



## Saturday Luncheon

### APPETIZERS AND SOUPS

<b>Buffalo Mozzarella &amp; Beefsteak Tomato,</b> Balsamic Reduction	11.00	<b>French Onion au Gratin</b>	7.75
<b>Oysters on the Half Shell *</b>	4.00 (each)	<b>Soup du Jour</b>	6.50
<b>Shrimp Cocktail</b>	13.50	<b>Chilled Vichyssoise</b>	6.50

### SALADS AND SANDWICHES

<b>Turkey à la Orange</b> Mixed Greens, Turkey, Orange Segments, Cranberry and Orange Vinaigrette	18.00
<b>Fresh Fruit Plate</b> Seasonal Fruits with Pineapple Cream Cheese Tea Sandwiches, Melba Sauce	17.00
<b>Niçoise Salad</b> Romaine Lettuce with Tuna, Haricot Verts, Potato, Tomato, Olives, Egg, Hoelzel Dressing	20.00
<b>Duquesne Club</b> Roasted Sliced Turkey, Swiss, Bacon, Lettuce and Tomato on Pullman Toast	15.00
<b>8oz. Proprietary Blend Char-Broiled Cheeseburger *</b> Griddled Brioche Bun, Amish Cheddar, Bacon, Lettuce, Tomato, Onion, Pickle, Hand-Cut French Fries	20.50
<b>Salmon and Egg Salad on Toasted Rye</b> Bibb Lettuce with Tomato and Onion, Caper Aioli, Artichoke-Cucumber Salad	15.25

### ENTRÉES

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

<b>Fillets of Virginia Spot</b> (Prepared to Your Liking) Toasted Orzo Pilaf, Broccoli, Medley of Summer Vegetables	22.50
<b>Artichoke and Leek Quiche</b> Composed Greens, Pickled Red Onion, Shaved Fennel, Radish, Champagne-Dill Vinaigrette	19.00
<b>Seafood Cioppino *</b> Grouper, Scallop and Shrimp, Tomato-Fennel Broth, Patty Pan Squash, Grilled Baguette	21.50
<b>Chicken Pot Pie</b> Tender White Meat, Carrots, Onions, Mushrooms and Peas, Savory Poultry Velouté	19.50
<b>Chorizo-Spiced Eggplant</b> Creamed Corn, Yellow Split Peas, Charred Peppers, Avocado Crema, Cilantro Oil	19.00

### BEVERAGES

<b>Coffee, Tea, Milk</b>	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, July 19, 2025