

The Players

Opening Acts

Laurence Olivier Onion Soup

Traditional French Onion Soup with Oversized Garlic Crouton and Melted Gruyere Cheese

7

The Jimmy Fallon

Beer Batter Asparagus with Lemon Tarragon Dip

12

Noah Wyle Potato Skins

With chorizo and melted cheddar cheese

10

Coconut Shrimp

Coconut Shrimp with Spicy Pineapple Sauce

10

Traditional “Buffalo Wings”

With Fresh Celery Sticks and Blue Cheese Dressing

Buffalo Style

10

Sesame Shrimp Toast with Soy Ginger Glaze

12

Entrée Salads

Peter O’Toole baby Arugula Salad

Baby Arugula Salad with Blood Orange, Pine Nuts and Goat Cheese

12

Marian Seldes Salad

Mesculin Salad with Raspberry Vinaigrette, Marinated Beets and Toasted Almonds

12

Tony Bennett Caesar Salad

Caesar Style Young Romaine Lettuces Traditionally Dressed Garnished With Oversized Foccacia Croutons

12

Martha Plimpton Smoked Salmon Salad

Tuna Carpaccio with Watercress Salad and Lemon Dressing

16

Ray Kinstler Cobb Salad

California Style Cobb Salad with Avocado, Diced Ham, Tomato, Grilled Chicken Breast, Manchego Cheese, Hard Cooked Eggs and Scallions Swirled With a Creamy Blue Cheese Dressing Served Atop Mixed Young Greens

14

All salads can have a side of balsamic vinaigrette on request

Add Chicken to Any Salad for an Additional \$3

The Players Sandwiches

Walter Cronkite Club

“Classic Turkey Club” With Pepper Rubbed Bacon, house Ripened Tomatoes and Crisp Lettuce Served on Toasted White Bread

10

Ben Gazzara

Grilled Provolone on Seven Grain Bread with Spinach and Sun Dried Tomatoes

9

Anita Jaffe Tuna Melt

Tuna Melt topped with melted Aged Cheddar Cheese

9

Bogart Burger

Hand Pressed Hamburger Served On Oversized Soft Roll Accompanied By Sliced Red Onion, Pickle and Tomato and Lettuce and French Fries

11

Cagney Cheeseburger

Hand Pressed Hamburger Served on Oversized Soft Roll Accompanied By Sliced Red Onion, Pickle, Tomato and Lettuce with your choice of American, Swiss, or Cheddar Cheese and French Fries

12

Add Bacon 13

Espresso and Cappuccino Are Now Available

Espresso

3

Double Espresso

4

Cappuccino

4.25

Entrees

Sidney Zion N.Y. Strip Steak

Char Grilled 10 Ounce N.Y Strip Steak Served with Crispy French Fries

(Sliced Lettuce, Tomatoes and Russian dressing just the way Sidney would like it)

28

Chicken Paillard

Grilled Chicken Paillard served with Arugula and Baby Tomatoes

(Chefs Choice on Vegetables)

16

Finale

Herb Blodgett Brownie Sundae

The “Brownie Sundae” House Made Fudge Brownie with Vanilla Ice Cream and Swirled Chocolate Sauce

6

It is our goal that you thoroughly enjoy your dining experience. Please let us know if you prefer a selection prepared or accompanied differently. The chef will make every attempt to accommodate your request.