

STARTERS

exc.port to table

CARNITAS QUESADILLA
jalapeno-guacamole, Pico de Gallo

DIALOGUE OF SALMON TARTARE *GF

lime avocado tomato salsa

CITRUS DELIGHT WITH AMARETTO GF ND V

oranges, pineapple, grapefruit, cranberry-apple vinaigrette

CAULIFLOWER COCONUT BISQUE GF V

corriander, rosemary, roasted chili oil

FRENCH ONION SOUP

gruyere cheese crouton

CLASSIC CAESAR SALAD

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

SPINACH AND BUTTON MUSHROOMS GF

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

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MILLE- FEUILLE OF FOREST MUSHROOM
GF V

wild mushroom sauce

PASTA ARABBIATA ND

marinara sauce, bell pepper, capers, black olives, garlic, oregano

FRESH MARKE BLUE MARLIN WITH ROASTED CORN SALSA

GF

black bean rice and roasted corn salsa

YANKEE BEEF SHORT RIBS GF

red wine, root vegetable, mashed potatoes

COSTILLAS DE CERDO A LA RIOJANA GF

rack of pork, caramelized onions, tomatoes, pea risotto

CHAR SUI BBQ CHICKEN ND

broccoli, sesame, rice

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

CHOCOLATE CARAMEL TART

chocolate shavings

CHERRY PAVLOVA

vanilla whipped cream, cherries, almonds

MANGO MOUSSE ÉCLAIR **NS**

vanilla diplomat cream

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