

RESTAURANT

ROOFTOP BAR

PRIVATE EVENTS

OUR STORIES

PATROON 

CONTACT

RESERVATIONS



Welcoming and stylish, the Main Dining Room – lined with leather banquettes and a curated photography collection – is the ideal setting for weekday business lunches, intimate dinners or lively evenings with friends. On weekends, this elegant room can be transformed into a versatile event space. Enjoy drinks and the bar menu in our intimate restaurant bar, or head to our larger rooftop bar. Cigars and cognac served!

Lunch: Monday – Friday from 11:45am – 2:30

Dinner: Monday – Friday from 5:30pm – 10:00

MAKE A RESERVATION





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THREE COURSE PRIX FIXE \$62/PP OR, A LA CARTE

FIRST COURSE

SEASONAL SOUP

ENDIVE AND RADICCHIO
SALAD

Maple Cider Vinaigrette, Buttermilk Blue
Cheese, Poached Pear, Toasted Walnuts 

PATROON CAESAR
SALAD*

Hearts of Romaine, House Dressing,
Parmesan

TUNA TARTAR*
Fermented Chili Vinaigrette, Crushed
Avocado, Crispy Rice Paper

SECOND COURSE

SKIRT STEAK FRITES
Hand-cut Fries, Tamarind Sauce, Arugula

GRILLED CHICKEN
PAILLARD*
Mixed Salad Greens, Roasted Baby Tomatoes,
Mozzarella Cheese

A LA CARTE

PRIME CUSTOM BLEND 34
BURGER*

Hand-cut Fries, Roasted Tomato, Sautéed
Onion. Special Sauce (Add: Bacon \$5, Cheese
\$3)

FRIED CHICKEN 30
SANDWICH*

Fried Chicken Sandwich, Spicy Mayo, Creamy
Coleslaw, Pickles

PATROON COBB SALAD* 28

Egg, Avocado, Smoked Bacon, Blue Cheese,
Tomato. (Add Chicken Confit \$8 or Poached
Lobster \$12)

ARTICHOKE SALAD 24
Artichokes, Carrots, Shallots, Chives,
Champagne Vinaigrette

ROASTED RED AND GOLD 22
BEETS SALAD

Red And Gold Beets, Fresh Orange, Mesclun
Greens, Orange Vinaigrette

GRILLED PRIME SIRLOIN 28
SANDWICH*

CRISPY SKIN ARCTIC
CHAR*
Braised Lentils, Red Wine Sauce

Truffle Fries, Caramelized Onions, Sesame
Bread Roll

SEARED SESAME TUNA*
Herb Salad, Carrot Ginger Dressing, Spicy Aioli

DESSERT

COOKIE PLATE
Fresh Made, Patroon Style



RAW

PATROON CHOP
HOUSE

SELECTION OF EAST AND WEST COAST OYSTERS* MP
Asian Pear Mignonette, Cocktail Sauce, Horseradish

TUNA TARTAR* 25
Fermented Chili Vinaigrette, Crushed Avocado, Crispy Rice Paper

CHILLED JUMBO SHRIMP* 6/per piece
Cocktail Sauce, Herb Aioli

APPETIZERS

SEASONAL SOUP 16

SEASONAL CHOPPED SALAD* 29
Romaine Lettuce, Red And Yellow Peppers, Grilled Red Onions, Grilled Radicchio, Fennel, Crispy Apple Wood Smoked Bacon, Fresh Orange, Orange Vinaigrette

SHRIMP LOUIE* 29
Crispy Green Tomato, Louie Dressing, Baby Greens

GRILLED SPANISH OCTOPUS* 26
Panzanella Salad

ROASTED RED AND GOLD BEETS SALAD 26

PRIME CUSTOM BLEND BURGER* 34
Hand-cut Fries, Roasted Tomato, Sautéed Onion (Add; Bacon \$5, Cheese \$3)

BEER MARINATED POUSSIN* 49
Smashed Yukon Gold Potatoes

AUSTRALIAN LAMB CHOPS 14OZ* 69
Goat Cheese Fried Polenta

FILET MIGNON, CERTIFIED ANGUS BEEF* 71
Tamarind Steak Sauce

GRILLED 35 DAY DRY-AGED SIRLOIN* 69
Tamarind Steak Sauce

CÔTE DE BOEUF FOR TWO, 40OZ, 35 DAY DRY-AGED 167
Choice of side dish, Roasted Garlic, Tamarind Steak Sauce

SEAFOOD & VEGETABLES

KATAIFI AND WASABI WRAPPED TOFU 16/24
Farro, Eggplant and Shiitake Mushrooms 🌿

Red And Gold Beets, Fresh Orange, Mesclun
Greens, Orange Vinaigrette

PATROON CAESAR 19
SALAD*
Hearts of Romaine, House Dressing,
Parmesan

ENDIVE AND RADICCHIO 26
SALAD
Maple Cider Vinaigrette, Buttermilk Blue
Cheese, Poached Pear, Toasted Walnuts 🌿

HOUSE MADE CAVATELLI 24
Wild Mushroom Ragout, Butternut Squash,
Sage

SIDES

SIMPLY GRILLED 16
ASPARAGUS
Olive Oil and Sea Salt

HOUSE CUT FRENCH 16
FRIES
Truffle Parmesan or Salt and Pepper

HAND-BREADED VIDALIA 16
ONION RINGS
Patroon Special Sauce

CRISPY BRUSSELS 16
SPROUTS
Lightly Honey-Chili Glazed, Fresh Lemon

PAN SEARED HALIBUT* 51
Sautéed Morrels, Fresh Green Peas, Lobster
Sauce

CRISPY SKIN ARCTIC 45
CHAR*
Braised Lentils, Red Wine Sauce

STEAMED BLACK SEA 44
BASS*
Scallion-Citrus Rice, Salsa Verde

PAN SEARED DOVER MP
SOLE*
Sautéed Green and White Asparagus

POACHED LOBSTER & 50
HEART OF PALM "PASTA" 50
Pea Greens, Sauce Americaine 50
50
50

DESSERTS

BEIGNETS 15
Hot Fudge, Vanilla Crème Anglaise

CLASSIC HOME MADE 16
TIRAMISU
Patroon Style

SEASONAL SUNDAE 15
Vanilla Ice Cream, Maple Syrup, Brownie,
Candied Walnuts

COOKIE PLATE 14

SAUTÉED SPINACH

16

Fresh Made, Patroon Style

PANNA COTTA

16

Mixed Berrie Coulis

VALRHONA MOLTEN

185

CHOCOLATE CAKE

Vanilla Ice Cream, Candied Walnuts

SEASONAL FRESH FRUIT

17

HOUSEMADE ICE CREAM
& SORBET

12



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

CHAMPAGNE LAHERTE-
FRERES

27

Blanc de Blancs Brut Nature, NV

CREMANT D'ALSACE
BRUT ROSE

18

Camille Braun, Alsace, France NV

RED

PINOT NOIR

19

Pied-a-Terre, Sonoma, California, 2015

CABERNET SAUVIGNON

21

Pied-a-Terre, Sonoma, California, 2015

GEVREY-CHAMBERTIN

35

Georges Lignier, Burgundy, France, 2016

CAVA BRUT NATURE 18
 RESERVA
 "Anne Marie," Castell d'Age, Catalonia, Spain
 NV

WHITE

CHARDONNAY 19
 "Au Bon Climat, Santa Barbara, California,
 2017

PERNAND-VERGELESSES 27
 "Les Cloux," Domaine Rollin, Burgundy, France,
 2018

SANCERRE 19
 "Thauvenay," Domain Masson-Blondelet, Loire
 Valley, 2020

SABLET COTES-DU- 17
 RHONE VILLAGES
 Domaine de Piaugier, Rhone Valley, 2018

PINOT GRIGIO 16
 Cantina Andriano, Alto-Adige, Italy, 2018

ROSE

BANDOL ROSE 17
 Domaine le Galantin, Provence, France, 2018

SAINT-EMILION 49
 "No.3 d'Angelus," Chateau Angelus, Bordeaux,
 France, 2016

SABLET COTES-DU- 16
 RHONE VILLAGES
 Domaine de Piaugier, Rhone Valley, 2016

RIBERA DEL DUERO, 19
 Reserva, Valdubon, Spain, 2015

MALBEC 17
 "Felino," Vina Cobos, Mendoza, Argentina,
 2020



SANCERRE

22

"Sybille," Gerard Boulay, Loire Valley, France,

2020

COCKTAILS

MARTINI 18
Patroon Perfection

HOT CIDER 19
Apple Cider seasoned with Holiday Spices,
Your choice of Spirit

GINGER MAN 21
Calvados, Ginger liqueur, Ginger juice, Fresh
lemon Ginger Bitters, Cloves Cinnamon
Nutmeg

BEER AMERICANO 18
Campari, Sweet Vermouth Pilsner

JOLLY SCOTSMAN 21
Scotch, Cointreau, Lemon, Cranberry syrup,
Peychaud Bitters

MIDTOWN LADY 19
Blood orange Juice, Bourbon, Aperol, Lemon,
Blueberry Syrup, Club Soda

THE BIG APPLE 21

BEERS

HEINEKEN 9

CLAUSTHALER N/A 9

MONTAUK IPA 9

MICHELOB ULTRA 9

SHOCKTOP 10

DOC'S HARD CIDER 9

FAT TIRE 10

KONA BIG WAVE 10

BUD LIGHT 9

MONTAUK SUMMER ALE 9

GUINNESS 10

Rye, Apple Cider, Lemon, Maple, Absinth

BANANA EXPRESS 19

Vodka, Espresso, Banana Liquor, Home made

Heavy Crème

MOLLY'S CAFÉ 20

Bourbon, Hazelnut Liquor, Coffee Liquor, Black

coffee, Home made Whipped Crème



WINE

Wine by the Glass

CHAMPAGNE & SPARKLING

CHAMPAGNE LAHERTE-FRERES	27
Blanc de Blancs Brut Nature, NV	
CREMANT D'ALSACE BRUT ROSE	18
Camille Braun, Alsace, France NV	
CAVA BRUT NATURE RESERVA	18
"Anne Marie," Castell d'Age, Catalonia, Spain NV	

WHITE

CHARDONNAY	19
"Au Bon Climat, Santa Barbara, California, 2017	
PERNAND-VERGELESSES	27
"Les Cloux," Domaine Rollin, Burgundy, France, 2018	
SANCERRE	19
"Thauvenay," Domain Masson-Blondelet, Loire Valley, 2020	
SABLET COTES-DU-RHONE VILLAGES	17
Domaine de Piaugier, Rhone Valley, 2018	

RED

PINOT NOIR	19
Pied-a-Terre, Sonoma, California, 2015	
CABERNET SAUVIGNON	21
Pied-a-Terre, Sonoma, California, 2015	
GEVREY-CHAMBERTIN	35
Georges Lignier, Burgundy, France, 2016	
SAINT-EMILION	49
"No.3 d'Angelus," Chateau Angelus, Bordeaux, France, 2016	
SABLET COTES-DU-RHONE VILLAGES	16
Domaine de Piaugier, Rhone Valley, 2016	
RIBERA DEL DUERO, Reserva, Valdubon, Spain, 2015	19
MALBEC	17
"Felino," Vina Cobos, Mendoza, Argentina, 2020	

PINOT GRIGIO

16

Cantina Andriano, Alto-Adige, Italy, 2018

ROSE

BANDOL ROSE

17

Domaine le Galantin, Provence, France, 2018

SANCERRE

22

"Sybille," Gerard Boulay, Loire Valley, France,
2020

[Upload](#) [Wine](#) [List](#) as a PDF

Credits

Catalin Pirvu, *General Manager*

Gene Aretsky, *Assistant General Manager*

Jody Davis, [Wine](#) *Director*

Stéphane Le Gouill, *Maître D'*

Jennifer Payano, *Private Dining Manager*

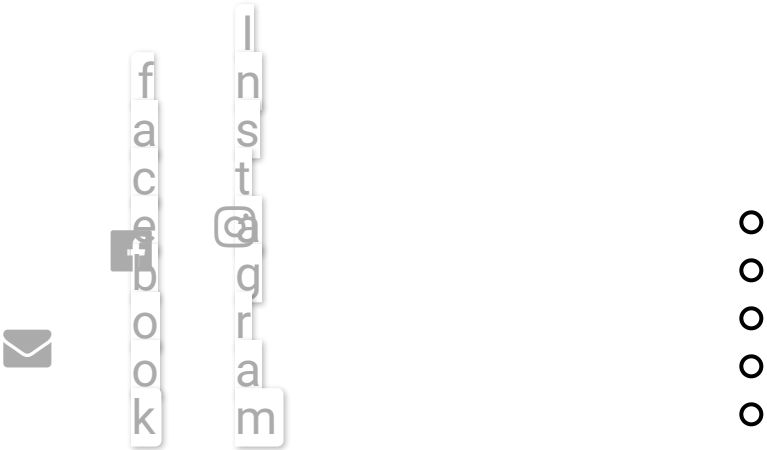
Please Note:

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

ABOUT PATROON

A welcoming staff, impeccable service and a modern menu of seasonal American favorites served in a lively sophisticated atmosphere make for an unforgettable New York experience.

FOLLOW ALONG



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