



WE'RE **CELEBRATING**
NYC RESTAURANT WEEK
JANUARY 22 - FEBRUARY 9

LUNCH MENU | \$29

APPETIZER

CHOICE OF:

WEDGE SALAD

LITTLE GEM, BACON, BLUE CHEESE MOUSSE,
SHERRY-TARRAGON DRESSING

REUBEN CROQUETTES

CRISPY PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND

SPICY TUNA ON CRISPY RICE

PICKLED GINGER, WASABI, TOBIKO

ENTRÉE

CHOICE OF:

GRILLED ATLANTIC SALMON

CARAMELIZED SWEET CORN, CHERRY TOMATO,
FRESH TARRAGON, HERB OIL

CRISPY CHICKEN SCHNITZEL

SHALLOT-DIJON CREAM SAUCE, MIXED GREENS,
CUCUMBER + RED ONION

THE BOSS BURGER

DOUBLE PATTIES, JERK SPICED "SPECIAL SAUCE",
LETTUCE, TOMATO, ONION

DESSERT DUO

CHOCOLATE S'MORES CAKE

TOASTED MERINGUE, GRAHAM CRACKER CRUMBLE, WHIPPED CREAM

+

CREAMSICLE SUNDAE COUPE

TANGERINE GRANITA, VANILLA GELATO, GRILLED PINEAPPLE,
POP ROCKS

NYC JAN 22-FEB 9^{*}
Restaurant
Week

#NYCRESTAURANTWEEK #THETUCKROOM



WE'RE **CELEBRATING**
NYC **RESTAURANT WEEK**
JANUARY 22 - FEBRUARY 9

DINNER MENU | \$42

APPETIZER

"A TASTE OF TUCK" SAMPLER PLATE

CREAMY TOMATO BISQUE
BRIOCHE-CRUSTED CRAB CAKE
LOCAL GREENS + YUZU VINAIGRETTE

ENTRÉE

CHOICE OF:

GRILLED ATLANTIC SALMON

CARAMELIZED SWEET CORN, TOYBOX TOMATO,
FRESH TARRAGON, HERB OIL

CRISPY CHICKEN SCHNITZEL

SHALLOT-DIJON CREAM SAUCE, MIXED GREENS,
CUCUMBER + RED ONION

MANGO + HABANERO BBQ BABY BACK RIBS
(+\$6 SUPPLEMENT)

TANGY COLESLAW, HONEY-GLAZED CORNBREAD TOPPED
WITH WHIPPED GOAT CHEESE

DESSERT DUO

CHOCOLATE S'MORES CAKE

TOASTED MERINGUE, GRAHAM CRACKER CRUMBLE,
WHIPPED CREAM

+

CREAMSICLE SUNDAE COUPE

TANGERINE GRANITA, VANILLA GELATO, GRILLED PINEAPPLE,
POP ROCKS

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