

STARTERS

exc.port to table

THAI BEEF AND PICKLED PAPAYA 
scallions, cilantro, lime

GRILLED VEGETABLE TOWER  

olives and goat cheese tapenade, basil coulis

SALMON AND POTATO CAKES

creole remoulade, spinach

CARROT AND COCONUT SOUP  

ginger, orange, chives, crème fraiche

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

APPLE SALAD WITH CANDIED WALNUTS   

green leaf lettuce, orange, pomegranate

exc.port to table

ASIAN STYLE ROTISSERIE DUCK 
soy sauce, noodles. Chinese five spice, pineapple juice

PASTA WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, asiago cheese

SESAME CRUSTED FRESH MARKET TUNA STEAK *  

grilled vegetable salsa, broccoli tempura

CARNE ASADA *

black bean, guacamole, warm flour tortillas

THREE CHEESE VEGETABLE ENCHILADA 

salsa rojo, black bean casserole

KALUA PORK  

pineapple cabbage slaw, macaroni salad, coconut 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

CARROT CAKE

vanilla sauce

CHOCOLATE FUGDE TARTLET

chocolate sauce

CHEESECAKE **NS**

sablee crust, fresh strawberries

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