

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*

CAULIFLOWER PICCALILLI

ROYAL MUSHROOMS

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 *snail fricassée*

PASTA A LA PRESSE

WILD MUSHROOM OMELETTE *prepared tableside*

THE SEAGRAM CRAB CAKE

FOIE GRAS *and Onions*

SOUPS

Caviar Vichyssoise • Blue Crab Gumbo • Pumpkin • Consomme Celestine

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

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

PHEASANT 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

TROLLEY SERVICE



BROCCOLI

Grilled
Steamed *with* Butter
Chinoise
Jack's Pie

POTATOES

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

GRAINS & RICE

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