

CELEBRATING 16 YEARS - EST. 2010

PARK AVENUE TAVERN

NEW YORK CITY

DINNER

fall/winter 2026-27

STARTERS

FRENCH ONION SOUP
gruyère 14

MUSSELS MARINIÈRE
shallot, garlic, parsley, lemon, white wine-butter sauce 19

TUNA TARTARE
avocado, pickled cucumber, furikake, wonton crackers,
soy, sesame-ginger sauce 24

CHICKEN WINGS
buffalo or guinness bbq, sesame seeds,
house-made blue cheese dressing 19

HAND-CUT STEAK TARTARE
cage free egg yolk, dijon, capers, house-made chips 24

HUMMUS
spiced crispy chickpeas, crudités, laffa bread crostini 15

SPINACH & ARTICHOKE DIP
three cheese, grilled naan bread 16

ARANCINI
mozzarella, parmesan, truffle emulsion 15

MARGHERITA FLATBREAD
san marzano tomato, di palo mozzarella, basil 18

SALADS

ADDITIONS FROM THE GRILL:
CHICKEN 12 | SALMON 14 | SHRIMP 15 | HANGER STEAK 16

CLASSIC CAESAR
gem lettuce, parmesan, garlic breadcrumbs, caesar dressing 16

HARVEST BOWL
baby arugula, quinoa, tomato, toasted pepitas, chickpeas,
fava beans, feta, preserved lemon vinaigrette 17

PARK AVE COBB
market leaves, crispy bacon, hard boiled egg, tomato,
red onion, blue cheese, avocado, red wine vinaigrette 16

PULL APART BREAD
whipped marmite butter 12



USDA PRIME STEAKS

dry aged 21-120 days at Pat LaFrieda
*espresso rub, brandy-peppercorn sauce,
whole roasted garlic, shoestring fries*

16oz COWBOY STEAK 75
14oz NEW YORK STRIP 65

PARK BURGER

**8oz dry aged pat lafrieda blend, american cheese,
caramelized onions, b&b pickles, park sauce,
seeded brioche, shoestring fries 29**

MAIN PLATES



RIGATONI BOLOGNESE
fresh pasta, braised beef ragu,
whipped ricotta, parmesan 29

CHICKEN CAESAR PAILLARD
breaded butter roasted bell and evans
chicken breast, caesar salad,
parmesan, lemon 34

PAN ROASTED ATLANTIC SALMON
parsnip puree, roasted tri-color cauliflower,
roasted butternut squash, bacon jam 34

GRILLED BERKSHIRE PORK CHOP
apple and mustard seed jam,
apple and bourbon reduction,
buttered carrots 36

PROPER FISH & CHIPS
beer battered cod, tartar, pea puree,
malt vinegar, maldon sea salt 29

**"FALL OFF THE BONE"
GUINNESS BBQ BABY BACK RIBS**
coleslaw, shoestring fries *(limited)* 48

TAVERN CLASSICS

FRENCH DIP

shaved USDA prime rib, gruyère,
caramelized onions, horseradish cream,
au jus, shoestring fries 34

STEAK FRITES

grilled USDA prime hanger steak,
brandy peppercorn sauce,
shoestring fries 38

FRIED BUTTERMILK CHICKEN SANDWICH

spicy aioli, hot honey, b&b pickles,
slaw, brioche roll, shoestring fries 24

SIDES

FRIES 9 *[add truffle & parmesan +4]*

SWEET POTATO FRIES 9

COLESLAW 9

GREEN BEANS 10

CREAMED SPINACH 12

MAC & CHEESE 12

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET
vanilla gelato, chocolate sauce 12

BAKED NEW YORK CHEESECAKE 12

GELATO & SORBET daily selection 10

APPLE CRUMBLE vanilla gelato 12

PROUDLY SUPPORTING PURVEYORS INCLUDING:

Pat LaFrieda • Tomcat Bakery • Di Palo NYC • Murray's Cheese
Bell & Evans Chicken • Emporia de Gelato • Fulton Fish Cooperative

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Scan this code
with your phone
for allergen info

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness.

Executive Chef: **Leo Conde**
Culinary Director: **Barry Tonks**

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