

STARTERS

exc.port to table

CELERY ROOT VELOUTE

asparagus, lemon oil, brioche croutons

VEAL TATAKI

black garlic wasabi, yuzu juice

ORANGE-JUMBO SHRIMP COCKTAIL **GF**

orange-coriander aioli

ESCARGOT BOURGUIGNON

herb garlic butter, burgundy wine, French bread

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED GREENS SALAD WITH FRESH PEAR **GF**

topped with blue cheese and toasted pecans

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SAVORY GRILLED TOFU **GF** **V**

chick peas, caramelized onions and mushrooms

FETTUCINE FRUITTI DE MARE

succulent scallops, shrimp, clams and mussels, whipped lobster, chopped parsley

LAND AND SEA **GF**

filet mignon grilled with jumbo shrimp and chopped

PAN FRIED FLOUNDER WITH FENNEL **ND** **GF**

flounder skinless, lemon juice, saffron rice

GRILLED LAMB CHOP * **GF** **ND**

apple chutney, butter squash, sautéed pesto cherry tomatoes, red rice

VEAL CHOP MADAGASCAR * **GF**

peppercorn sauce, crisp broccoli, baby carrots, rissole potatoes with cherry tomatoes

NEW YORK STRIP LOIN * **GF**

steak fries, garlic herb butter

COQ AU VIN

red wine, mushrooms, onions, bacon, parsnip purée

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

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

VANILLA SOUFFLE

vanilla sauce

CRÈME BRULEE

caramelized sugar

PASSION FRUIT MOUSSE TORTE

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

 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