

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
Mushroom 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
Maurice Mixed Greens with Chicken, Ham, Pickles, Tomato, Hard-Boiled Egg, Chive-French Dressing	18.00

Sandwiches

Duquesne Club Roasted Sliced Turkey, Swiss, Bacon, Lettuce, Tomato and Mayonnaise on Pullman Toast	15.00
Ham and Comte on Pretzel Bread Lettuce, Tomato, Whole Grain Mustard, Potato Salad	13.75
8oz. Proprietary Blend Char-Broiled Cheeseburger * Toasted Brioche Roll, Amish Cheddar, Bacon, Lettuce, Tomato, Onion, Pickle, Pommes Frites	20.50
Griddled Reuben Marble Rye, Corned Beef, Swiss, Sauerkraut, 1000 Island Dressing, French Fries	13.75
Funghi Con Tartufi Flatbread Mushroom and Truffle, Garlic Herb Cream, 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) Saffron Rice Pilaf, Broccolini, Medley of Autumn Vegetables	22.50
Bacon-Wrapped Tenderloin of Pork * Roasted Sweet Potato Purée, Honey-Glazed Beets, Crispy Sunchokes, Haricot Verts, Toasted Pecans, Bourbon-Sage Jus	20.00
Za'atar-Spiced Pan-Roasted Fillet of Salmon * Preserved Lemon Couscous, Grilled Eggplant, Green Chickpeas, Pomegranate, Walnuts, Muhammara Coulis	22.00
Duo of Seared Fillet of Tuna and Soy-Braised Pork Belly * Sushi Rice, Pickled Chilis, Radish and Cabbage Slaw, Toasted Peanuts, Ponzu Jus	23.00
Pastrami Salmon Benedict English Muffin, Roasted Fingerling Potatoes, Asparagus, Oven-Roasted Tomato, Dill Hollandaise	20.00
Chicken Pot Pie Tender White Meat, Carrots, Onions, Mushrooms and Peas, Savory Poultry Velouté	19.50
Chorizo-Spiced Cauliflower Taco (V) Refried Quinoa, Roasted Peppers and Black Bean Salsa, Red Onions, Salsa Amarilla	19.00
Pan-Roasted Breast of Chicken * (N) Roasted Garlic Smashed Potatoes, Broccolini, Medley of Roasted Carrots and Parsnips, Squash Coulis	19.50
Veal and Chanterelle Ragu in Bianco * Gemelli Pasta, Butternut Squash, Spinach, Fried Sage	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.