T-SQUARED SOCIAL

SHAREABLES

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

TRUFFLE PARMESAN FRIES \$15 *Black Truffle*

ROASTED BRUSSELS SPROUTS \$12 Maple Bourbon Glaze, Bacon Lardon **PORK BELLY & POPCORN** \$25 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\$17Add On: Chicken \$9, Short Rib \$12,Shrimp \$14, Lobster \$19



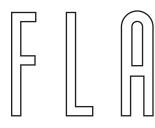
OYSTERS* MKT Half Dozen or Dozen - Ask Your Server for Today's Selection of East Coast Oysters

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 Platter + Lobster Tail & Crab Legs

TITAN TOWER* \$220 Executive Tower + Ossetra Caviar



HOT BURRATA \$22

Broccolini, Roasted Cherry

Tomatoes, Hot Honey, Walnuts





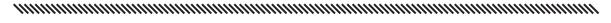
MARGHERITA \$22 Buffalo Mozzarella, Fresh Basil

Gluten Free flatbread substitute for \$3

CHICAGO BEEF \$22

Beef, Giardiniera,

Thin-Sliced Tomato





. Substitute Fries \$5, Truffle Fries \$8, Side Salad \$5, Brussels Sprouts \$8

CHOPPED CHEESE \$19

Griddled Cheddar Wedge, Chuck Blend, Pickled Jalapeño, Herb Mayo

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

BOARDS

SEASONAL BOARD \$54

Chef-Selected Cured Meats & Cheeses, Seasonal Fruit, Vegetables, Crackers

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

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



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

TRADITIONAL Bone-In - Dozen \$23, Half-Dozen \$18 with Celery, Carrots, & choice of Blue Cheese or Ranch

BONELESS

Boneless Thighs - One Pound \$19, Half-Pound \$14 with Celery, Carrots, & choice of Blue Cheese or Ranch



+ 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, Blue Cheese, Tarragon Ranch

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

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

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

TURKEY PESTO PANINI \$17 Herb-Roasted Turkey Breast, Slab Bacon, Vine-Ripened Tomato, Pesto Mayonnaise, Pine Nuts, Focaccia

VEGAN BEET TACOS \$18

Salmoriglio Marinated Beets, Wild Puff Rice, Red Quinoa

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

Served with Fries

5TH AVENUE BURGER* \$25 Grass-fed Beef, Sharp Cheddar, Lettuce, Tomato, Onion (Bacon +3)



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



Take your experience at T-Squared Social to the next level by becoming a member. Members enjoy privileges including priority Box Seat reservations, exclusive event access, and preferred activity pricing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.