

STARTERS

exc.port to table

SALMON AND TUNA POKE *
crème fraîche, salmon caviar

MARINATED MAUI GOLDEN PINEAPPLE SPEARS **GF** **ND**
pomegranate, strawberry and rum sauce

CRISPY THAI VEGETABLE SPRING ROLLS
rice noodle salad and sweet chili dipping sauce

SWEET CORN SOUP **GF**
basil olive oil

FRENCH ONION SOUP
gruyère cheese crouton

CLASSIC CAESAR SALAD
romaine lettuce, caesar dressing, parmesan cheese, garlic croutons and anchovies

ISLAND SALAD **GF** **V**
bibb lettuce, avocado, tomato, red beans, french green beans, garbanzo beans

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THAI CURRY COCONUT PORK **GF**
served with baby eggplant and fragrant jasmine rice

PASTA ALL'AMATRICIANA
spicy roma tomato sauce, crisp pancetta, basil

SAUTEED SHRIMP PROVENCALE **GF**
garlic and tomato concasse, tender broccoli

CHICKEN PAILLARD
kalamata olive, tomato, tabbouleh salad, mashed potato

PRIME RIB OF BEEF AU JUS **GF**
Baby corn, baked potato

VEGETARIAN CANNELLONI **GF**
spinach, cheese, tomato

NEW YORK STRIP LOIN * **GF**
steak fries, garlic herb butter

GARLIC- HERB ROASTED CHICKEN **GF**
Avocado- tomato corn salad

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

DESSERTS

CHERRY PAVLOVA

cherry, whipped cream

BUTTERSCOTCH PANNA COTTA

chocolate sauce

MANGO MOUSSE ÉCLAIR ^{NS}

vanilla sablee, toasted coconut

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

^{NS} no sugar added

^{GF} gluten-free

ND non-dairy

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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