

## *Appetizers and Soups*

<b>Jumbo Lump Crabmeat à la Hoelzel *</b>	21.50
<b>Shrimp Cocktail</b> , Lemon, Cocktail, Pink Sauce	13.50
<b>Buffalo Mozzarella &amp; Beefsteak Tomato</b> , Balsamic and Basil with Arugula	11.00
<b>Oysters on the Half Shell *</b> , Cocktail, Lemon, Bliss Hot Sauce (Price per Oyster)	4.00
<b>French Onion au Gratin</b>	7.75
<b>Chef's Featured Daily Soup</b>	6.50
<b>Fennel Consommé</b>	6.50
<b>Chilled Vichyssoise</b>	6.50

## *Salads*

<b>Turkey à la Orange</b>	
Mixed Greens, Turkey, Orange Segments, Cranberry and Orange Vinaigrette	18.00
<b>Fresh Fruit Plate</b>	
Seasonal Fruits with Pineapple Cream Cheese Tea Sandwiches, Melba Sauce	17.00
<b>Lindy</b>	
Mixed Greens, Shrimp, Sardines, Anchovies, Tomato, Eggs, Olives, Lorenzo Dressing	20.00
<b>Rockwell</b>	
Herb-Marinated Grilled Chicken, Mixed Greens, Apples, Walnuts, Blue Cheese, Poppyseed Dressing	18.00
<b>Western Way</b>	
Mixed Greens, Turkey, Avocado, Bacon, Tomato, Hard Boiled Egg, Olive, Red Roquefort Dressing	19.00

## *Sandwiches*

<b>Duquesne Club</b>	
Roasted Sliced Turkey, Swiss, Bacon, Lettuce, Tomato and Mayonnaise on Pullman Toast	15.00
<b>Tuna Salad on Croissant</b>	
Bibb Lettuce, Tomato, Artichoke and Hearts of Palm Salad	13.75
<b>8oz. Proprietary Blend Char-Broiled Cheeseburger *</b>	
Griddled Brioche Bun, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickle, French Fries	20.50
<b>Griddled Smoked Turkey Scarlet Rachel</b>	
Marbled Rye, Red Cabbage Sauerkraut, Swiss Cheese, Russian Dressing, Pommes Frites	13.25
<b>Grilled Artichoke Sopressata Flatbread</b>	
Boursin Cream, Roasted Peppers, Olives, Capers, Arugula	15.50

## Featured Entrées

Served with your choice of soup or mixed greens and tomato salad.

<b>Fillets of Virginia Spot (Prepared to Your Liking)</b> Lemon Orzo, Broccoli, Kabocha Squash, Roasted Sunchokes	22.50
<b>Roasted Sablefish and Soy-Braised Pork Belly *</b> Sushi Rice, Bok Choy, Pickled Radish, Kimchi, Wasabi Aioli, Ponzu	21.50
<b>Grilled Medallions of Elysian Fields Lamb Loin *</b> Lamb Bacon and Boursin Polenta, Broccolini, Fennel and Olive Salad, Wild Mushroom Jus	23.00
<b>Pan-Roasted Fillet of Salmon *</b> Pommes Purée, Brussels Sprouts, Pickled Red Onion, Creamy Cucumber-Dill Salad, Salmon Roe Vinaigrette	22.00
<b>Seared Rare Tuna *</b> Steamed Red Skin Potatoes, Haricot Verts, Slow-Roasted Tomato, Beurre Cancalaise, Lobster Oil, Green Goddess, Smoked Egg Yolks	23.00
<b>Chicken Pot Pie</b> Tender White Meat, Carrots, Onions, Mushrooms and Peas, Savory Poultry Velouté	19.50
<b>Butternut Squash Canneloni</b> (V) (G) Quinoa, Mushroom, Spinach, Smoked Acorn Squash, Baby Beets, Chestnut-Celeriac Veloute	19.00
<b>Pan-Roasted Breast of Duck *</b> Saffron-Almond Couscous, Grilled Artichokes, Roasted Squash, Pepitas, Pomegranate, Mint Jus, Spiced Honey	21.75
<b>Shrimp and Chorizo</b> (N) Fideo, Tomato, Olive, Caramelized Onion, Sauce Pimento 470 calories   12 grams fat   139 mg cholesterol	23.00

(V) Vegan   (G) Gluten-Free   (N) Nutritional selections reflect reduced calories, sodium and fat

\* Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.