

THE SEA FIRE GRILL

99 Main Street, Yonkers, NY, 10701
Lea Berisha | Event Manager
Tel: 646.766.1787

EXPRESS LUNCH MENU

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Cherry Tomatoes / Balsamic Vinaigrette

Lobster Bisque

Brandy / Oyster Crackers

ENTRÉE

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

New York Sirloin 13oz.

USDA Prime / Dry Aged

Bell & Evans Farm Raised Chicken

Farro / Mascarpone / Chicken Jus

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

Vegan Cauliflower Steak

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

SIDES

Served for the Table

Herb Fries

Broccoli

Creamless Creamed Spinach

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Not inclusive of tax, 20% customary and a 3% administrative fee
~Menus and pricing are subject to change~

THE SEA FIRE GRILL

LUNCH MENU #1

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Cherry Tomatoes / Balsamic Vinaigrette

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Grilled Calamari

Lemon / Garlic / Extra Virgin Olive Oil

Lobster Bisque

Brandy / Oyster Crackers

ENTRÉE

Roasted Mediterranean Branzino

Caper Sauce

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

New York Sirloin 13oz.

USDA Prime / Dry Aged

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served for the Table

Herb Fries

Brussel Sprouts

Creamless Creamed Spinach

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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THE SEA FIRE GRILL

LUNCH MENU #2

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Imported Burrata

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

Lobster Bisque

Brandy / Oyster Crackers

ENTRÉE

Blackened Montauk Swordfish

Tartar Sauce / Avocado Mousse

Roasted Mediterranean Branzino

Caper Sauce

New York Sirloin 13oz.

USDA Prime / Dry Aged

Squid Ink Spaghetti

Fresh Maine Lobster

Vegan Cauliflower Steak

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

SIDES

Served for the Table

Truffle Mashed Potatoes

Brussel Sprouts

Creamless Creamed Spinach

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Not inclusive of tax, 20% customary and a 3% administrative fee
'Menus and pricing are subject to change'