

exc.port to table

QUINOA AND POMEGRANATE **GF** **V**

roasted pumpkin, goat cheese

BAY SHRIMP COBB WITH CELERY SLAW **GF**

blue cheese, bacon, green onion, red radish, creamy cider vinaigrette

CRISPY PORK BELLY WITH APPLE GREEN ONION SALSA **GF**

bean-fennel salad

RED BEAN SOUP **GF**

chorizo, pork, tomato

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED GREENS WITH PICKLED RED ONION **GF**

tarragon, walnuts, bleu cheese

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BEEF BOURGUIGNON

mashed potato, pearl onion, mushroom

PASTA CARBONARA

cream, parmesan, bacon

FRESH MARKET SEARED WAHOO WITH ARTICHOKE TOMATO CONFIT **GF**

slice zucchini and caramelized orange, asparagus, fingerling roasted potato

PORK TENDERLOIN **GF**

sofrito, Tuscan bean puree oranges

ROASTED BEET RISOTTO **GF** **V**

arugula, pine nuts

THREE PEPPERCORN CRUSTED NY STRIPLOIN STEAK **GF**

red skin mash, green beans, sauteed onions and peppers

GARLIC-HERB ROASTED CHICKEN **GF**

avocado- tomato corn salad

CHICKEN MASALA

pulao, naan, dhal

GRILLED SALMON WITH CAPERS AND DILL **GF** **ND**

cilantro rice

STARTERS

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

SACHER TORTE

whipped cream

STRAWBERRY MOUSSE TORTE

red sauce

ALMOND FRUIT CAKE **NS**

almond butter cake, cherries, berries, frangelico 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

NS no sugar added

GF gluten-free

ND 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