

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

GOOSE TERRINE, *figs and olives*

SHRIMP COCKTAIL

*a variety of house sauces*



CRUDITÉS *the season's bounty*



THE SEAGRAM  
CRAB CAKE

### SOUPS & SALADS

*Vichyssoise • add Caviar • Blue Crab Gumbo*

ENDIVE & APPLE    AVOCADO CRAB LOUIS

LOBSTER SALAD    CHOPPED *add Paillard*

### LUNCH SPECIALTIES

*Cold* POACHED SALMON    OMELETTE *Du Jour*

PASTA PROVENÇAL    CLUB SANDWICH    CHEESEBURGER

### ENTREES

ROASTED HALF CHICKEN

*Cajun* SNAPPER *Coleslaw, Chowchow*

FILET MIGNON *Florentine*

BRANZINO *Half or Whole*

DOVER SOLE *Meunière*

*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*

### POTATOES, RICE & VEGETABLES

Cottage Fries • *Whipped* Potatoes • Rice *Pilaf*

*Steamed* Spinach • Dressed Tomatoes

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