

Dinner at

THE GRILL

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*

SPRING PEA & ONION 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

CRAYFISH SAUSAGE *sauce Creole*

SOUPS

Caviar Vichyssoise • Blue Crab Gumbo • Carolina Consommé

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

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SEAFOOD

Scottish SALMON, English Style Peas

MINTED BLACK BASS

Cajun SNAPPER Coleslaw, Chowchow

LOBSTER *à la Newberg*

DOVER SOLE

Horseradish Meunière Grilled Riviera

Neptune's Roast

STEAKS, CHOPS & BIRDS

Larded SQUAB, whole grilled, preserved orange

HONEY MUSTARD DUCKLING

WHOLE GRILLED SPRING CHICKEN

GUINEA HEN CLAIBORNE, *Madeira, Black Truffle, Endive*

AMISH HAM STEAK, *pickled pineapple*

TRIPLE LAMB CHOPS, *Curried Flavors, Mint Jelly*

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



ASPARAGUS

Grilled
Steamed *Maltese*
Jack's Pie
French Fried

POTATOES

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

GRAINS & RICE

Carolina Pilaf
Nuttled Wild Rice
Mushroom Barley
Grits *with Gravy*