

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 STROGANOFF CLUB SANDWICH CHEESEBURGER

ENTREES

Whole Grilled SPRING CHICKEN

Cajun SNAPPER *Coleslaw, Chowchow*

FILET MIGNON *Florentine*

BRANZINO *Half or Whole*

VEAL SCHNITZEL *Smothered onions*

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

POTATOES, RICE & VEGETABLES

Cottage Fries • Whipped Potatoes • Rice Pilaf

Steamed Spinach • Dressed Tomatoes

Grilled Asparagus

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