

STARTERS

exc.port to table

PRAWN MANGO SALAD

heart of palm

WATERMELON COCKTAIL **GF**

orange sauce

CHICKEN AND DATE KEBAB

apricot-cinnamon couscous

TOMATO-RED BELL PEPPER BISQUE **GF**

avocado cream

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

exc.port to table

HULI HULI CHICKEN

sweet soy glaze, macaroni salad

PASTA WITH OXTAIL

red wine reduction, gremolata

BLACKENED AHI TUNA OAXACA- STSYLE **GF**

jalapeno cor, sauteed green beans and chipotle rice

PRIME RIB OF BEEF AU JUS *

baby corn medley, baked potato

VEGETABLE TAGINE WITH APRICOT COUSCOUS **GF** **ND**

braised vegetables, garbanzo beans, moroccan spices

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

SPAGHETTI MEATBALLS

marinara sauce

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 \$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 CROQUANT PRALINE

chocolate brownie, chocolate mousse

TRES LECHES CRÈME CARAMEL

berries, almond biscotti

RASPBERRY MOUSSE TORTE NO SUGAR ADDED 

vanilla sablee, whipped 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

 no sugar added

 gluten-free

 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