

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

A Service of...

TODAY'S CHILLED CRUDITE

with a variety of house dips

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THE SEAGRAM CRAB CAKE  
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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

SCAMPI RAVIOLI 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 JUMBO SHRIMP

DOVER SOLE *Riviera*

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*

SIDES

POTATOES Dilled, Cottage Fries *or* Whipped

RICE Carolina Pilaf *or* Nutted Wild Rice

BROCCOLI Steamed *or* Grilled

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