

Dinner at

## THE GRILL

### THE CHEF'S BUFFET

*All items are freshly prepared in our Dining Room.*

*A selection of* CONTINENTAL HAM

GOOSE TERRINE, *figs and olives*

HOUSE CURED SALMON

SALTED ANCHOVIES

PICKLED SARDINES, *soused onions*

OYSTERS, *on the half shell*

LITTLENECK COCKTAIL *tabasco peppers*

CRUDITE: SEASON'S BOUNTY

— *A Service of..* —

### TODAY'S CHILLED CRUSTACEAN

*with a variety of house dips*

### ASSORTED APPETIZERS

*Hot & Cold Selections*

STEAK *and* ANCHOVY TARTARE

TUNA Ravigote

SCALLOP *baked in snail butter*

PASTA A LA PRESSE

MUSHROOM OMELETTE *prepared tableside*

THE SEAGRAM CRAB CAKE

FOIE GRAS *and Onions*

### SOUPS

*Caviar Vichyssoise • Blue Crab Gumbo • Mock Turtle*

### SALADS

ENDIVE & APPLE CHOPPED

AVOCADO CRAB LOUIS

*Ideal Accommodations for Banquets and Private Dinners  
Dinner Served from 5 P.M. to 11 P.M.  
Try our Classic Cocktails*

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### SEAFOOD

*Scottish* SALMON, in Chartreuse Sauce

MINTED BLACK BASS

*Cajun* SNAPPER *Coleslaw, Chowchow*

LOBSTER *à la Newberg*

DOVER SOLE

*Horseradish Meunière Grilled Riviera*

*Neptune's Crown*

### STEAKS, CHOPS & BIRDS

*Larded* SQUAB, *whole grilled preserved orange*

HONEY MUSTARD DUCKLING

SPRING CHICKEN A LA QUEEN

GUINEA HEN CLAIBORNE, *Madeira, Black Truffle, Endive*

AMISH HAM STEAK, *Pickled Pineapple*

TRIPLE LAMB CHOPS, *Curried Flavors, Mint jelly*

VENISON CUMBERLAND, *Walnuts and Huckleberries*

FILET MIGNON *Peppered, Florentine, or Peconic*

### PRIME AGED STEAKS

*Please inquire with your Captain about our additional cuts of American beef*

NEW YORK STRIP

PORTERHOUSE, RIBEYE *Price by weight*

### TROLLEY SERVICE



ASPARAGUS

Grilled  
Steamed  
Chinois  
Jack's Pie

POTATOES

Cottage Fries  
Buttered Dumplings  
Steamed *with* Dill  
Hashbrown O'Brien  
Hunter's Style  
Whipped

GRAINS & RICE

Carolina Pilaf  
Nuttid Wild Rice  
Rye Forester  
Grits *with* Marrow