

Astor Court

2 E 55th St 10022-3103 · +12123396857 · Updated: Jan 14, 2026

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STARTERS 6

Morning Pastry Basket	\$23.00
selection of fresh baked pastries and croissants	
Seasonal Fresh Fruits and Berries	\$24.00
Seasonal fruits and berries	
Ruby Red Grapefruit Brûlée	\$21.00
raw sugar, coconut flakes, raspberries	
Original Bircher Muesli	\$20.00
granny smith apples, red currants, crushed hazelnuts	
Mixed Berry Parfait	\$18.00
Greek yogurt, seasonal berries, dried fruits & granola, almonds	
Steel Cut Irish Oatmeal	\$18.00
Golden raisins, toasted almond & brown sugar	

COMPLETE BREAKFASTS 3

Continental	\$40.00
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American	\$46.00
two organic eggs any style, breakfast potatoes, choice of Applewood smoked bacon, chicken sausage or turkey bacon, choice of toast	
Middle Eastern Breakfast	\$50.00
shakshouka: two eggs scrambled in cumin scented tomato sauce with onions, crumbled feta, labna, cucumber and tomato salad, grilled pita	

TO SAVOR 8

St. Regis Eggs Benedict	\$225.00
1 oz. caviar russe osetra caviar, canadian bacon, champagne hollandaise. Served with a complimentary glass of virgin red snapper	
Nova Salmon Bagel	\$34.00
Sliced Hudson valley salmon, tomato, onion, cucumbers, chive and plain cream cheese, choice of bagel	
Avocado & Bacon Toast	\$28.00
Chopped eggs & balsamic reduction	

Corned Beef Hash **\$28.00**

two sunny side up eggs, st regis signature blend corned beef, caramelized onions, tri-colored baby potatoes

Traditional Eggs Benedict **\$36.00**

two soft poached eggs, Canadian bacon on toasted English muffin, classic hollandaise sauce

Smoked Salmon Eggs Benedict **\$36.00**

two soft poached eggs, Hudson valley smoked salmon on toasted English muffin, classic hollandaise sauce

Vegan Breakfast Tostado **\$36.00**

organic tofu "scramble", turmeric, sliced avocado, tomato, salsa, green onion, cilantro, grilled corn tortillas

Create Your Own Omelet

AVAILABLE OPTIONS

Choice of whole eggs for egg whites. Your choice of three items: vegetables: tomato, onion, peppers, asparagus,

\$28.00

spinach, mushrooms; cheese: cheddar, goat, Swiss, mozzarella; meats: pork bacon, chicken sausage, turkey

Additional Item (Each):

bacon

\$3.00

GRIDDLE 4

Steak & Eggs **\$42.00**

Petite cedar river farms filet mignon, two farm fresh eggs, breakfast potatoes

Strawberry & Cream Filled French Toast **\$32.00**

Thick-cut fresh baked brioche, strawberry cream cheese mousse seasonal berry compote

Malted Belgian Waffle **\$32.00**

strawberries and raspberries, choice of: whipped cream, chocolate sauce or local maple syrup

Homemade Buttermilk Pancakes **\$32.00**

Choice of blueberry, flaxseed, chocolate chip or strawberry, "sugarman" pure maple syrup

SIDE DISHES 4

Cottage Cheese **\$12.00**

Tricolor Breakfast Potatoes **\$12.00**

Grilled Beefsteak Tomatoes **\$12.00**

Sliced Avocado **\$16.00**

BREAKFAST MEATS 5

Smoked Pork Bacon

Pork Sausage

Smoked Kassler Pork Loin

Chicken Sausage

Turkey Bacon

BEVERAGES 7

Freshly Brewed Coffee	\$12.00
regular or decaffeinated	
Cappuccino	\$14.00
Caffe Latte	\$14.00
Espresso	\$14.00
Hot Chocolate	\$14.00
Palais des Thes Teas	\$12.00
white, green, black, oolong, herbal infusions or fruit tisane	
Orange Juice or Grapefruit Juice	\$15.00

FRESH BLENDED JUICES 3

Healthy Start

carrot, ginger, apple

Being Green

cucumber, apple, spinach, celery, lemon

Beet Treat

red beet, celery, ginger, lime, kale

SHAKES & SMOOTHIES 3

Whey Protein Shake

vanilla, chocolate or strawberry

Ripe Mango & Passion Fruit

Fresh Fruit Smoothie (Non Dairy)

banana, raspberry & strawberry

ENTREES 8

Grilled Chicken ABLT	\$36.00
Avocado, Smoked Bacon, Gem Lettuce, Tomatoes, Herb Aioli, Grilled Country Bread	
New England Lobster Roll	\$36.00
Maine Lobster, Herb Tarragon Aioli, Brioche	
Blackened Tuna Niçoise	\$32.00
Green Beans, Tomatoes, Hudson Valley Potatoes, Dijon Champagne Vinaigrette	
Pastrami Reuben	\$34.00
Imported Swiss Cheese, Sauerkraut, House Made Russian Dressing, Butter Grilled Marble Rye	

St. Regis Bacon Cheddar Burger	\$36.00
Beachers Flagship Reserve Cheddar, Smoked Pork Belly, Garlic Aioli	
Miso Marinated Sea Bass	\$48.00
Bok Choy, Shiitake Mushrooms, Sticky Rice, Black Garlic Aioli	
Pulled Crab Ravioli	\$48.00
American Caviar, Soft Poached Egg, Creamy Leek Fondue	
St Regis Chop Salad	\$30.00
Smoked Blue Cheese, Grapes, Roasted Pumpkin Seeds, Avocado, Cherry Tomatoes, Romaine Lemon, Thyme Dressing	

SIMPLY GRILLED DINNER 5

Half Pennsylvania Farmed Chicken	\$42.00
Prime Filet of Beef	AVAILABLE OPTIONS
	10 oz: \$56.00
	5 oz: \$36.00
Dry Aged Rib Eye	\$60.00
Domestic Lamb Chops	\$48.00
Skuna Bay Salmon	\$48.00

SPECIALS 8

Crispy Calamari	\$22.00
Fried Pickles, Piment D'Espelette, Sambal Aioli	
Hand Shucked Long Island Sound Oysters	AVAILABLE OPTIONS
	Half Dozen: \$28.00
	Dozen: \$45.00
Soup of the Day	\$18.00
St. Regis Shrimp Cocktail	\$40.00
"Red Snapper" Cocktail Sauce	
Coconut Curry Tofu	\$36.00
Sautéed Leek and Basil, Steamed Rice	
Roasted Halibut	\$50.00
Whole Wheat Spaetzli, Brown Butter Cauliflower, Shaved Radish, Black Truffle Vinaigrette	
Seared Sea Scallops	\$42.00
Roasted Mushroom Ragout, Truffle Pommes Puree	
Pear Chocolate Mousse	\$19.00
Dark Chocolate Pear Financier, Cinnamon Ice Cream	

SANDWICHES & MAINS 8

New England Lobster Roll	\$36.00
chilled lobster salad, herb aioli, grilled brioche	
Black Truffle & Champagne Risotto	\$45.00
Seasonal Mushroom, Black Truffles, Mascarpone, Black Truffle Butter	
St. Regis Bacon Cheddar Burger	\$36.00
Beachers Flagship Reserve Cheddar, Smoked Pork Belly, Garlic Aioli	
Grilled Chicken ABLT	\$35.00
grilled chicken paillard, avocado, crisp bacon, Bibb lettuce, heirloom tomatoes, Spring Garlic, Aioli, grilled country bread	
NYC Pastrami Reuben	\$34.00
sauerkraut, Swiss cheese, Russian dressing, grilled seeded rye bread	
Mezze Rigatoni Bolognese	\$38.00
Cream Fraiche, Parmesan Bread Crumbs	
Spicy Shrimp Arrabbiata	\$44.00
Pan Seared Shrimp, San Marzano, tomato sauce, blistered cherry, tomatoes, penne pasta	
Clay Pot Curry Chicken	\$42.00
south Asian style boneless chicken prepared in harmony with the seasons served with basmati rice and naan bread	

SOUPS & SALADS ⁵

Classic French Onion Soup	\$22.00
aged provolone and gruyere cheese gratin	
Roasted Chicken Pasta Soup	\$21.00
diced chicken, elbow pasta, seasonal aromatic vegetables	
NY Chopped Salad	\$28.00
baby gem lettuce, local blue cheese, roasted long island corn, avocado, heirloom cherry tomatoes, candied spiced pecans, lemon thyme dressing	
Caesar Salad	\$27.00
romaine lettuce, aged parmesan cheese, white anchovies, brioche croutons, classic dressing	
Ancient Grain Bowl	\$28.00
red quinoa, chick peas, French feta cheese, Kalamata olives, cucumber, Jersey cherry tomatoes, baby kale, Forvm cab sauvignon vinaigrette	

SALADS ADDITION ⁴

Grilled Murrays Chicken Breast	\$16.00
Grilled Gulf Shrimp	\$26.00
Grilled Cedar River Farms Petit Filet Mignon	\$24.00
Grilled Faroe Island Salmon	\$26.00

BREAKFAST MENU 3

Mini Pancake with Chocolate Chips \$13.00

Scrambled Egg with Bacon \$13.00

French Toast Triangle \$13.00

Caramelized bananas with strawberry butter

FINGER FOOD 4

Hot Dog \$13.00

Served on a toasted bun with french fries

Classic Homemade Grilled Cheese Sandwich \$15.00

Toasted white bread and American cheese

Chicken Fingers \$18.00

French fries and honey mustard sauce

Triple-Decker PB&J Sandwich \$15.00

MAIN COURSES 4

King Cole Kid's Cheeseburger \$21.00

French fries and creamy cole slaw

Junior Macaroni and Cheese \$17.00

American cheese and elbow macaroni

Spaghetti \$19.00

Meatballs and marinara sauce or butter and cheese

Mulberry Street Mini Pizza \$17.00

Tomato sauce and extra cheese

HEALTHY OPTION 1

Grilled Salmon or Chicken \$20.00

With steamed broccoli or steamed rice

DESSERTS 3

Chocolate Chip Cookie \$12.00

Seasonal Fruit Bowl \$12.00

Ice Cream and Sorbet \$12.00

A LA CARTE BRUNCH 18

Mini Berry Beignets	\$25.00
Chocolate & Hazelnut Dipping Fondue	
Create Your Own Omelet	AVAILABLE OPTIONS
Cage Free Whole Eggs or Egg Whites. Choice of three Items: Tomato, Onion, Bell Pepper, Asparagus, Jalapeno,	\$32.00
Spinach, Mushrooms, Cheddar, Swiss, Goat Cheese, Ham, Chicken Sausage Smoked Salmon, Turkey Bacon	Each Additional Item:
	\$3.00
Classic French Toast	\$35.00
Seasonal Fresh Berries, Vermont Maple Syrup, Cultured Butter, White Chocolate Chantilly	
Belgium Style Waffle's	\$35.00
Seasonal Fresh Berries, Vermont Maple Syrup, Cultured Butter, White Chocolate Chantilly	
Homemade Skillet Pancakes	\$35.00
Choice of Plain, Blueberry, Chocolate Chip, Strawberry or Banana, Vermont Maple Syrup, Cultured Butter, White Chocolate Chantilly	
Traditional Eggs Benedict	\$36.00
Two Soft Poached Eggs, North Country Canadian Bacon, English Muffin, Classic Hollandaise Sauce, Preserved Truffles	
Avocado and Burrata Toast	\$32.00
House Made Pickled Onion, Confit Tomatoes, Hudson Bakery Sourdough	
Hudson Valley Smoked Salmon NY Bagel	\$34.00
Tomato, Onion, Sliced Cucumber, Chive & Plain Cream Cheese	
Minted Spring Pea Velouté	\$21.00
Crème Fraiche	
Lady Astor Salad	\$32.00
Baby Gem Lettuce, Spring Leaves, Endive Shaved Crisp Vegetables, Meyer Lemon Vinaigrette	
Sweet & Savory Pancake	\$38.00
Smoked Salmon, Maple Crème Fraiche, Caviar, Picked Onions	
Tuna Tartare	\$36.00
House Ponzu, Blue Fin Tuna, Avocado, Red Pepper, Chile Aioli, Furikake Rice Cracklings	
Butter Poached Lobster Gnocchi	\$42.00
Ricotta Gnocchi, Roasted Baby Fennel, Lobster Fondue	
St Regis Classic Burger	\$36.00
North Country Applewood Smoked Bacon, White Cheddar, Vine Ripe Tomatoes, Lettuce, Sour Pickles, Crispy Fries	
Smoked Salmon Frittata	\$35.00
Caramelized Onions, Nettle Meadow Chevre, Baby Salad Leaves, Truffle Vinaigrette	
Steak & Eggs	\$48.00
Dry Aged 10oz Strip Steak, Two Organic Farm Fresh Eggs Any Style, Petit Salad, Seasoned Breakfast Potatoes	

Roast Roulade of Boneless Leg of Lamb

\$54.00

Stuffed with Morels & Spinach, Charred Heirloom Carrots, Crispy Fingerling Potatoes, Rosemary Jus, Mint Sauce

St. Regis Decorative Buffet of Easter Desserts

\$25.00

Featuring Assorted Mini Decorated Pastries, Iced Cakes, Crème Brûlée, Artisan Eclairs, Opera Cake, NY Cheesecake, Lemon Meringue, Floral Cup Cakes, Assorted Chocolates Eggs, Profiteroles, Tiramisu, Flourless Chocolate Cake, Assorted Almond Macarons, Sugar Cookies, Easter, Chocolates, Assorted Macron, Gourmont Cheeses Selection and Condiments