



# SHAREABLES

**SWEET CHILI CAULIFLOWER** \$15  
*Tempura Fried, Sweet Chili Glaze*

**TRUFFLE PARMESAN FRIES** \$13  
*Black Truffle*

**ROASTED BRUSSELS SPROUTS** \$12  
*Miso Butter, Soy Pearls, Chives*

**PORK BELLY & POPCORN** \$23  
*Candied, Braised, Hoisin-Glazed*

**SHORT RIB QUESADILLA** \$19  
*Avocado Aioli, Cotija Cheese, Pico de Gallo*

**T2 CRAB CAKE** \$29  
*Maryland Colossal Lump Crab, Mustard Sauce, Frisée*

**SAUTÉED MUSSELS** \$17  
*White Wine, Garlic, Toast Point*

**TRUFFLED MAC AND CHEESE** \$17  
*Add On: Chicken \$9, Short Rib \$12, Shrimp \$14, Lobster \$19*

# RAW BAR

**OYSTERS** MKT  
*Half Dozen or Dozen - Ask Your Server for Today's Selection of East Coast Oysters*

**HAMACHI CRUDO** \$23  
*Ponzu, Serrano Chili*

**SESAME-CRUSTED TUNA SASHIMI** \$24  
*Pickled Ginger, Sesame Vinaigrette, Wasabi Aioli*

**SHRIMP COCKTAIL** \$21  
*Lemon, Cocktail Sauce*

**CLASSIC PLATTER** \$90  
*12 Shucked & Chilled Oysters, 6 Clams, 5 Shrimp Cocktail*

**EXECUTIVE TOWER** \$140  
*Classic Tower + Lobster Tail & Crab Legs*

# FLATBREADS

**HOT BURRATA** \$18  
*Broccoli, Roasted Cherry Tomatoes, Hot Honey, Walnuts*

**CHICAGO BEEF** \$19  
*Beef, Giardiniera, Thin-Sliced Tomato*

**MARGHERITA** \$17  
*Buffalo Mozzarella, Fresh Basil*

*Gluten Free/Vegan flatbread substitute for \$3*

# HANDHELD

*Served with Kettle Chips  
Substitute Fries \$5, Truffle Fries \$8, Side Salad \$5, Brussels Sprouts \$8*

**CHOPPED CHEESE** \$19  
*Griddled Cheddar Wedge, Chuck Blend, Pickled Jalapeño, Herb Mayo*

**SALMON REUBEN** \$26  
*Cabbage Slaw, Slab Bacon, Russian Dressing*

**TENDERLOIN SANDWICH** \$35  
*Beef Tenderloin, Red Onion Jam, Baby Arugula, Horseradish Aioli*

**T2 CLUB** \$17  
*Herb-Roasted Turkey Breast, Slab Bacon, Vine-Ripened Tomato, Pesto Mayonnaise, Focaccia*

**TAILGATE SAUSAGES** \$18  
*Bratwurst with Whole Grain Mustard & Sauerkraut, Italian Sausage with Caramelized Onions & Peppers*

**LOBSTER ROLL** \$39  
*Connecticut Butter Poached or Maine Lemon Aioli, Brioche Roll*

**MADISON AVENUE BURGER** \$32  
*Grass-Fed Beef, Crispy Prosciutto, Bordelaise, Comté*

*Served with Fries*

**VEGAN BEET TACOS** \$18  
*Salmoriglio Marinated Beets, Wild Puff Rice, Red Quinoa*

# BOARDS

**SEASONAL BOARD** \$54  
*Chef-Selected Cured Meats & Cheeses, Seasonal Fruit, Vegetables, Crackers*

**ITALIAN BOARD** \$59  
*Prosciutto, Capicola, Mortadella, Burrata, Parmesan, Olives, Roasted Peppers*

**MEDITERRANEAN BOARD** \$37  
*Hummus, Tzatziki, Feta, Olive Tapenade, Tabbouleh, Pita*

**MONTAUK BOARD** \$69  
*Grilled Half Lobster, Charred Octopus, Shrimp Skewer, Grilled Snow Crab Clusters*

**WINGS**  
*Buffalo Dill, Maple Bacon BBQ, Carolina Gold, Spicy Kung Pao*

**TRADITIONAL** \$17  
*Bone-In (Dozen)  
with Celery, Carrots, & choice of Blue Cheese or Ranch*

**BONELESS** \$14  
*Boneless Thighs (One Pound)  
with Celery, Carrots, & choice of Blue Cheese or Ranch*

# GREENS

*+ Grilled Chicken \$9, Steak \$12, Salmon \$12, Chilled Shrimp \$14, Chilled Crab or Lobster \$19*

**SEASONAL GREENS** \$16  
*Mixed Greens, Cherry Tomatoes, English Cucumber, Red Onion, Golden Balsamic*

**KALE CAESAR SALAD** \$17  
*Baby Kale, Parmesan Crisps, White Anchovy*

**SEAFOOD COBB SALAD** \$32  
*Marinated Shrimp, Crab, Lobster, Tarragon Ranch*

**POKE SALAD** \$22  
*Tuna or Salmon, Wakame, Avocado, Mixed Greens*

# DESSERTS

**ADULT PROFITEROLES** \$21  
*Bourbon Ice Cream, Valrhona Chocolate (21+ only)*

**NY CHEESECAKE** \$12  
*Whipped Cream*

**WHITE STONE PEACH COBBLER** \$17  
*Almond Cream, Streusel, Vanilla Bean Ice Cream*



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