

exc.port to table

BROADWAY BASIL TOMATO SOUP 

Crème fraiche crostini

STEAK AND BEET TARTARE 

capers

CHILLED GREEN ASPARAGUS WITH OVEN-ROASTED TOMATOES 



buffalo mozzarella, basil-infused olive oil

PORTUGUESE FISH CAKE 

capers, leek, jalapeno bell pepper, tomato sauce

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

THE GREEK SALAD 

feta cheese, kalamata olives, artichoke, tomato, cucumber

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LEMON GRASS AND TOFU CURRY 

broccoli, carrots, steamed jasmine rice

PASTA PRIMAVERA 

eggplant, basil, mozzarella, zucchini

SCALLOPS LEMON ROMESCO*

creamy mashed potato

BEEF CHATEAU BRIAND 

goat cheese panisse, artichoke, spinach

THYME-ROASTED LAMB OF RACK * 

mashed, red onion-raisin compote and poached figs

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

NEW YORK STRIP LOIN * 

steak fries, garlic herb butter

GRILLED TURKEY BREAST, FIG-HONEY ONION COMPOTE

maple, potato, sweet peas, button onions, bacon

GRILLED SALMON WITH CAPERS AND DILL * 

cilantro rice

STARTERS

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

BOSSCHE BOL

chantilly cream

KIWI AND PASSION FRUIT PAVLOVA

kiwi fruit

TROPICAL FRUITS CHEESECAKE ^{NS}

vanilla sablee

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

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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