

STARTERS

exc.port to table

SEARED AHI TUNA CARPACCIO *

jicama chips, papaya-ginger relish

GRILLED ASPARAGUS AND ARTICHOKE **GF**

hazelnut-yogurt

SCALLOP AND PARMESAN-PANKO GRATIN

gruyère, parsley, lemon zest

CARROT AND COCONUT SOUP **V**

ginger, orange, chives, crème fraîche

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

TURNIP AND MANGO SALAD **V**

turnip, cucumber

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PORK MEATBALLS WITH CASSAVA CRUMBS

beans and rice, citrus rum sauce, corn medley

PASTA WITH EGGPLANT AND PORK RAGOUT

tomato, garlic, asiago cheese

MARKET FISH PACIFIC COD*

boiled new potatoes, sautéed vegetable medley, remoulade

BRAISED SHORTRIB

garlic cloves, carrots and fried onion garnish

WILD MUSHROOM STRUDEL

forest mushrooms, spinach and feta cheese, thai red curry sauce

CHICKEN MARSALA

mushroom, served on a bed fettuccine

NEW YORK STRIP LOIN *

fries, garlic butter

GARLIC-HERB ROASTED CHICKEN **GF**

avocado-tomato corn salad,

GRILLED SALMON WITH CAPERS AND DILL * **GF**

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 **GF** \$8.50

Dijon aioli, lime

WHOLE BROILED LOBSTER **GF** \$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

BANANA TATIN

caramel sauce, vanilla ice cream

WHITE CHOCOLATE MOUSSE TART

passion fruit sorbet, mango sauce

CHEESECAKE NO SUGAR ADDED **NS**

sablee crust, fresh strawberries

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