

Lunch at

## THE GRILL

### ASSORTED APPETIZERS

OYSTERS, *on the half shell* 24

HOUSE CURED SALMON 24

*A Selection of* CONTINENTAL HAM 29

TUNA Ravigote 24

STEAK *and* ANCHOVY TARTARE 26

*A Service of...*

TODAY'S CHILLED CRUDITE

*with a variety of house dips* 23

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THE SEAGRAM CRAB CAKE 36  
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### SOUPS & SALADS

*Caviar Vichyssoise MP • Blue Crab Gumbo* 28

ENDIVE & APPLE 19      CHOPPED 22 *add Paillard* 36

AVOCADO CRAB LOUIS 27

### LUNCH SPECIALTIES

*Cold* POACHED SALMON 41      *Wild* MUSHROOM OMELETTE 27

*Grilled* JUMBO SHRIMP MP      CLUB SANDWICH 26      CHEESEBURGER 29

### CHOPS, BIRDS & SEAFOOD

SPRING CHICKEN A LA QUEEN 38

MINTED BLACK BASS 39

HONEY MUSTARD DUCKLING 41

*Cajun* SNAPPER *Coleslaw, Chowchow* 37

FILET MIGNON *Florentine* 52

*Steamed* 2LB LOBSTER MP

*Curried* LAMB CHOPS 44

GRILLED DOVER SOLE *Riviera* 82

SUMMER PASTA 29

*All meat and fish are available simply grilled. Please inquire with additional special requests.*

### PRIME AGED STEAKS

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

NEW YORK STRIP 65

PORTERHOUSE, RIBEYE *Priced by weight*

### SIDES 12

POTATOES Dilled, Cottage Fries *or* Whipped

RICE Carolina Pilaf *or* Nuted Wild Rice

ZUCCHINI Steamed *or* Grilled

*Lunch Served from 11:45 A.M. to 2 P.M.*