



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
Grilled Artichoke Sopressata Flatbread	
Boursin Cream, Roasted Peppers, Olives, Capers, Arugula	15.50

ENTRÉES

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

Fillets of Virginia Spot (Prepared to Your Liking)	
Lemon Orzo, Broccoli, Kabocha Squash, Roasted Sunchokes	22.50
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	
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

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, January 10, 2026