

THE CHEF'S BUFFET

All items are freshly prepared in our Dining Room.

A selection of CONTINENTAL HAM

LIVERWURST

GOOSE TERRINE, *figs and olives*

HOUSE CURED SALMON

SALTED ANCHOVIES

PICKLED SARDINES, *soused onions*

LITTLENECK COCKTAIL *tabasco peppers*

OYSTERS, *on the half shell*

HEART OF PALMS PICCALILLI

ROYAL MUSHROOMS

CRUDITÉS: 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

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, *Mustard 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

ROASTED HALF CHICKEN *apples and brussels sprouts*

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 *Priced by weight*

TROLLEY SERVICE



BROCCOLI

Grilled
Steamed *with* Butter
Chinois
Casserole

POTATOES

Cottage Fries
Buttered Dumplings
Hashbrown O'Brien
Hunter's Style
Whipped
Candied Sweets

GRAINS & RICE

Carolina Pilaf
Nuttid Wild Rice
Mushroom Barley
Grits *with* Marrow