

Lunch at

# THE GRILL

## ASSORTED APPETIZERS

OYSTERS *on the half shell* 30

*Smoked* SALMON *mustard vinaigrette* 28

*A Selection of* CONTINENTAL HAM MP

TUNA *Ravigote* 35

STEAK *and* ANCHOVY TARTARE 41

CRAYFISH SAUSAGE *sauce Creole* 46

SHRIMP COCKTAIL

*a variety of house sauces* 31

CRUDITÉS *the season's bounty* 27

THE SEAGRAM  
CRAB CAKE 51

## SOUPS & SALADS

*Gazpacho* 29 • *Corn Chowder* 29

ENDIVE & APPLE 27 AVOCADO CRAB LOUIS 41

HOUSE CHOPPED 27 *add Paillard* 38

## LUNCH SPECIALTIES

VEAL SCHNITZEL *smothered onions* 80 OMELETTE *Du Jour* 29

PASTA *Stroganoff* 32 CLUB SANDWICH 29 CHEESEBURGER 35

## ENTREES

*Cajun* SNAPPER *coleslaw, chowchow* 49

*Whole grilled* YOUNG CHICKEN 45

BRANZINO *steamed or grilled* 49

*Cold* POACHED SALMON 43

*Honey Mustard* DUCKLING 56

FILET MIGNON *Florentine* 82

DOVER SOLE *horseradish Meunière* MP

*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 21 oz 98

RIBEYE 14 oz 88

PORTERHOUSE 40 oz 285

## POTATOES, RICE & VEGETABLES 18

Cottage Fries • Whipped Potatoes • Rice Pilaf  
Grilled Mushrooms • Grilled Broccoli • Dressed Tomatoes

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