

APPETIZERS

Jumbo Lump Crabmeat à la Hoelzel *

Tarragon 21.5

Oysters on the Half Shell *

Apple-Cucumber Mignonette, Cocktail, Horseradish, Lemon 4 ea

Blackened New Zealand Lamb Chops

Jalapeño-Mint Gastrique 25.75

Winter Squash and Pumpkin Ravioli

Brussels Sprouts, Miso-Maple Glaze, Espresso-Oat and Cherry Crumble 18

Fried Brussel Sprouts

*Honey Mustard Aioli, Pepper Bacon, Swiss Cheese,
Sauerkraut* 17

SOUPS AND SALADS

Chilled Vichyssoise

7.5

French Onion Soup

Braised Onions, Toasted Baguette 8.75

Chef's Daily Inspiration

7.5

Roasted Carrot and Burrata Salad

*Roasted Carrot, Candied Pepita, Watercress, Cumin Honey,
Burrata* 13.5

Bibb Lettuce Salad

Orange Vinaigrette, Radish, Almonds, Dried Cherries, Goat Cheese 14.5

Duquesne Club Caesar

12

Add Chicken to a Salad 10

Add Salmon to a Salad 16

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

FLATBREADS AND SANDWICHES

Pumpkin and Cranberry Flatbread

Pumpkin Purée, Gouda and Cheddar, Pepper Bacon, Caramelized Onions,
Pepita Seeds, Pickled Cranberry 16

8oz Charbroiled Special Blend Burger *

Griddled Brioche Bun, American Cheese, Lettuce, Tomato, Onion,
Pickle, Pomme Frites 20.5

Roast Beef Sandwich *

Shaved Beef, Caramelized Onions and Mushrooms, Beer Cheese,
Hoagie Bun, Parmesan-Herb French Fries 20

MAIN COURSE SELECTIONS

Fillets of Virginia Spot

Prepared to Your Liking, Mixed Grain Pilaf,
Fall Vegetable Medley 34.5

Pastrami-Smoked Steelhead Trout, Shrimp Mousseline *

Lemon-Dill Beurre Blanc, Braised Red Cabbage, Cucumber,
Broccolini, Dill Mousse, Dill Gel, Rosti Potato 38.5

Char-Broiled 8oz Filet *

Sauce Béarnaise, Mixed Grain Pilaf,
Fall Vegetable Medley 49.5

Braised Bison Ragu *

Fettucine, Poached Egg, Asiago 37.5

Broiled Elysian Fields Lamb Chop and Lamb Shoulder Croquette *

Roasted Garlic and Thyme Demi-Glace, Mixed Grain Pilaf,
Fall Vegetable Medley 59.5

Espresso-Crusted Elk Chop *

Spiced Apple Demi-Glace, Mixed Grain Pilaf,
Fall Vegetable Medley 59.5

Red Wine-Braised Veal Osso Bucco *

Braising Jus, Creamy Orzo and Spinach, Glazed Carrots,
Roasted Turnip and Mushroom 48.5

Fennel and Gnocchi

Fennel Frond Pesto, Shaved Fennel, Vegan Parmesan,
Caramelized Apple, Pickled Mustard Seeds 29.5