



THE BEDFORD

BY *Martha Stewart*

DINNER

APPETIZERS

House-made Bread Basket \$14.95

JuneBug's garden flatbreads, sour cherry-rosemary focaccia and warm Parker House rolls

Big Martha's Pierogis \$29.95

Potato filling and brown butter

Ricotta Stuffed Zucchini Blossoms \$22.95

Lemon, spinach and aged Grana Padano, with heirloom tomatoes

*Steak Tartare \$27.95**

Hand-chopped strip loin with capers and cornichons, served with matchstick fries

Jumbo Shrimp Cocktail \$32.95

With spicy cocktail and tartar sauces

*Oysters Rockefeller \$29.95**

Baked with Pernod cream, spinach, watercress and parsley breadcrumb topping

Crab Cake \$32.95

Jumbo lump crab meat with roasted yellow peppers and celeriac slaw

Corn-Jalapeño Fritters \$22.95

Remoulade and lemon wedges

SALADS

Caesar Salad \$17.95

Baby romaine, baby gem lettuce, brioche croutons and aged Grana Padano

Red Endive Salad \$17.95

Gorgonzola Dolce, toasted pecans and sherry-shallot vinaigrette

*Frisée Salad \$17.95**

Bacon lardons, poached egg and lemon Dijon vinaigrette

Alexis' Chopped Salad \$17.95

Corn, heirloom tomatoes, haricot vert, jalapeño, red onion, English cucumber, cilantro, parsley, rice wine vinaigrette

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



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ENTRÉES

Roast Chicken

Organic chicken stuffed with herbed breadcrumbs

For one \$49.95

For two, carved tableside \$89.95

*Honey Mustard Salmon \$46.95**

Wilted spinach and confit shallots

*Halibut and Corn Chowder \$49.95**

Halibut, corn, Manila clams, carrots, celery, onion, potatoes,
heirloom cherry tomatoes and petite basil

*Lemon Risotto with Sea Scallops \$49.95**

Caramelized fennel

*Couscous Royale \$65.95**

Topped with perfectly roasted lamb chop, lamb rissole,
chicken thigh and harissa vegetables

*10 oz. Prime Filet \$89.95**

Grilled pearl onion and watercress

Bordelaise or Béarnaise sauce

*16 oz. Prime New York Strip Steak \$84.95**

Grilled pearl onion and watercress

Bordelaise or Béarnaise sauce

*Kurobuta Pork Chop \$65.95**

Stone fruit, pickled onions and basil

Fettuccine Alfredo with Truffle \$60.95

Creamy white sauce with aged Grana Padano

CAVIAR AND TRUFFLE

Golden Ossetra Caviar

1 oz. \$115.95*, 2 oz. \$166.95*

Summer Truffle MP

SIDE DISHES \$15.95

Martha's Smashed Baked Potato

Smashed tableside with crème fraîche, chives and bacon lardons

*Four Cheese
Mac and Cheese*

*Grilled Jumbo Asparagus
with Hollandaise*

*Big Martha's
Potato Purée*

*Grilled Corn
and Scallions*

Creamed Spinach

Matchstick Fries

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PRIX FIXE MENU \$99.95

FIRST COURSE

Caesar Salad

Baby romaine, baby gem lettuce,
brioche croutons and aged Grana Padano

SECOND COURSE

Big Martha's Pierogis

Potato filling and brown butter
Add Golden Ossetra Caviar and sour cream
1 oz. \$115.95*, 2 oz. \$166.95*

ENTRÉE

Roast Chicken

Half organic chicken stuffed
with herbed breadcrumbs

DESSERT

Upside-down Lemon Meringue Pie

Baked meringue, lemon curd
and fresh whipped cream

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