

STARTERS

exc.port to table

ENSALADA DE PALMITOS DE PRIMAVERA



mixed greens, hearts of palm, egg, red beet, tomato, red bell pepper, celery

SMOKED DUCK CARPACCIO **GF**

balsamic- peppercorn reduction

TOMATO BRUSCHETTA WITH CURED CHORIZO

cilantro farmer's cheese

ARANCINI BOLOGNESE **GF**

mozzarella, green peas

CURRIED BUTTERNUT SQUASH SOUP **GF**

butternut squash, granny smith apple, curry powder, cinnamon, allspice

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies

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SWEET N SOUR PORK **ND**

egg fried rice, snow peas, carrots

PASTA BOSCAIOLA

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese

SHRIMP DIABLO **GF**

cilantro rice, guajillo chilies, chipotle tomato

CHICKEN IN PERUVIAN GREEN SAUCE **GF**

cilantro, lime, sour cream, tacu tacu fried rice

CHANNA MASALA **ND**

garam masala, basmati rice, fresh naan

NEW YORK STRIP LOIN * **GF**

steak fries, garlic herb butter

FILLET OF BEEF WELLINGTON *

madeira sauce, mashed potatoes, asparagus, sugar snap peas

GARLIC-HERB ROASTED CHICKEN **GF**

avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL * **GF**

cilantro rice

MAINS

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

BAKED ALASKA

warm brandy bing cherry sauce

CHOCOLATE FUDGE TARTLET

marshmallow, nuts

PEAR STRUDEL **NS**

vanilla sauce

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

DESSERTS

CAPPUCCINO

3.50

CAFÉ LATTE

3.50

SOLO ESPRESSO

2.50

additional drink selections available

COFFEES

NS no sugar added

GF gluten-free

ND 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