

RAW BAR

- A selection of* CONTINENTAL HAM MP
GOOSE TERRINE, *figs and olives* 25
HOUSE CURED SALMON 26
SALTED ANCHOVIES 19
PICKLED SARDINES, *soused onions* 21
LITTLENECK COCKTAIL *tabasco peppers* 18
OYSTERS, *on the half shell* 24
HEARTS OF PALM PICCALILLI 18
ROYAL MUSHROOMS 16
CRUDITÉS: SEASON'S BOUNTY 25

— *A Service of...* —

TODAY'S CHILLED CRUSTACEAN

with a variety of house dips MP

CAVIAR

50g/125g

OSSETRA GOLD MP BAERI ROYAL

ASSORTED APPETIZERS

Hot & Cold Selections

- STEAK *and* ANCHOVY TARTARE 33
TUNA Ravigote 27
SCALLOP *snail fricassée* 28
PASTA A LA PRESSE 34
WILD MUSHROOM OMELETTE *prepared tableside* 38
THE SEAGRAM CRAB CAKE 39
CRAYFISH SAUSAGE *sauce Creole* 44
BEET NAPOLEON 23

SOUPS

Caviar Vichyssoise MP • *Blue Crab Gumbo* 29 • *Pumpkin* 22

SALADS

ENDIVE & APPLE 24 CHOPPED 25

AVOCADO CRAB LOUIS 35

Ideal Accommodations for Banquets and Private Dinners

Served from 5 P.M. to 11 P.M.

Try our Classic Cocktails

SEAFOOD

SCOTTISH SALMON *Sauce Delicata* 45

Cajun SNAPPER *Coleslaw, Chowchow* 47

TURBOT *Espagnole* 53

Alaskan HALIBUT *Fennel Chowder* 52

LOBSTER *à la Newberg* MP

DOVER SOLE MP

Horseradish Meunière *Grilled Riviera*

Neptune's Crown

STEAKS, CHOPS & BIRDS

Honey Mustard DUCKLING 47

WHOLE GRILLED YOUNG CHICKEN 43

Larded SQUAB, *whole grilled, preserved orange* 58

GUINEA HEN CLAIBORNE, *Madeira, Black Truffle, Endive* 69

AMISH HAM STEAK, *pickled pineapple* 40

TRIPLE LAMB CHOPS, *Curried Flavors, Mint Jelly* MP

VENISON CUMBERLAND, *walnuts and buckleberries* 59

FILET MIGNON *Peppered, Florentine or Peconic (+20)* 64

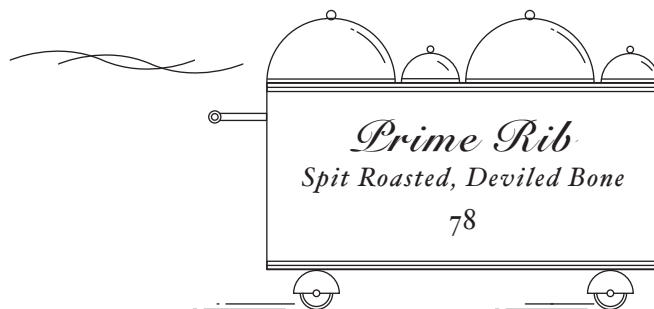
PRIME AGED STEAKS

Please inquire with your Captain about our additional cuts of American beef

NEW YORK STRIP 74

PORTERHOUSE, RIBEYE *Priced by weight*

TROLLEY SERVICE



BROCCOLI

16

Grilled
Steamed *with* Butter
Chinois
Casserole

POTATOES

16

Cottage Fries
Buttered Dumplings
Hashbrown O'Brien
Whipped
Candied Sweets

GRAINS & RICE

16

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