



THE RITZ-CARLTON

NEW YORK, CENTRAL PARK

50 CENTRAL PARK SOUTH

NEW YORK, NY 10019

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TABLE OF CONTENTS

BREAKFAST 3

ALL DAY 9

RITZ KIDS 14

LATE NIGHT 17

BEVERAGES 20

BREAKFAST

Served Daily From 6:00 AM – 11:00 AM

THE CONTINENTAL BREAKFAST

Choice of Pastries, Toast, English Muffin or Bagel

Preserves, Honey and Butter

Choice of Juice

Choice of La Colombe Coffee or Tea

38 Dollars

THE AMERICAN BREAKFAST

Two Eggs Any Style, Roasted Breakfast Potatoes,

Grilled Cherry Tomatoes

Choice of Bacon, Pork Sausage, Chicken Apple Sausage,

Turkey Bacon

Choice of Toast, English Muffin, Bagel or Croissant

Choice of Juice

Choice of La Colombe Coffee or Tea

49 Dollars

THE HEALTHY BREAKFAST [GF]

Egg White Frittata

Braised Leeks, Grilled Artichokes, Roasted Cherry Tomatoes,

Montchevre Goat Cheese, Arugula Pesto

Seasonal Berries and Greek Yogurt

Choice of Juice

Choice of La Colombe Coffee or Tea

51 Dollars

[GF] GLUTEN FREE [DF] DAIRY FREE [VG] VEGAN

NOTE: 18% SERVICE CHARGE, \$6 PP DELIVERY CHARGE, AND APPLICABLE SALES TAXES WILL BE ADDED TO ALL ORDERS, CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

A LA CARTE

EGGS BENEDICT

Poached Farm Fresh Eggs, Canadian Bacon, Hollandaise Sauce

40 Dollars

Substitute Smoked Salmon +14

THREE EGG OMELET

Choice of Ham, Tomato, Bell Pepper,
Onion, Mushrooms, Spinach

Choice of Swiss, American, Cheddar or Goat Cheese

Choice of Toast

36 Dollars

Add Smoked Salmon +14

Add Avocado +6

AVOCADO SOURDOUGH TOAST [DF]

Fresh Cherry Tomatoes, Breakfast Radish,
Citrus Vinaigrette

Mixed Baby Greens

Available Gluten Free

32 Dollars

Add Farm Poached Eggs +10

SMOKED SALMON AND BAGEL

Pickled Red Onion, Sliced Tomato, Capers
English Cucumber, Cream Cheese

36 Dollars

BRIOCHE FRESH TOAST

Seasonal Berries and Maple Syrup

30 Dollars

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BUTTERMILK PANCAKES

Seasonal Berries and Maple Syrup

30 Dollars

SLICED SEASONAL FRESH FRUIT PLATE

28 Dollars

GREEK YOGURT PARFAIT

Local Honey, Market Berries and House-Made Granola

24 Dollars

SELECTION OF COLD CEREALS

All-Natural Granola, Corn Flakes, Frosted Flakes, Froot Loops,
Honey Nut Cheerios, Raisin Bran, Special K
Choice of Whole Milk, Low Fat, Skim, Half & Half,
Soy, Almond or Oat

15 Dollars

Add Fresh Berries or Sliced Banana +10

STEEL-CUT OATMEAL [DF]

House-Made Granola, Honey and Seasonal Fresh Berries

25 Dollars

BREAKFAST PASTRY BASKET

Croissant, Muffin, Danish

22 Dollars

GLUTEN FREE BREAD AND MUFFINS [GF]

22 Dollars

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SIDES

ROASTED BREAKFAST POTATOES

14 Dollars

BACON

14 Dollars

TURKEY BACON

14 Dollars

PORK SAUSAGE

14 Dollars

CHICKEN APPLE SAUSAGE

14 Dollars

GRILLED HAM

14 Dollars

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BEVERAGES

JUICE

Prune

Apple

Tomato

Pineapple

Cranberry

V8

10 Dollars

FRESHLY SQUEEZED JUICE

Orange

Grapefruit

Carrot

15 Dollars

GREEN ENERGY JUICE

Celery, Cucumber, Spinach, Parsley

20 Dollars

WATER

VOSS Artesian, Still

VOSS Artesian, Sparkling

San Pellegrino

Fiji

9 Dollars (Small)

13 Dollars (Large)

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FRESHLY BREWED LA COLOMBE COFFEE

Choice of Milk: Whole, Low Fat, Skim, Half & Half, Soy, Oat, Almond

14 Dollars (Small Pot)

18 Dollars (Large Pot)

ESPRESSO - SOLO

12 Dollars

ESPRESSO

Doppio

Cappuccino

Latte

15 Dollars

HOT BEVERAGES

Choice of Tea: Earl Grey, English Breakfast, Peppermint, Jasmine,
Green or Chamomile

14 Dollars

Hot Chocolate

14 Dollars

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ALL DAY

Served Daily From 11:00 AM – 10:00 AM

STARTERS

SOUP OF THE DAY

Please Ask Order Taker for Chef's Soup of the Day
18 Dollars

CHICKEN NOODLE SOUP [DF]

Slow Roasted Chicken, Egg Noodles, Seasonal Vegetables
18 Dollars

SELECTION OF ARTISANAL CHEESE & CHARCUTERIE

Local Honeycomb, Quince, Mixed Olives, Grilled Bread
40 Dollars

HUMMUS & GRILLED PITA [DF]

Caper Sultanas Chutney and Extra Virgin Olive Oil, Toasted Pita
22 Dollars

CAVIAR SELECTION

Please Ask Order Taker for the Selection of Caviar
MP

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SALADS

CAESAR SALAD

Romaine Hearts, Parmesan, Croutons, White Anchovies,
Caesar Dressing

26 Dollars

BABY KALE GRAIN BOWL [GF] [VG]

Quinoa, Green Chickpea, Roasted Corn, Cherry Tomatoes,
Walnuts, Apple Cider Dressing

28 Dollars

ADD TO ANY SALAD

Sliced Avocado

6 Dollars

Grilled Chicken

13 Dollars

Grilled Shrimp

21 Dollars

Pan Seared Salmon

23 Dollars

Filet Mignon

28 Dollars

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SANDWICHES

THE RITZ-CARLTON BURGER

Short Rib and Brisket Blend
Cheddar, Lettuce, Tomato, Bacon, Brioche Bun
House-Made Pickles, Onion Rings, French Fries
38 Dollars

GRILLED CHICKEN BLT

Bacon, Avocado, Sundried Tomato Aioli, Arugula,
Sourdough, French Fries
32 Dollars

GROWN-UP GRILLED CHEESE

5-Spoke Creamery's Welsh Cheddar and Harvest Moon, Bacon,
French Fries
34 Dollars

FILET MIGNON SLIDERS

Burgundy Onion Jam, Brie, Porcini Aioli, Potato Bun,
French Fries
41 Dollars

QUESADILLA

Three Cheese Blend, Chipotle Roasted Chicken
Pico de Gallo, Guacamole, Sour Cream
32 Dollars

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ENTREES

SEASONAL PASTA

Please Ask Order Taker for Chef's Pasta Special
MP

MURRAY'S ROASTED CHICKEN

Seasonal Vegetables, Pan Jus
39 Dollars

14oz NY STRIP STEAK

Seasonal Vegetables
57 Dollars

FAROE ISLAND SALMON

Seasonal Vegetables
45 Dollars

MARGHERITA FLATBREAD PIZZA

Tomato Sauce, Fresh Mozzarella, EVOO, Basil
31 Dollars

ALL DAY SIDES

French Fries
18 Dollars

Truffle Fries
18 Dollars

Mashed Potatoes
18 Dollars

Steamed White Rice
18 Dollars

Seasonal Vegetables
18 Dollars

Roasted Root Vegetables
18 Dollars

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DESSERT

THE RITZ-CARLTON CHOCOLATE CAKE

Valrhona Chocolate, Grand Marnier Ganache, Candied Orange Cubes
19 Dollars

CHEESECAKE

New York City Classic with Pastry Chef's Selection of Seasonal Garnish
19 Dollars

ICE CREAM OR SORBET

Pastry Chef's Selection of Flavors
18 Dollars

GROURMET COOKIES

Valrhona Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia
18 Dollars

SEASONAL DESSERT

Please Ask Order Taker for Pastry Chef's Special
19 Dollars

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SOFT DRINKS

Pepsi	<i>9 Dollars</i>
Diet Pepsi	<i>9 Dollars</i>
Coca Cola	<i>9 Dollars</i>
Diet Coca Cola	<i>9 Dollars</i>
Sprite	<i>9 Dollars</i>
Club Soda	<i>9 Dollars</i>
Tonic Water	<i>9 Dollars</i>
Ginger Ale	<i>9 Dollars</i>
Ginger Beer	<i>9 Dollars</i>
Red Bull	<i>11 Dollars</i>
Iced Tea	<i>11 Dollars</i>

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Breakfast Menu Served daily from 6:00 AM – 11:00 AM

Served with Fruit Salad, Selection of Milk, Orange or Apple Juice

YOGURT PARFAIT [GF]

Greek Yogurt, Granola, Fresh Berries

32 Dollars

STEEL-CUT OATMEAL [DF]

House-Made Granola, Local Honey, Fresh Berries

32 Dollars

AVOCADO TOAST [VG]

Sourdough, Avocado, Tomato

Available Gluten Free

32 Dollars

BUTTERMILK PANCAKES

Warm Maple Syrup, Butter

32 Dollars

FRENCH TOAST

Warm Maple Syrup, Butter

32 Dollars

SCRAMBLE [GF]

Scrambled Eggs, Breakfast Potatoes

Choice of Protein: Bacon, Pork Sausage, Chicken Apple Sausage

32 Dollars

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All Day Menu Served Daily From 11:00 AM – 10:00 PM

Served with Fruit Salad, Selection of Milk, Orange or Apple Juice

CHICKEN AND PENNE PASTA

Grilled Organic Chicken

Choice of: Butter or Marinara Sauce

Substitute: Broccoli for Pasta

Available Gluten Free

36 Dollars

GRILLED CHEESE SANDWICH [VG]

Cheddar Cheese Blend & Sautéed Vegetables

36 Dollars

RITZ KIDS BURGER

Lettuce, Tomato, American Cheese, Brioche Bun, French Fries

36 Dollars

CHEESE & VEGGIE QUESADILLA [VG]

Low Fat Cheddar and Jack Cheese

36 Dollars

CHICKEN TENDERS

Choice of: BBQ, Honey Mustard or Ketchup

French Fries

36 Dollars

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Dessert Menu Served Daily From 11:00 AM – 10:00 PM

ICE CREAM

Two Scoops

Choice of: Chocolate or Vanilla

12 Dollars

COOKIES

Two Chocolate Chip

8 Dollars

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LATE NIGHT

Served Daily From 10:00 PM – 6:00 AM

STARTERS

CHICKEN NOODLE SOUP [DF]

Slow Cooked Chicken, Egg Noodles, Seasonal Vegetables
18 Dollars

SELECTION OF ARTISANAL CHEESE & CHARCUTERIE

Local Honeycomb, Quince, Mixed Olives, Grilled Bread
40 Dollars

CAESAR SALAD

Romaine Hearts, Croutons, Anchovies & Parmesan
Caesar Dressing
26 Dollars

BABY KALE GRAIN BOWL [GF] [VG]

Quinoa, Green Chickpea, Roasted Corn, Cherry Tomatoes, Walnuts
Apple Cider Dressing
28 Dollars

ADD TO ANY SALAD

Sliced Avocado
6 Dollars

Grilled Chicken
13 Dollars

Grilled Shrimp
21 Dollars

Pan Seared Salmon
23 Dollars

Filet Mignon
28 Dollars

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ENTREES

THE RITZ-CARLTON BURGER

Short Rib and Brisket Blend

White Cheddar, Lettuce, Tomato, Bacon, Brioche Bun

House-Made Pickles, Onion Rings, French Fries

38 Dollars

GRILLED CHICKEN BLT

Bacon, Avocado, Sundried Tomato Aioli

Arugula, Sourdough, French Fries

32 Dollars

GROWN-UP GRILLED CHEESE

5-Spoke Creamery's Welsh Cheddar and Harvest Moon, Bacon

French Fries

34 Dollars

MARGHERITA FLATBREAD PIZZA

Tomato Sauce, Fresh Mozzarella, EVOO, Basil

31 Dollars

MARGHERITA FLATBREAD PIZZA

Tomato Sauce, Fresh Mozzarella, EVOO, Basil

31 Dollars

AFTER HOURS BUFFALO WINGS

Carrots & Celery Sticks

Choice Of: Blue Cheese or Ranch Dressing

35 Dollars

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BEVERAGES

BEER	BOTTLE
DOMESTIC	
Blue Moon	12
Flower Power IPA	12
Brooklyn Lager	12
Samuel Adams	12
Miller Lite	12
Budweiser	12
Bud Light	12
Coors Light	12
INTERNATIONAL	
Amstel Light	14
Corona	14
Heineken	14
Stella Artois	14
Guinness	14
Buckler (Non-Alcoholic)	14

BUBBLES

SPARKLING	GLASS	BOTTLE
Nino Franco Rustico Prosecco, Italy	22	80
Domaine Carneros, Carneros	26	103
Taittinger Brut Réserve, France	37	187
Moët & Chandon Brut "Imperial", Epernay		150
Dom Perignon Brut		835
Veuve Clicquot Brut "Yellow Label", Reims	40	200
Pommery Brut Apanage, Reims	34	136
Ruinart Blanc de Blancs NV	59	404

SPARKLING ROSÉ	GLASS	BOTTLE
Taittinger Prestige Brut Rosé, Reims	47	225
Pommery Royal Brut Rosé, Reims	41	209
Ruinart Brut Rosé NV, Reims	62	439

WINE

WHITE WINE	GLASS	BOTTLE
Ferrari-Carano Sauvignon Blanc Sonoma County	24	98
Cloudy Bay Sauvignon Blanc New Zealand	26	103
Cakebread Chardonnay Napa Valley		144
Gundlach Bundschu Chardonnay Sonoma County	25	102
Maison Belles Côtes Sancerre Loire	27	104
Hermann J. Wiemer Riesling Finger Lakes	24	98
Olivier Leflaive Puligny-Montrachet Burgundy	65	260
Elena Walch Pinot Grigio Trentino-Alto Adige	24	98
ROSÉ WINE	GLASS	BOTTLE
Whispering Angel Côtes de Provence	29	106
Rock Angel Côtes de Provence	32	112

RED WINE	GLASS	BOTTLE
Justin Cabernet Sauvignon Paso Robles	28	105
Caymus Cabernet Sauvignon Napa Valley		200
Chacra Cincuenta y Cinco Pinot Noir Patagonia	43	217
Acacia Pinot Noir California	24	98
Ridge Lytton Springs Red Blend Dry Creek Valley	25	102
Shiraz Mourvedre Grenache Barossa Valley	28	105
Rutherford Hill Merlot Napa Valley	21	96
Red Schooner Malbec Mendoza	36	180
Haut Medoc de Giscours Haut-Medoc	43	136