

Appetizers and Soups

Jumbo Lump Crabmeat à la Hoelzel *	21.50
Shrimp Cocktail , Lemon, Cocktail, Pink Sauce	13.50
Burrata and Stone Fruit , Cherry Tomato, Bitter Greens, Truffle Vinaigrette	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
Roasted Chicken Consommé	6.50
Chilled Vichyssoise	6.50
Gazpacho	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
Niçoise Salad Romaine Lettuce with Tuna, Haricot Verts, Potato, Tomato, Olives, Egg, Hoelzel Dressing	20.00
Rockwell Herb-Marinated Grilled Chicken, Mixed Greens, Apples, Walnuts, Blue Cheese, Poppyseed Dressing	18.00
Chilled Sliced Beef Salad Baby Gem, Pea Shoots, Heirloom Tomato, Radish, Pickled Red Onion, Blue Cheese, Green Goddess Dressing	19.00

Sandwiches

Duquesne Club Roasted Sliced Turkey, Swiss, Bacon, Lettuce and Tomato on Pullman Toast	15.00
Salmon and Egg Salad on Toasted Rye Bibb Lettuce with Tomato and Onion, Caper Aioli, Artichoke-Cucumber Salad	15.25
8oz. Proprietary Blend Char-Broiled Cheeseburger * Griddled Brioche Bun, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickle, French Fries	20.50
Veal Parmesan Sandwich on Hoagie Roll Breaded Veal Loin, Marinara, Provolone, Parmesan Fries	15.75
Grilled Peach and Duck Flatbread Duck Confit, Boursin Cream, Balsamic, 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) Toasted Orzo Pilaf, Broccoli, Medley of Summer Vegetables	22.50
Barbeque Pork and Beans * Smoked Pork Belly, Baked Beans, Haricot Verts, Tobacco Onions	20.00
Artichoke and Leek Quiche Composed Greens, Pickled Red Onion, Shaved Fennel, Radish, Champagne-Dill Vinaigrette	19.00
Pan-Roasted Fillet of Salmon * Zucchini Fritter, Roasted Cauliflower with Preserved Lemons and Capers, Cucumber-Apple Tzatziki, Salmon Roe	22.00
Seafood Cioppino * Grouper, Scallop and Shrimp, Tomato-Fennel Broth, Patty Pan Squash, Grilled Baguette	21.50
Chicken Pot Pie Tender White Meat, Carrots, Onions, Mushrooms and Peas, Savory Poultry Velouté	19.50
Chorizo-Spiced Eggplant (V) (G) Creamed Corn, Yellow Split Peas, Charred Peppers, Avocado Crema, Cilantro Oil	19.00
Herb-Roasted Chicken Breast * (N) (G) Roasted Smashed Garlic Potatoes, Broccoli, Roasted Carrots, Pickled Jalapeño, Peach Jus 419 calories 12 grams fat 90 mg cholesterol	19.50
Duck Sausage and Parisienne Gnocchi Walnut Pesto, Sautéed Belgian Endive, Stone Fruits, Gorgonzola	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.