Cab Sauv Blend, Tuscany	16/62
DECERO 2016, Malbec, Mendoza, Argentina	17/66

## DRAFT BEERS

HOFBRAU, Munich, Germany	9
FIVE BOROUGHS, Lager, Brooklyn, NY	8
BROOKLYN Seasonal, Brooklyn, NY	8
SCULPIN, American IPA, San Diego, CA	10
STELLA ARTOIS, Euro Lager, Belgium	8

## CAN & BOTTLE BEERS

CONEY ISLAND MERMAID, Pilsner Brooklyn, NY	9
SOUTHERN TIER, DOUBLE IPA, Lakewood, NY	9
MODELO ESPECIAL, Lager, Mexico	9
AMSTEL LIGHT, Lager, Netherlands	9
HEINEKEN, Lager, Netherlands	9
EINBECKER ‘Non Alcoholic’, Germany	6

## LATE NIGHT MENU

Served daily 10:00 PM - 12:00 AM

### MEATBALLS 15

San Marzano Tomato & Parmigiano Reggiano

### CHICKEN WINGS 16

Sweet Thai Chilli Sauce, Sesame Seeds, Pickled Daikon Radish

### CAESAR SALAD 17

Parmigiano Reggiano, Gem Lettuce, Herb Croutons

### THE “UGLY” BURGER 24

Pickled Jalapeno, The NTL. Sauce, House Made Pickles, Bibb Lettuce, Hand Cut Fries

Add Bacon +2 | Add Fried Egg +3

### VERMONT CHEDDAR

### GRILLED CHEESE 18

Add Bacon +2 | Add Ham +2

### BLT 23

Add Chicken +5

Vegetarian Option available upon request

## DESSERTS

### NEW YORK CHEESECAKE 13

Blueberry Compote, Candied Pistachios

### MILK CHOCOLATE MOUSSE 13

Citrus, Vanilla Ice Cream

### ICED COLD MILK AND COOKIES 11

Daily Selection

### HOUSE MADE SORBET & GELATO 10

Daily Selection

## COFFEE/TEA/SOFT

## DRINKS

### COPERACO COFFEE 6

### PALAIS DE THES TEA 6

Please contact our IRD team for a complete list of available teas

### HOT CHOCOLATE 6

House Made Marshmallows

### JUICES & SOFT DRINKS 6

Freshly Orange or Grapefruit Juice, Apple, Cranberry, or Tomato

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