

Bar Seine Lounge

APPETIZERS

CHEF'S SELECTION OF DAILY SOUP

18

FRENCH ONION SOUP

18

BABY BEET SALAD

Red and Yellow Beets, Orange Segments, Arugula and Goat Cheese with White Balsamic

17

ATHÉNÉE SLIDERS

Three Black Angus Mini Burgers, Aged Cheddar, Sriracha Mayo On Sesame Seed Bun

26

SMOKED SALMON TARTARE

Lemon Caper Chive Vinaigrette, Crispy Onions

28

MUSCOVY DUCK SALAD

Smoked Muscovy Duck Breast, Baby Frisée Salad, Pickled Red Onions with Pumpkin Seed Vinaigrette

27

BURRATA

Poached Pear, Plum Purée, Toast Points and Frisee Arugula Salad

21

ROASTED CAULIFLOWER

Lemon Infused Hummus, Toasted Curry Aioli

21

MARYLAND CRAB CAKES

Grilled Sweet Corn Salad, Avocado, Sweet Pepper Glaze

31

GRILLED FLATBREAD

Garlic Herb Goat Cheese, Caramelized Onions, Gruyere Cheese, Apple Smoked Bacon

23

CHARCUTERIE PLATE

Selection of Prosciutto, Pate de Campagne, Soppressetta, Saucisson Olives & Dijon Mustard

28

ARTISANAL CHEESES

Selection of Three Cheeses Accompanied by Fig Jam & Dried Fruit

28

Bar Seine Lounge

ENTRÉE

COBB SALAD

Grilled Chicken, Egg, Crisp Bacon, Avocado, Blue Cheese,
Creamy Buttermilk Dressing

27

CHICKEN PAILLARD

Pounded & Grilled Chicken Breast with Arugula, Tomato & Mozzarella Salad,
Olive Oil, Lemon

27

SEARED AHI TUNA NIKKEI

Ginger Teriyaki Crusted Tuna, Soba Noodles, Baby Bok Choy,
Sesame & Seaweed with Ponzu Sauce

29

STEAK FRITES

Filet Mignon, Black Truffle, French Fries

42

NEW YORK STRIP STEAK

Broccolini, Roasted Garlic, Mashed Potatoes, Red Wine Demi Glaze

38

PLAZA ATHÉNÉE BLACK ANGUS BURGER

Aged Cheddar on Brioche Bun with Crispy Fries

28

BERKSHIRE PORTERHOUSE PORK CHOP

14 oz. Porterhouse with Sweet & Spicy Peppers, Broccolini and Lemon Thyme Risotto

33

LOBSTER MACCHERONI AL TORCHIO

Maine Lobster, Apple Smoked Bacon, Light Parmesan Broth

29

CHICKEN CLUB

Crisp Bacon, Avocado, Lettuce, Tomato, Herb Mayonnaise on White Toast

27

SHRIMP TRIO

Crunchy Tempura Style, Classically Chilled and Grilled
Served with Soy-Yuzu, Cocktail and Remoulade

31

PAN SEARED SCALLOPS

Pan Roasted Gnocchi, Morel Mushrooms and Pea Puree

36