

# TODD ENGLISH

## FOOD HALL

### SALADS

Add chicken, \$6  
Add 3 shrimp, salmon or steak, \$12

#### BURRATA

roasted beet salad, beet apple reduction,  
beet greens, pistachio vinaigrette  
24

#### THE GREEK

baby red romaine, feta, cucumber, olives,  
tomato, red onion,  
feta-phylo triangle, oregano vinaigrette  
20

#### CHINESE CHICKEN SALAD

chopped warm chicken, napa cabbage,  
shredded carrot, wonton crisp,  
green beans, mandarin oranges,  
roasted peanuts, soy ginger dressing  
22

#### T.E. CAESAR

heart of romaine, trevisano, anchovy,  
focaccia croutons, garlic parmesan dressing  
17

#### LOBSTER COBB SALAD

cucumber, avocado, tomato, bacon,  
blue cheese, egg, red wine vinaigrette  
28

#### HARVEST SALAD

baby kale, pea shoots, farro, carrot purée,  
butternut squash, carrots, radish, fennel,  
red onion, dried cranberry,  
toasted walnuts, red wine vinaigrette  
20

#### FOOD HALL MEZZE PLATTER

quinoa tabbouleh, mushroom falafel,  
cauliflower baba ganoush,  
carrot hummus, cucumber avocado raita  
22

### TASTINGS

#### CHARRED RED WINE BRAISED OCTOPUS

cured black olive aioli, blistered tomatoes,  
arugula, gigantea beans  
26

#### CRAZY MUSHROOM RAGU

semolina polenta, parmigiana rocket pesto  
21

#### GUACAMOLE

black bean sauce, pico de gallo,  
queso fresco, crispy corn tortillas  
16

#### CRISPY FRIED OYSTERS

whipped parsnip, toasted almonds,  
broccoli slaw, lemon aioli  
24

#### PEKING DUCK BUNS

steamed lotus buns, hoisin glaze,  
scallions, carrot  
28

#### TUNA TARTAR "POKE" CRISP WONTON TACO

avocado crema, ginger aioli,  
sesame brown butter  
22

#### CHICKEN TACO

chipotle, peppers, onions, tomato, sour cream,  
cilantro, pico de gallo  
17

#### LOBSTER SLIDER

brown butter, shallots, aioli  
28

#### T.E. BEEF SLIDERS

cheddar, lettuce, tomato,  
fried onion, sweet mustard relish  
18

#### CHICKEN & WAFFLES

buttermilk fried chicken, fried pickles,  
honey aioli, waffle cone  
18

#### SHRIMP SIU MAI

soy ginger miso, chinese mustard  
23

## Oyster Bar

### RAW BAR

CHILLED SHRIMP COCKTAIL .....	24 5pc
EAST & WEST COAST OYSTERS .....	21 ½ dz   40 dz
MAINE LOBSTER COCKTAIL .....	28 ½ lobster
LITTLE NECK CLAMS .....	3ea

### RAW BAR TOWERS

\*THESE SELECT DISHES SERVED WITH COCKTAIL SAUCE,  
SHERRY MIGNONETTE AND WHOLE GRAIN MUSTARD

SMALL	MEDIUM	LARGE
6 oysters, 6 clams, 2 shrimp, mussels, escabeche 54	9 oysters, 9 clams, 3 shrimp, mussels, crab cocktail, escabeche 90	12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabeche, whole lobster 152

## Grill

### LAND

#### CLASSIC BURGER 19

cheddar, lettuce, tomato,  
fried onion, T.E. Sauce

#### THE FOOD HALL BURGER 21

fried onion, grilled bacon,  
roasted tomato, gorgonzola, bbq sauce

#### ROAST ½ CHICKEN 24

dirty basmati rice, chicken sausage,  
olives, lemon cajun sauce

#### DRY AGED PRIME, BONE IN NEW YORK STEAK FRITES 42

Maitre d'Butter

#### 38oz 60 DAY DRY AGED ANGUS BEEF PORTERHOUSE 120

béarnaise sauce (for two or more)

#### FRIED CHICKEN SANDWICH 23

buttermilk battered boneless breast,  
honey chipotle aioli, dill pickle chips

### OCEAN

#### SALMON 32

cauliflower "risotto", edamame,  
chorizo, mussels, red curry,  
coconut milk, cilantro

#### SEARED DIVER SCALLOPS & SHORT RIB 34

parsnip purée, chimichurri vinaigrette,  
parsnip chips

#### WHOLE GRILLED BRANZINO 37

arugula, preserved lemons,  
shaved fennel, tomato confit

#### AHI TUNA BURGER 29

green onions, ginger aioli,  
bibb lettuce, seaweed fries

#### PAELLA 35

saffron rice, clams, mussels,  
shrimp, scallop, chorizo, chicken

#### MISO SAKE GLAZED CHILEAN SEA BASS 46

spinach, squash purée

#### 1lb MEATBALL

marinara, demi-glace  
basil ricotta  
22

Add: plain, parmesan or sweet potato fries  
or side salad 6

## Pasta & Noodles

#### \*RIGATONI BOLOGNESE 24

Todd's old school bolognese, veal reduction, pecorino

#### \*BUCATINI AMATRICIANA 25

cured pork, toasted garlic, crushed tomato, basil

#### CHESTNUT RAVIOLI 28

brown butter, balsamic, chanterelle mushrooms, mascarpone

#### LOBSTER MAC & CHEESE 30

lobster, caramelized onion, 3 cheese bechamel

#### CHICKEN & BROCCOLI STIR FRY 24

sweet peppers, sugar snap peas, bermuda onion, sesame seeds, soy sauce

#### LOBSTER & PUMPKIN RAMEN 36

ginger noodles, bok choy, chili oil, soft boiled egg

\*substitute - whole wheat or gluten free spaghetti

### SIDES

**SIMPLE SALAD 7**  
mixed field greens, grape tomatoes,  
butternut squash, shallot vinaigrette

**SWEET POTATO FRIES 8**  
maple mustard aioli

**PARMESAN FRIES 8**  
parmesan, minced Italian parsley

**TRUFFLE RISOTTO TATER TOTS 12**  
parmesan truffle aioli

**BRUSSELS SPROUTS 12**  
kimchi butter

**SEAWEED SALAD 8**

**EDAMAME 8**

### FLATBREAD

**THE CLASSIC MARGHERITA 18**  
roasted tomato sauce, mozzarella, basil

**ALFREDO 22**  
alfredo parmesan sauce, parmesan,  
garlic chips, egg, parsley  
add: bacon 4

#### CAULIFLOWER 25

multicolor cauliflower florets,  
cauliflower purée, provolone

#### FIG & PROSCIUTTO 26

rosemary crust, fig jam, gorgonzola, prosciutto

#### ROASTED MUSHROOM 24

roasted mushrooms, mushroom cream,  
ricotta, mozzarella, roasted red onions, arugula

#### BRONX BOMBER 24

roasted tomato sauce, mozzarella,  
pepperoni, caramelized onions

\*\*Gluten free flatbread is available upon request

### SUSHI ROLLS

#### SHRIMP TEMPURA 22

two shrimp, spicy tuna, eel sauce

#### RAINBOW 22

tuna, salmon, hamachi, avocado, crab stick

#### TUNA TWO WAY 24

spicy tuna, avocado, tuna

#### CALIFORNIA 12

crabstick, cucumber, avocado

#### SALMON AVOCADO 14

VEGETABLE ROLL 10

### CHEESE & CHARCUTERIE

#### ARTISANAL CHEESE

olive tapenade, grilled herb crostini,  
almonds, grapes and chef's selection of cheese

#### CURED DRIED MEATS

olive tapenade, grilled herb crostini,  
almonds, grapes and chef's selection of charcuterie

one board 24 | two boards 40

Todd English at The Plaza is a European-inspired speciality food hall offering the finest fresh prepared and gourmet foods from lively culinary stations. Guests can purchase a variety of merchandise throughout the restaurant - a range of specialty foods, gift baskets and artisanal products. In addition, the open kitchens throughout the space allow for interactive events including cooking demonstrations with Todd English and visiting chefs.