

## STARTERS

exc.port to table

JUMBO SHRIMP COCKTAIL **GF** **ND**  
horseradish cocktail sauce

SEARED BLACK PEPPER SMOKED DUCK BREAST **GF**  
apple-celeriac salad, lingonberry cream

BANG BANG CAULIFLOWER FRITTERS **ND** **V**  
sriracha mayonnaise, spiced plant based mince, roasted cauliflower, chick peas

ITALIAN MINISTRONE SOUP **V**  
vegetable broth, macaroni, parmesan cheese

FRENCH ONION SOUP  
gruyère cheese crouton

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

SPINACH AND PUMPKIN SALAD **V** **GF**  
pine nuts, tomato, feta cheese

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ASPARAGUS RISOTTO **V** **GF**  
tomato confit, seasonal vegetable

PASTA PUTANESCA  
basil, parmesan, olive, garlic, anchovies

MUSTARD CRUSTED TUNA  
onion rings, tomato shrimp vinaigrette, corn kernels

INDONESIAN RIJSTTAFEL  
sate ayam, babi kecap, nasi goreng, udang goreng, beef sumatra, krup soya chicken, krupuk

CHICKEN CUATRO ESPECIAS **GF** **ND**  
mango-tamarind sauce, salsa verde, island rice

CHEESE TORTELLINI **V**  
olive oil, garlic, bell pepper, roma tomato basil sauce

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

BBQ PORK RIBS **GF**  
pineapple, coleslaw

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

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

CHOCOLATE FUDGE TARTLET

roasted pistachios

HAZELNUT PARIS BREST

whipped cream, chocolate sauce

CHOCOLATE DELIGHT **NS**

chocolate ganache, sable dough

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