

Lunch at

THE SEAGRAM BUILDING

ASSORTED APPETIZERS

OYSTERS, *on the half shell* 24

Smoked SALMON, *mustard vinaigrette* 26

A Selection of CONTINENTAL HAM 29

TUNA Ravigote 27

STEAK *and* ANCHOVY TARTARE 33

CRAYFISH SAUSAGE *sauce Creole* 44

SHRIMP COCKTAIL

a variety of house sauces 28



CRUDITÉS *the season's bounty* 25



THE SEAGRAM
CRAB CAKE 39

SOUPS & SALADS

Caviar Vichyssoise MP • Blue Crab Gumbo 29

ENDIVE & APPLE 24 AVOCADO CRAB LOUIS 35

LOBSTER SALAD MP CHOPPED 25 *add Paillard* 36

LUNCH SPECIALTIES

Cold POACHED SALMON 41 OMELETTE *Du Jour* 27

PASTA STROGANOFF 32 CLUB SANDWICH 27 CHEESEBURGER 33

ENTREES

Whole Grilled CHICKEN 43

Cajun SNAPPER *Coleslaw, Chowchow* 47

FILET MIGNON *Florentine* 64

BRANZINO *Steamed or Grilled* 47

VEAL SCHNITZEL *Smothered onions* 68

DOVER SOLE *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 74

PORTERHOUSE, RIBEYE *Priced by weight*

POTATOES, RICE & VEGETABLES 16

Cottage Fries • Whipped Potatoes • Rice Pilaf

Steamed Spinach • Dressed Tomatoes

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