exc.port to table

GRANDMA'S CHICKEN NOODLE SOUP ®

carrots, peas, potato

SEAFOD DEVILLED EGGS 65

smoked salmon, crab, honey mustard dressing

GOAT CHEESE WITH RED ONION JAM

goat cheese and red onion jam

PORK AND CHICKEN SATE ®

ketjap manis, sambal, peanut sauce

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED SEASONAL GREENSம்சி

toasted walnuts, dried cranberries

exc.port to table

VEGETARIAN JAMBALAYA 🗗 🦫

creole rice, roasted vegetable, tomato sauce

PASTA PESTO

green onion, garlic, cherry tomatoes, asparagus, olive oil, parmesan cheese

SWEET AND SOUR SHRIMP®

steamed jasmine rice, sweet and sour vegetables

FIVE SPICED PORK BELLY

plum sauce, roasted squash, smashed parsnip, spinach

GRILLED MOLASSES LAMB CHOP*

vichy carrots, sambal ricce

NEW YORK STRIPLOIN* 65

steak fries, garlic herb butter

YANKEE POT ROAST 65

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN @

avocado-tomato, corn salad

GRILLED SALMON WITH CAPERS AND DILL * № 65

cilantro rice

JUMBO SHRIMP COCKTAIL \$8.50

Dijon aïoli, 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

PEAR FRANGIPANE TART

cream anglaise

STRAWBERRY MOUSSE

whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available

NS no sugar added

