

Menu



SERVING

Lunch & Dinner Tues – Fri
Dinner Sat
Brunch & Dinner Sat & Sun

PLEASE ASK

Private Dining Room Available
We offer a complete catering
menu for all types of events.

THE ASTOR ROOM

FOOD • MUSIC • BAR

APPETIZERS

PINE ISLAND OYSTERS ROCKEFELLER
Baked on the half shell, pernod, spinach gratinée 9.

CRAB CAKE

Charred green onion, lemon zest, old bay aioli 12.

FINNAN HADDIE

Flaked cod in garlic velouté, house cured pancetta 8.

BEEF TARTARE

Truffle aioli, watercress, crispy poached egg 12.

HOUSE SMOKED CUTTHROAT TROUT

Waldorf salad, country bread 9.

CRISPY FRIED CALAMARI

Preserved lemon, charred tomato sauce 9.

SELECTION OF CHARCUTERIE

Pickles, artisanal cheeses 15.

FRENCH ONION SOUP

Sherry, three cheeses 7.

ASTOR ROOM CLASSICS

MONTANA BROOK TROUT ALMANDINNE
Green beans, rice pilaf 23.

HERITAGE CHICKEN POT PIE
Winter vegetables, short dough crust 21.

2 LB MAINE LOBSTER THERMIDOR
Cognac béchamel, gruyere crust, garlicky spinach 38.

ITALIAN SPAGHETTI CARBONARA
House cured pancetta, parmesan 19.

VEAL PARMESAN
Italian spaghetti, veal meatballs 27.

ITALIAN SPAGHETTI CARBONARA 20.

GRILLED COWBOY STEAK FOR 2 38 oz. 75.

ENTRÉES

SALT BAKED BRANZINO
Braised fennel, orange and golden grapes 25.

CRISP SKINNED WILD STRIPED BASS
House smoked bacon, clam vinaigrette 23.

CLASSIC FISH AND CHIPS
Atlantic cod in a beer batter, tartar sauce, chips 19.

**PAN ROASTED ORGANIC
CANADIAN SALMON**
Braised greens, fingerling potatoes, sauce Americain 23.

TOASTED FARRO RISOTTO
Root vegetables, ricotta stuffed anaheim pepper 18.

SHORT RIB STROGANOFF
Egg noodles, mushrooms, truffled crème fraiche 24.

BUTTERMILK FRIED CHICKEN
½ chicken, coleslaw, collards, fried green tomatoes 19.

DOUBLE CUT COCA-COLA PORK CHOP
Wild mushroom hash, rapini 24.

HERB ROASTED RACK OF COLORADO LAMB
Chickpea and black olive ragout, mojito jelly 34.

RAW BAR

PINE ISLAND OYSTERS	2. ea
LONG ISLAND LITTLENECKS	1.50 ea
COLOSSAL HEAD ON SHRIMP	4. ea
FLORIDA STONE CRAB CLAWS	5. ea
1½ LBS CHILLED LOBSTER	19.

KING AND QUEENS PLATTER

(serves 2) 2 oysters, 2 shrimp,
2 stone crab claws, ½ lobster 28.

ASTOR PLATTER

(serves 4-5), 4 oysters, 4 clams, 4 shrimp,
3 stone crab claws, ½ lobster 60.

SALADS

WARM SPINACH SALAD
Mushrooms, bacon, sherry vinaigrette, crispy shallots 8.

CLASSIC WEDGE
Shaved red onion, crumbled blue,
thousand island dressing deviled egg 7.

CHOPPED GREEK SALAD
Bouqueron anchovy, roasted peppers, feta,
crispy chickpeas 9.

CAESAR SALAD
Prepared tableside, sourdough croutons, parmesan 10.

DERBY COBB SALAD
Tomatoes, avocado, roasted turkey breast, house smoked
bacon, hard boiled egg, blue cheese dressing 11.

SIDES 6.

CREAMED SPINACH

WILD MUSHROOM HASH

TRUFFLED FRIES

STRING BEAN CASSEROLE

MACARONI AND CHEESE GRATIN

TWICE BAKED POTATOES

HOUSE SMOKED BACON

ROASTED CAULIFLOWER truffled aioli

DAILY SPECIALS

comes with soup or salad

TUESDAY

CHICKEN CORDON BLEU
Rice pilaf, peas and carrots 23.

WEDNESDAY

PRIME RIB OF BEEF
Yorkshire pudding, braised greens 27.

THURSDAY

ROAST LONG ISLAND DUCK A L'ORANGE
Haricots vert, fingerlings 27.

FRIDAY

FRESH DOVER SOLE MEUNIERE
Baby vegetables 34.

SATURDAY

BEEF WELLINGTON
Periordine sauce, baby vegetables 32.

SUNDAY

ROASTED SUCKLING PIG
Come and see! 25.

