



LUNCH

APPETIZERS

MARTINI SHRIMP COCKTAIL

Poached Shrimp / Spanish Queen Olive / Cocktail & Creole Remoulade \$13.50

*PEPPERED SEA SCALLOPS

Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Lemon-Pepper Marmalade \$17.50

CHESAPEAKE BAY OYSTERS

Ten Oysters / Lightly Fried / Mesclun Greens / Creole Remoulade \$13.50

*AHI TUNA

Sesame Seared / Ginger Balsamic Ponzu / Seaweed Salad / Wasabi / Sriracha \$14.50

CALAMARI FRITA

Lightly Fried / Sauce Cardinale / Fried Leeks \$11.25

NEW ORLEANS STYLE BARBECUED SHRIMP

Cracked Pepper / Rosemary / White Wine / Butter / Garlic / Crostini \$14.50

SOUPS

FRENCH ONION SOUP GRATINÉE \$7.95

SEAFOOD BISQUE \$8.95

CHEF'S HOMEMADE SELECTION \$6.75

SALADS

CAESAR SALAD \$9.25 *(with any sandwich or entree \$2.95)*

Traditional Caesar / Parmesan & Garlic Croutons

GRILLED SIRLOIN SALAD

Sliced Sirloin / Mixed Greens / Tomato / Grilled Portabella / Asparagus / Potatoes / Balsamic Vinaigrette \$18.95

THAI SPINACH SALAD

Grilled Chicken / Spinach / Sesame Soy Dressing / Egg / Carrot / Tomato / Cucumber / Toasted Peanuts \$11.95

SCHLESINGER'S HOUSE SALAD \$8.25 *(with any sandwich or entrée \$2.95)*

Mixed Greens / Fresh Basil / Tomatoes / Carrots / Cucumbers / Radishes / Feta Cheese / Sunflower Seeds \$8.25

HEARTS OF PALM WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS & PECANS

Mixed Greens / House Basil-Vinaigrette / Fried Haystack Onions \$10.95

CAPRESE SALAD

Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / House Basil-Vinaigrette \$10.50

FRESH SEASONAL FRUIT WITH PISTACHIO ENCRUSTED GOAT CHEESE

Strawberries / Apples / Assorted Fresh Berries / Other Seasonal Fruit / Mixed Greens / Warmed Goat Cheese
Pistachios / Raspberry-Bacon Vinaigrette \$10.95

SCHLESINGER'S SALAD ADD ONS

Grilled Chicken \$5.50 / Roasted Top Sirloin \$9.50 / Grilled Salmon \$7.95
Sautéed Gulf Shrimp \$7.95 / Jumbo Lump Crab (Broiled or Pan Fried) \$9.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

Served with a Kosher Spear and Schlesinger's House-Cut Fries, Home Made Potato Salad or Chef's Pasta Salad
(Add a Schlesinger's House Salad or Caesar Salad for \$2.95)

PRIME RIB SANDWICH

Perfectly Roasted & Thinly Sliced / Sautéed Onions & Mushrooms / Horseradish Cheddar Cheese / Hot Au Jus \$11.95

GRILLED MARINATED CHICKEN BREAST SANDWICH

Butter Toasted Roll / Lettuce / Tomato / Garlic Herb Mayonnaise \$9.50

LUMP CRAB CAKE SANDWICH (Broiled or Pan Fried)

Absolutely NO filler! Freshly Baked-In-House Butter Toasted Bun / Red Pepper Aioli \$13.50

SCHLESINGER'S CLUB SANDWICH

Ham / Turkey / Smoked Bacon / Swiss Cheese / Toasted Marble Rye / Lettuce / Tomato / Mayonnaise \$12.50

***BLACKENED TUNA SANDWICH**

Center-Cut Tuna Steak / Cajun Seasoning / Cajun Remoulade \$11.50

HONEY-PECAN CHICKEN SALAD

Tender Seasoned Diced Chicken Breast / Honey / Roasted Pecans / Grapes / Mayonnaise
Freshly Baked Croissant / Lettuce / Tomato / Red Onion \$10.50

***THE ULTIMATE BURGER**

The Finest Ground Chuck combined with freshly
Ground Andouille Sausage.
Served on a Ciabatta Roll
\$10.95

***THE ARTHUR SCHLESINGER BURGER**

Made with the Finest Certified Angus Beef,
hormone free, creating an unbelievable Burger!
Served on a Ciabatta Roll
\$15.95

All burgers are accompanied with two toppings: Lettuce, Tomato, Red Onion, Kosher Pickle and Roasted Garlic Mayonnaise.
Additional toppings \$.95

Cheddar Cheese

Horseradish Cheddar

Bleu Cheese Crumbles

Swiss Cheese

Tobacco Onion Straws

Smoked Bacon

Caramelized Onions

Sautéed Onions & Mushrooms

ENTREES

Served with hot petit-pan luncheon rolls.

(Add a Schlesinger's House Salad or Caesar Salad for \$2.95)

FILET MIGNON (6OZ)

Center-Cut Tenderloin / Cooked to Your Request / Chef's Fresh Vegetables / Garlic Mashers \$25.50

SLICED TOP SIRLOIN (6OZ)

Cooked to Your Request / Wild Mushroom Demi-Glace / Chef's Fresh Vegetables / Garlic Mashers \$16.95

FILET OF NEW YORK STRIP (8 OZ)

The Finest Sirloin / Thickly Cut Filet Style / Cooked to Your Request / Chef's Fresh Vegetables / Garlic Mashers \$21.95

AU POIVRE STYLE

8oz New York Strip / Encrusted with White, Red & Black Peppercorns / Pan Seared
Green Peppercorn & Brandy Cream Sauce / Chef's Fresh Vegetables / Garlic Mashers \$22.50

SCHLESINGER'S LUMP CRAB CAKE (Broiled or Pan Fried)

Lump Crabmeat / Sautéed with Special Seasonings / Chef's Fresh Vegetables / Garlic Mashers \$16.95

CHICKEN BREAST MILANESE

Coated with Parmesan & Herbed Bread Crumbs / Pan Fried / Romano Cheese Cream / Chef's Fresh Vegetables
Garlic Mashers \$11.50

PENNE POMADORO

Penne / Garlic / Tomatoes / Asparagus / Artichokes / Yellow Squash / Zucchini / Demi-Glace
Traditional Tomato Sauce / Parmesan cheese. \$10.50

▪Add Sautéed Gulf Shrimp \$7.95 ▪Grilled Chicken Breast \$5.50

GRILLED TUNA, SCALLOP AND SHRIMP KABOB

Cajun Spiced / Watercress / Lemon-Pepper Marmalade / Chef's Fresh Vegetables / Garlic Mashers \$15.25

SIDES

Chef's Sautéed Seasonal Vegetables \$6.50

Schlesinger's Homemade Onion Rings \$9.50

Schlesinger's Garlic Mashers \$5.95

Steamed Broccoli Au Gratin \$7.95

Schlesinger's Fries \$5.75

Fresh Asparagus with Hollandaise \$7.25

Caramelized Onions & Mushrooms, Demi-Glace \$6.75

Creamed Spinach \$6.95