

STARTERS

exc.port to table

MEXICAN CHICKEN TORTILLA SOUP  

avocado, vegetable stock, chili

HONEY PINEAPPLE  

pineapple, honey

SHRIMP COCKTAIL  

American cocktail brandy sauce

ESCARGOT BOURGUIGNON

herb butter, burgundy wine, French bread

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MACADEMIA AND PINEAPPLE SALAD 

tomatoes, avocado, onion rings

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PRIME RIB OF BEEF AU JUS \* 

corn medley, mashed potato

FETTUCCHINE FRUTTI DI MARE

shrimp, clams and mussel, lobster brandy cream

GRILLED SEABASS WITH OLIVES

sauteed squash, asparagus, tomatoes, zucchini, couscous

LAMB CHOP \* 

chimichurri salsa, green peas, raisin pilaf rice

ASPARAGUS RISOTTO  

tomato confit, seasonal vegetable

WHISKEY GLAZED BARBECUE PORK RIBS 

mashed potato, vegetable

NEW YORK STRIPLOIN \* 

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

BAKED ALASKA

warm brandy bing cherry sauce

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL **NS**

vanilla sauce

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.