

STARTERS

exc.port to table

CALAMARES FRITOSND
calamari, guacamole, citrus aioli

GRILLED VEGETABLED AND SMOKED CHICKEN TERRINE

zucchini and bell pepper, tomato basil vinaigrette

PROSCIUTTO, GENOA SALAMI, MELON AND FIGS *^{GF}

crostini, olives, sun-dried tomato

DOUBLE-BAKED POTATO SOUP^{GF}

cheddar cheese, chive, bacon bits

FRENCH ONION SOUP

gruyere cheese crouton

CLASSIC CAESAR SALAD

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

SMOKED SALMON, PEAR AND FENNEL SALAD *^{GF}

red onion, raisins, chive

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CURRIED VEGETABLE CUTLET^V
Indian spices, garbanzo beans, tomato sauce, bok choy

PASTA A LA VODKA

pancetta, marinara, cream

MARKET CORVINA

parmesan-panko baked caper-gherkin aioli, crushed potatoes, zucchini

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON

thyme roasted potatoes, frizzled parsnip

BAKED VEAL AND SAGE MEATBALLS

soft polenta, tomato, rapini

PARMESAN CRUSTED CHICKEN

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 *^{GFND}

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

DESSERTS

WHISKEY CHOCOLATE TORTE

moist chocolate cake, whiskey flavored ganache

ZUPPA INGLESE

whipped cream

HAZELNUT MOUSSE CAKE^{NS}

vanilla sponge cake, rum-flavored hazelnut mousse

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

^{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