

SOUP

Soup du Jour ...\$5

APPETIZERS & SALADS

Bigeye Yellowfin Tuna Tataki with Micro Greens, Avocado and Blood Orange Vinaigrette.. 16

Black Angus Beef Carpaccio, Arugula Salad, Polenta Croutons and Truffle Oil.. 17

Goat Cheese Pillow, Frisee, Lardons of Applewood Bacon and Champagne Vinaigrette.. 14

Grilled Blue Point Oysters Tarragon Buerre Blanc.. 15

ENTREES

Fresh Fusilli with Wild Mushrooms, Fresh Herbs and Cognac Cream Sauce.. 23

Pan Seared North Atlantic Salmon, Louisiana Jumbo Lump Crab Vin Blanc and Grilled Asparagus.. 26

Cold Water Canadian Hard Shell Lobster Roll Sliders, Vegetable Root Chips.. 27

French Cut Breast of Free Range Chicken, Truffle Butter and Sweet Pea Risotto.. 25

Grilled Black Angus N.Y. Strip Steak with Fingerling Potatoes and Red Wine Sauce.. 35

DESSERTS

Apple and Cranberry Tart.. 8

Red Velvet Cake.. 8

Mango Sorbet.. 7

Caramel Cheesecake.. 8

Chocolate Raspberry Truffle Cake.. 8

Executive Chef Peter Parelo



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