

APPETIZERS

Jumbo Lump Crabmeat à la Hoelzel *

Tarragon 21.5

Oysters on the Half Shell *

Ancho-Tequila Watermelon Mignonette, Cocktail, Horseradish, Lemon 4 ea

Blackened New Zealand Lamb Chops

Jalapeño-Mint Gastrique 25.75

Fried Artichoke Romano

Creamy Basil Polenta, Fried Capers, Preserved Lemon Aioli, Asiago 17

Tuna Poke Bowl

Spicy Mayo, Poke Sauce, Peas, Carrot, Quick Pickle Cucumber, Radish, Wakame Salad, Tempura Crunch 24.5

SOUPS AND SALADS

Chilled Vichyssoise

7.5

French Onion Soup

Braised Onions, Toasted Baguette 8.75

Chef's Daily Inspiration

7.5

Tomato and Mozzarella

Balsamic Reduction, Arugula, Shaved Red Onion, Basil Oil 13.5

Berries and Goat Cheese Salad

Summer Greens, Radish, Poppyseed Dressing 15.5

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

Elote Flatbread

Charred Corn, Cotija, Chipotle Crema, Cilantro, Avocado 16

8oz Charbroiled Special Blend Burger *

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

Maine Lobster Roll *

Toasted Brioche Roll, Lemon Aioli, Old Bay Frites 24.5

MAIN COURSE SELECTIONS

Fillets of Virginia Spot

Prepared to Your Liking, Corn and Coconut Basmati Rice, Summer Vegetable Medley 34.5

Pan-Seared Salmon *

Tomato Balsamic Vinaigrette, Corn and Coconut Basmati Rice, Summer Vegetable Medley 43.5

Char-Broiled 8oz Filet *

Sauce Béarnaise, Corn and Coconut Basmati Rice, Summer Vegetable Medley 49.5

Crab Fra Diavolo *

Spicy Tomato Sauce, Fennel, Bell Pepper, Onion, Fusilli Pasta 37.5

Broiled Elysian Fields Lamb Chop and Lamb Shoulder Croquette *

Roasted Garlic and Thyme Demi-Glace, Corn and Coconut Basmati Rice, Summer Vegetable Medley 59.5

Grilled Tea-Brined Veal Chop *

Peach and Basil Demi-Glace, Corn and Coconut Basmati Rice, Summer Vegetable Medley 59.5

Potato-Crusted Rabbit Crepinette *

Rabbit Jus Lie, Vanilla-Poached Apricot, Charred Leeks, Sunchokes, Onion Agrodolce, Radish 45.5

Harissa Hasselback Zucchini

Chickpea and White Bean Stew, Sesame, Garlic and Shallot Crunch 29.5