

STARTERS

exc.port to table

CHICKEN AND DATE KEBAB **GF**
apricot-cinnamon couscous

SAINT PATRICK' S SMOKED TROUT BAY SHRIMP SALAD **GF**
horseradish apple salad, roasted red beats

HALOUMI TAPENADE **V**
roasted tomatoes, flat bread

SAINT PATRICK' S PEA POTATO **GF**
ham hock broth leeks, carrots, parsley oil

FRENCH ONION SOUP
gruyère cheese crouton

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

SPINACH SALAD **GF** **V**
roasted tomato, bell pepper, organic mixed seeds

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PIRI PIRI CHICKEN WITH CRISPY
POTATOES **GF**
half chicken, crispy potatoes, piri piri sauce, vegetable

BAKED ZITI WITH SAUSAGE AND SUN-DRIED TOMATO
ricotta, spinach, marinara

SAINT PATRICK' S HADDOCK BLACK OLIVE MOUSSE
pasta with fresh basil tomato, collard greens, fried zucchini

VEAL CHOP WITH TALEGGIO POLENTA **GF**
root vegetables, braised greens

SAINT PATRICK' S BRAISED CORNED BRISKET OF BEEF **GF**
potato cabbage cake, horseradish chive cream, roasted root vegetables

BAKED-STUFFED BELL PEPPER **GF** **V**
ragout of zucchini, onion, bell pepper, tomato

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

GARLIC-HERB ROASTED CHICKEN **GF**
avocado-tomato corn salad,

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

STRAWBERRY TORTE

red sauce

SAINT PATRICK'S BAILEYS DOUBLE CREAM CHEESECAKE

biscuit crumbs crust

BLACK FOREST CAKE **NS**

chocolate cake, kirschwasser-flavored cream, bing cherries, chocolate shavings

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