



Saturday Luncheon

APPETIZERS AND SOUPS

Buffalo Mozzarella & Beefsteak Tomato,		French Onion au Gratin	7.75
Balsamic Reduction	11.00	Soup du Jour	6.50
Oysters on the Half Shell *	4.00 (each)	Chilled Vichyssoise	6.50
Shrimp Cocktail	13.50		

SALADS AND SANDWICHES

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
Rockwell	
Herb-Marinated Grilled Chicken, Mixed Greens, Apples, Walnuts, Blue Cheese, Poppyseed Dressing	18.00
Duquesne Club	
Roasted Sliced Turkey, Swiss, Bacon, Lettuce and Tomato on Pullman Toast	15.00
8oz. Proprietary Blend Char-Broiled Cheeseburger *	
Griddled Brioche Bun, Amish Cheddar, Bacon, Lettuce, Tomato, Onion, Pickle, Hand-Cut French Fries	20.50
Blackened Swordfish Sandwich	
Brioche Bun, Cape Gooseberries, Avocado, Pickled Cabbage, Pineapple Ketchup, Sweet Potato Fries	15.75

ENTRÉES

(All Entrées include choice of soup, rolls and butter)

Fillets of Virginia Spot (Prepared to Your Liking)	
White and Wild Rice, Broccolini, Medley of Autumn Vegetables	22.50
Bronzed Fillet of Grouper *	
Dirty Rice, Braised Greens, Pickled Pearl Red Onion, Turtle Boudin, Roasted Red Pepper Coulis	21.50
Duck Bacon Mushroom-Fontina Frittata	
Roasted Mushrooms, Sautéed Spinach, Fingerling Potato, Shaved Radish and Fennel-Apple Salad, Maple Vinaigrette	19.00
Chicken Pot Pie	
Tender White Meat, Carrots, Onions, Mushrooms and Peas, Savory Poultry Velouté	19.50
Thai Roasted Pumpkin	
Jasmine Rice, Eggplant, Grilled King Oyster Mushrooms, Sweet Drop Peppers, Spicy Peanut Curry	19.00

BEVERAGES

Coffee, Tea, Milk	2.75
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* Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Saturday, November 15, 2025