

STARTERS

exc.port to table

LOMI-LOMI

marinated salmon, spanish onions, diced tomato, cilantro, lime juice

BURRATA SALAD WITH HEIRLOOM TOMATOES

cucumbers, taggiasca olives

SPICED COCONUT CRUSTED MEATBALLS

pork, garlic aioli

SWEET POTATO LONGANIZA POTAGE

kale, harissa

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

HAWAIIAN MACADAMIA AND PINEAPPLE SALAD

avocado, mixed greens, tomato, red onion rings

exc.port to table

SPICY VEGETARIAN CHOW MEIN

egg noodles, shiitake mushrooms, scallions, snow peas, bean sprouts, spicy red chili peppers, soy ginger sauce

PASTA WITH CHICKEN MEATBALLS

basil and parmesan

FISH COBIA DIABLO

cilantro rice, guajillo chilies, chipotle, tomato

PARMESAN-COATED VEAL LOIN

with artichoke mushroom ragoût, mascarpone polenta, and french green beans

PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-dijon mustard sauce

CHEESE RAVIOLI

cheese, tomato sauce, basil

NEW YORK STRIP LOIN

steak fries, garlic herb butter

ROASTED BERKSHIRE PORK BABY BACK RIBS

espresso-barbecue sauce

GRILLED SALMON WITH CAPERS AND DILL

cilantro rice

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

CHOCOLATE FUDGE TARTLET

roasted pistachios

ZUPPA INGLESE

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

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