

**SERVED
DAILY**

12PM-4PM

ALGONQUIN'S
**the
Round
Table**
EST 1919

**PRIX
FIXE
MENU**

The Round Table members had lunch together continuously, for what was dubbed "The Ten-Year Lunch", from 1919 to 1929. We've created some

of our favorite dishes, both classic in style and with a modern take to reflect the times.

STARTER - CHOICE OF

**SOUP
DU JOUR**

**GARDEN
SALAD**

ENTRÉE - CHOICE OF

FRESH HERB FILLET OF SOLE ROLLATINI

served on a braised bed of spinach topped with a caviar beurre blanc

PETIT FILET MIGNON

topped with a wild mushroom brandy sauce,
blue cheese mashed potatoes & pencil asparagus

CLASSIC CHICKEN POT PIE

DESSERT - CHOICE OF

HOMEMADE BLACK & WHITE BREAD PUDDING

served warm with vanilla ice cream & caramel bourbon sauce

TRADITIONAL NEW YORK CHEESE CAKE

served with a fresh strawberry compote

\$19.19 PER PERSON PLUS TAX AND 18% GRATUITY

ALL COCKTAILS **\$36** AND INCLUDE A LIMITED EDITION
ROUND TABLE EST. 1919 COUPE GLASS

COCKTAILS



VICIOUS WIT **DOROTHY PARKER**

NY distilling co., dorothy parker round table reserve gin, lo-fi dry vermouth, luxardo maraschino liqueur, garnished with a fresh grapefruit peel

THE ALGONQUIN **ROBERT BENCHLEY**

makers mark bourbon, lo-fi sweet vermouth, fresh pineapple juice, garnished with a fresh orange twist

HAMLET **ALEXANDER WOOLLCOTT**

stoli ohranj vodka, cointreau liqueur, la marca prosecco, fresh orange Juice, garnished with a blood orange

*COCKTAILS ARE **\$18 EACH** WITHOUT THE COUPE GLASS