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

OSSETRA GOLD 50g/125g  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, Carried Flavors, Mint Jelly MP
VENISON CUMBERLAND, walnuts and huckleberries 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

Prime Rib
Spit Roasted, Deviled Bone 78

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
Nutted Wild Rice
Mushroom Barley
Grits with Gravy