



# SHAREABLES

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

**SHORT RIB QUESADILLA** \$27  
Avocado Aioli, Cotija Cheese, Pico de Gallo

**T2 CRAB CAKE** \$29  
Maryland Colossal Lump Crab, Mustard Sauce, Frisée

**MEAT BOARD** \$27  
Selection of Three Local, Artisanal Cured Meats, Pickled Vegetables, Housemade Crackers

**CHEESE BOARD** \$27  
Selection of Three Local, Artisanal Cheeses, Wildflower Honey, Housemade Crackers

**TRUFFLE PARMESAN FRIES** \$15  
Black Truffle

# RAW BAR

**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

# FLATBREADS

**MARGHERITA** \$20  
Buffalo Mozzarella, Fresh Basil  
Add Prosciutto \$4

**HOT BURRATA** \$22  
Broccolini, Roasted Cherry Tomatoes, Hot Honey, Walnuts

**CHICAGO BEEF** \$22  
Beef, Giardiniera, Thin-Sliced Tomato

**MUSHROOM AND TRUFFLE** \$22  
Wild Mushrooms, Truffle Cream Sauce, Aged Parmesan Cheese

Gluten Free flatbread substitute for \$3

# MAIN EVENT

Served with Kettle Chips  
Substitute Fries \$5, Truffle Fries \$8, Side Salad \$5

**CHOPPED CHEESE** \$19  
Griddled Cheddar Wedge, Chuck Blend, Pickled Jalapeño, Herb Mayo

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

**TENDERLOIN SANDWICH** \$29  
Red Onion Jam, Baby Arugula, Horseradish Aioli

**TURKEY PESTO PANINI** \$19  
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

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

**LOBSTER ROLL** \$40  
Connecticut Butter Poached or Maine Lemon Aioli, Brioche Roll

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

Served with Fries

**CHIPOTLE CHICKEN SANDWICH** \$25  
Herb Marinated Chicken Breast, Chipotle Mayo, Bacon, Avocado, Tomato

# WINGS

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

# GREENS

+ 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 & ROMAINE CAESAR SALAD** \$17  
Baby Kale, Romaine, Parmesan Crisps, White Anchovy

**HOUSE COBB SALAD** \$25  
Marinated Chicken Breast, Egg, Applewood Bacon, Avocado, Tomato, Blue Cheese, Tarragon Ranch

**POKE BOWL\*** \$25  
Tuna or Salmon, Jasmine Rice, Avocado, Sesame Chili Vinaigrette, Kimchi, Sesame Spinach, Pickled Vegetables

# DESSERTS

**JUNIOR'S NEW YORK CHEESECAKE** \$14  
Whipped Cream

**S'MORES LAVA CAKE** \$14  
Molten Lava Cake, Charred Marshmallow, Graham Cracker Crumble

## UNLOCK EXCLUSIVE PERKS WITH A T-SQUARED SOCIAL MEMBERSHIP

Only members have the privilege of enjoying the finest seating in the house, complete with access to our full dining and cocktail menu. The VIP Box Seats allow for Members to immerse themselves in the action with our lineup of 11 TVs, including the largest TV in all of NYC.

LEARN MORE

