

STARTERS

exc.port to table

CHICKEN TIKKA

cucumber, tomato, red onion

TOMATO AND MOZZARELLA 

basil dressing, toasted focaccia

PACIFIC SEAFOOD CEVICHE 

shrimp, tuna, squid, avocado

DOS FRIJOLES SOUP   

kidney and black beans, garlic, chili, cumin, orange zest

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

TOMATO AND MIXED SALAD   

cucumber, carrot, hearts of palm

exc.port to table

RACK OF PORK \* 

Caribbean rice, citrus pepper sauce

PASTA CAPRESE 

tomato, basil, bocconcini mozzarella on request with grilled chicken breast

SWEET AND SOUR SHRIMP 

steamed jasmine rice, sweet and sour vegetable

PARMESAN COATED VEAL LOIN \*

mushroom ragout, mascarpone polenta, green beans

CLASSIC FRIED CHICKEN

Corn, green beans, mashed potatoes, country gravy

FIRE ROASTED VEGETABLE QUESADILLA 

asparagus, pepper, squash, pico de gallo and pepper jack cheese

NEW YORK STRIP LOIN \* 

steak fries, garlic herb butter

CURRIED BEEF SHORTRIBS 

parsnips, carrots, rutabaga and potatoes

GRILLED SALMON WITH CAPERS AND DILL \*  

cilantro rice

CLUB ORANGE DAILY SPECIAL

HERB BUTTER BRAISED CHICKEN

apple compote, sweet potatoes, roasted corn

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

ALMOND CHOCOLATE CAKE

red sauce

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

LEMON TORTE **NS**

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



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