

STARTERS

exc.port to table

KAUAI-STYLE POKE 

tuna, salmon, sesame, tomatoes, ginger, avocado, sesame kalbi dressing

MARINATED MAUI GOLDEN PINEAPPLE SPEARS   

strawberry and rum sauce

CRISPY THAI VEGETABLE SPRING ROLLS 

rice noodle salad and sweet chili dipping sauce

SWEET CORN SOUP 

basil olive oil

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

ORANGE AND RADICCHIO SALAD 

frisée, olives, feta, red onion

exc.port to table

KALUA PORK

pineapple-cabbage slaw, macaroni salad, coconut rice

PASTA ALL'AMATRICIANA

spicy roma tomato sauce, crisp pancetta, basil

SWORDFISH IN LIME- CINLANTRO BUTTER 

in lime-cilantro butter, couscous, braised savoy cabbage

ARGENTINIAN TRI TIP STEAK \*

warm potato salad, chimichurri salsa

SHIITAKE MUSHROOM AND CHEESE FRITTERS 

braised zucchini, bell peppers. eggplant

CHICKEN TIKKA MASALA

Chicken breast, cumin ground, turmeric, cayenne pepper

NEW YORK STRIP LOIN \* 

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN 

avocado-tomato corn salad,

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

### STRAWBERRY SENTATION

strawberry sauce

### BUTTERSCOTCH PANNA COTTA

chocolate sauce

### MANGO MOUSSE ÉCLAIR NO SUGAR ADDED **NS**

vanilla sablee, toasted coconut

### 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