

THE SEA FIRE GRILL

71 Water Grant 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

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Petite Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

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 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

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

Junior New York Sirloin

USDA Prime / Dry Aged

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 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 #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

Oyster Crackers / Brandy

ENTRÉE

Blackened Montauk Swordfish

Tartar Sauce / Avocado Mousse

Junior New York Sirloin

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 / Creamed Spinach

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Coffee & Tea

Not inclusive of tax, 20% customary and a 3% administrative fee

*Menus and pricing are subject to change