

THE SEAFIRE GRILL

158 E 48th Street, New York, NY 10017  
Lea Berisha | Event Manager  
Tel: 646.766.1787

## **EXPRESS LUNCH MENU**

Menu includes one choice for each course and non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### APPETIZER

#### **Caesar Salad**

Parmesan Cheese / Garlic Croutons

#### **Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **Petit Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **Bell & Evans Farm Raised Chicken**

Farro / Mascarpone / Chicken Jus

#### **Vegan Cauliflower Steak**

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

### DESSERT

Served for the Table

#### **Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% customary and a 4% 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 non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

#### **Caesar Salad**

Parmesan Cheese / Garlic Croutons

#### **Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

### SIDES

Served for the Table

#### **Herb Fries / Brussel Sprouts**

### DESSERT

Served for the Table

#### **Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

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## Lunch Menu #2

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

#### **Bibb Lettuce Salad**

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

#### **Imported Burrata**

Caramelized Tomatoes / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

#### **Jumbo Lump Crab Cake**

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

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **Blackened Montauk Swordfish**

Tartar Sauce / Avocado Mousse

#### **Junior New York Strip**

USDA Prime / Dry Aged

#### **Vegan Cauliflower Steak**

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

#### **Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

### SIDES

Served for the Table

**Truffle Mashed Potatoes / Grilled Asparagus / Cream of Spinach**

### DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% customary and a 4% administrative fee**

**\*Menus and pricing are subject to change**