

STARTERS

exc.port to table

VEGETABLE SAMOSA   
raita sauce

CARPACCIO BEEF TENDERLOIN  

reggiano – parmigiano, whole grain mustard sauce

MANGO AND PAPAYA FRUIT PLATE   

cilantro-balsamic maple reduction

PASTA FAGIOLI SOUP 

ginger, sesame seeds

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

CRUNCHY TURNIPS AND MANGO SALAD  

mixed lettuce, cucumber, chili lime dressing

exc.port to table

POBLANO-STUFFED “PECHUGA DE POLLO”

braised tomato-cilantro rice, roasted carrots, roasted
cumin-buttered corn kernels

SPAGHETTI WITH MEATBALLS

marinara sauce

MEXICAN SONORAN SPICED MAHI MAHI  

tomatoes, corn, lemon wedges and salsa

RED WINE BRAISED BRISKET 

carrots and broccoli

EGGPLANT PARMIGIANA

marinara sauce, breadcrumbs, eggplant

ORANGE GINGER PORK 

jasmine 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

DESSERTS

HAZELNUT PARIS BREST

chocolate sauce

WHISKEY CHOCOLATE TARTE

whipped cream

APPLE CRUMBLE TART **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

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