



DUQUESNE CLUB

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 Cancalaise, 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 Cannelloni

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

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