

STARTERS

STEAK TARTARE
egg york, shallot,
Dijon, caper,
cornichon, parmesan,
sourdough

CRAB CAKES
jumbo lump crab,
fennel, old bay yuzu
aioli

CHILI YELLOWTAIL
truffle ponzu, jalapeno

CRISPY RICE
spicy tuna, eel sauce,
spicy mayo

SHRIMP TEMPURA
tempura dashi, daikon
oroshi

CAESAR SALAD
romaine, gem lettuce,
parmesan, croutons,
cherry tomatoes

COBB SALAD
avocado, cucumber,
tomatoes, chino valley
eggs, blue cheese, gem
lettuce, bacon

MISO SOUP
tofu, mushrooms,
scallion

SOUP OF THE DAY
cup 9
bowl 14

ZEN KITCHEN

SALAD & SOUP

RAINBOW ROLL
tuna, salmon,
yellowtail, spicy tuna

DRAGON ROLL
shrimp tempura, unagi,
avocado

SOFT SHELL CRAB
ROLL
spicy tuna, cucumber,
avocado

SPICY TUNA ROLL
cucumber, avocado

CALIFORNIA ROLL
avocado, cucumber,
jumbo lump crab

VEGGIE ROLL
cucumber, avocado,
asparagus, yamogobo,
sesame

VIP OMAKASE
miso soup, chefs choice
of nigiri, sashimi & rolls

CHIRASHI DON
assorted cuts of sashimi,
cucumber, tamago, sushi
rice, and ponzu

ROLLS, SASHIMI, & NIGIRI

SHRIMP TEMPURA ROLL
shrimp tempura,
avocado

NIGIRI OMAKASE
miso soup, small salad,
7 pieces chef's choice

NIGIRI
two pieces

salmon
hamachi
unagi

maguro
tuna
sake

ebi
toro
hirame

SASHIMI
four pieces

tai
hamachi
unagi

masago
tamago
tako

ALL DAY FAVS

add bacon +5, avocado, or egg

BURGER
bibb lettuce, tomato, new american
cheese, onion jam

WALDORF CLUB
turkey, bacon, swiss, heirloom tomato,
bibb lettuce, dijonnaise

FRIED CHICKEN SANDWICH
bibb lettuce, tomato, onion, pickle, ranch
aioli

CHICKEN TENDERS
house brined, hand breaded, ranch, fries

ENTREES

KING SALMON
miso soubise, roasted fennel, arugula,
asparagus, smoked trout roe beurre blanc

MISO BASS
bok choy, maitake mushrooms,
yamagobo, miso glaze

ROTISSERIE CHICKEN
pommes puree, roasted root vegetables,
chimmichurri

RIGATONI A LA VODKA
fennel sausage, vodka sauce, parmesan,
basil

BAKED MAC AND CHEESE
mozzarella, parmesan, fontina, asiago,
mornay, tomato confit

LOBSTER POT PIE
creole trinity, lump crab, jumbo shrimp,
fennel

STEAKS

served with horseradish crema

8 OZ FILET MIGNON
creekstone farms, black angus

12 OZ NEW YORK STRIP
imperial, american wagyu

14 OZ RIBEYE
imperial, american wagyu

ADD ON'S

add shrimp

add chicken breast

horseradish crema

truffle butter

chimmichurri

SIDES

BAKED POTATO
truffle butter

MASHED POTATOES
scallions

ONION RINGS
wasabi ranch

TRUFFLE FRIES
truffle aioli

MAITAKE MUSHROOMS
soy glaze, crispy garlic

ASPARAGUS
confit garlic, lemon

WAGYU FRIED RICE
egg & scallion, crispy garlic, nori

As part of Waldorf Astoria's commitment to environmental stewardship,
this menu contains locally sourced, sustainable items whenever possible. All
cuisine is prepared without artificial trans-fat

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb,
milk, poultry, or shellfish reduces the risk of food borne illness. Individuals
with certain health conditions may be at higher risk if these foods are
consumed raw or undercooked.