

STARTERS

exc.port to table

CHICKEN AND WONTON SOUPND
scallions, soya, sesame

LEMON SHRIMP SALAD^{GF}
bay scallops, mussels, calamari, peppers, oregano

CHICKEN AND TABBOULEH SALADND
hummus, pomegranate dressing

HAZELNUT CRUSTED BRIE^V
huckleberry compote, frizzled onions

FRENCH ONION SOUP
gruyere cheese crouton

CLASSIC CAESAR SALAD
romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies

BABY GEM AND WHITE RADISH SALAD^V
soy beans, endive, green peas

MAINS

exc.port to table

HAWAIIAN PORK RIBS
pork ribs, garlic, sugar, soy sauce, red onion, mashed potato

PASTA PRIMAVERA^V
sautéed vegetables, white wine, cream, asiago cheese

MARKET BARRAMUNDI WITH SWEET CORN CURRY SAUCE
sweet corn curry sauce, creamy polenta, cilantro, cumin seeds

ROASTED BONELESS CHICKEN LEG^{GF}
chimmi churri, sweet pea risotto

WHOLE-WHEAT MUSHROOM CRÊPES^V
brown rice pilaf, crème fraiche

JAMAICAN BRAISED OXTAIL
peas n rice, cabbage slaw

NEW YORK STRIP LOIN^{*GF}
steak fries, garlic herb butter

VEAL CORDON BLEU
fondant potatoes, green peas

GRILLED SALMON WITH CAPERS AND DILL^{*GFND}
cilantro rice

^{GF} gluten-free ND non-dairy ^V 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

CHOCOLATE TRES LECHES CAKE

chantilly, crunch meringue

TEQUILA POACHED PEAR

pomegranate, berries

BERRIES CHEESECAKE NO SUGAR ADDED

sablee crust, fresh berries

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



gluten-free



non-dairy

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