

STARTERS

exc.port to table

STEAMED BLACK MUSSEL

white wine, diced tomato and parsley

WATERMELON AND CHEESE  

mint, orange

SHRIMP, GRAPEFRUIT, CITRUS AIOLI 

pomegranate, red radish

CAULIFLOWER COCONUT BISQUE 

corriander, rosemary, roasted chili oil

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

SUNSET SALAD  

pear, grilled red pepper, blue cheese, signature vinaigrette

exc.port to table

VEGETARIAN BEAN TACO WITH SALSA VERDE  

corn, cheese, lime-cilantro rice

SPAGHETTI PUTTANESCA

marinara sauce, anchovies, capers, black olives, garlic, oregano

SEAFOOD POT PIE

peas, carrot, fennel, cream, puff pastry

BEEF TENDER LOIN WITH MUSHROOM SAUCE

mashed potato, carrot, broccoli

GALUMPKI 

cabbage rolls, stuffed, tomato sauce, root vegetable

SWEET AND SOUR CHICKEN 

bell pepper, pineapple, carrots, jasmine rice

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

DESSERTS

CHOCOLATE FUDGE BROWNIE CHEESE CAKE

caramel sauce

CHOCOLATE PARIS BREST

chocolate sauce

RASBERRY MOUSSE TORTE **NS**

whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

COFFEES

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available



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.