

STARTERS

exc.port to table

CARNITAS QUESADILLA  
jalapeno-guacamole, pico de gallo

BAJA SEAFOOD COCKTAIL

snow crab, shrimps, scallops, boiled eggs

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

GUMBO SOUP

sweet okra, tomato and onion, spiced with creola seasoning

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, caesar dressing, grated parmesan cheese, garlic croutons and anchovies

HEART OF ROMAINE LETTUCE NIÇOISE

tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

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ENCHILADA BARBACOA  
avocado-corn salsa, lime cilantro rice

PASTA CAPRESE

*grilled chicken breast on request*

tomato, basil, bocconcini mozzarella

FRIED CAT FISH AND SHRIMP CREOLE

Fennel orange slaw, plantain chips, creole

SAUTÉED VEAL TENDERLOIN

candied lemon sauce, corn polenta

VEGETABLE JAMBALAYA

Zucchini, eggplant, vegetable stock, brown rice, button mushroom

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

NEW YORK STRIP LOIN

steak fries, garlic herb butter

CLASSIC: SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

GRILLED SALMON WITH CAPERS AND DILL

cilantro rice

MAINS



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50

Dijon aioli, lime

WHOLE BROILED LOBSTER \$20

sofrito sauce and red mojo

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL \* \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE \* \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK \* \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

CHERRY PAVLOVA

whipped cream, cherry

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

LEMON TORTE NSA

light and refreshing

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

*ask your server about our daily ice cream offerings*

COFFEES

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

*additional drink selections available*



no sugar added



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If you have a food allergy or intolerance, please inform your server before placing your order.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required