

Appetizers and Soups

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

Salads

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

Sandwiches

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

Featured Entrées

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

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