

Lunch at

## THE SEAGRAM BUILDING

### ASSORTED APPETIZERS

OYSTERS, *on the half shell*

HOUSE CURED SALMON

*A Selection of* CONTINENTAL HAM

TUNA Ravigote

STEAK *and* ANCHOVY TARTARE

*A Service of...*

TODAY'S CHILLED CRUDITÉS

*with a variety of house dips*

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THE SEAGRAM CRAB CAKE  
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### SOUPS & SALADS

*Caviar Vichyssoise • Blue Crab Gumbo • Ham & Bean*

ENDIVE & APPLE      CHOPPED *add Paillard*

AVOCADO CRAB LOUIS

### LUNCH SPECIALTIES

*Cold* POACHED SALMON      *Wild* MUSHROOM OMELETTE

SCAMPI TORTELLINI      CLUB SANDWICH      CHEESEBURGER

### CHOPS, BIRDS & SEAFOOD

SPRING CHICKEN PAPRIKASH

MINTED BLACK BASS

HONEY MUSTARD DUCKLING

*Cajun* SNAPPER *Coleslaw, Chowchow*

FILET MIGNON *Florentine*

*Steamed* 2LB LOBSTER

DOVER SOLE *Meunière*

*Grilled* JUMBO SHRIMP

*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

PORTERHOUSE, RIBEYE *Priced by weight*

### SIDES

POTATOES Dilled, Cottage Fries *or* Whipped

RICE Carolina Pilaf *or* Nuted Wild Rice

TOMATO Casserole *or* Dressed *with* Onions

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