

STARTERS

exc.port to table

PACIFIC-STYLE SHRIMP **ND**

sweet-spicy soy, peanut dipping sauce

EGGPLANT HUMMUS DIP **ND**

whole-wheat pita chips

SMOKED DUCK CARPACCIO **GF**

drizzled with a balsamic peppercorn reduction

NOODLE SOUP WITH PORK **ND**

mushrooms, ginger, sesame seeds and green onions

FRENCH ONION SOUP

gruyere cheese crouton

CLASSIC CAESAR SALAD

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

ROASTED BEET AND BLUE CHEESE SALAD **GF**

lettuce, avocado, cherry tomatoes, red bell peppers

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KONA CHICKEN

green onion, honey, soy, pineapple rice, bok choy

PASTA BACON AND KALE

zucchini, squash, tomato, parmesan, pine nuts

FRESH MARKET HAWAIIAN BLUE MARLIN

cucumber dill beurre blanc, potato fennel puree, zucchini tomato

VEAL MILANESE

tomato concasse, mixed fresh vegetable and saffron rice

CAULIFLOWER STEAK

tahini, couscous, zatar, asparagus

NEW YORK STEAK \* **GF**

fries, garlic herb butter

KOREAN KALBI SHORT RIBS

lemongrass- steamed jasmine rice, sautéed greens

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

ALMOND- CHOCOLATE CAKE

Red sauce

CARROT CAKE

lemon curd, meringues

APPLE CRUMBLE TART **NS**

vanilla sauce

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