

Lunch at

## THE GRILL

### ASSORTED APPETIZERS

OYSTERS, *on the half shell*

HOUSE CURED SALMON

*A Selection of* CONTINENTAL HAM

TUNA Ravigote

STEAK *and* ANCHOVY TARTARE

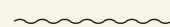
*A Service of...*

TODAY'S CHILLED CRUDITE

*with a variety of house dips*



THE SEAGRAM CRAB CAKE



### SOUPS & SALADS

*Caviar Vichyssoise • Blue Crab Gumbo • Pumpkin • Consomme Celestine*

ENDIVE & APPLE CHOPPED *add Paillard*

AVOCADO CRAB LOUIS

### LUNCH SPECIALTIES

*Cold* POACHED SALMON *Wild* MUSHROOM OMELETTE

*Grilled* JUMBO SHRIMP CLUB SANDWICH CHEESEBURGER

### CHOPS, BIRDS & SEAFOOD

SPRING CHICKEN A LA QUEEN

MINTED BLACK BASS

HONEY MUSTARD DUCKLING

*Cajun* SNAPPER *Coleslaw, Chowchow*

FILET MIGNON *Florentine*

*Steamed* 2LB LOBSTER

*Curried* LAMB CHOPS

GRILLED DOVER SOLE *Riviera*

TODAY'S PASTA

*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

### SIDES

POTATOES Dilled, Cottage Fries *or* Whipped

RICE Carolina Pilaf *or* Nuted Wild Rice

BROCCOLI Steamed *or* Grilled

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