

STARTERS

exc.port to table

CREAM OF FIVE ONION SOUP  
red and white onion, vegetable stock

AIOLI TIGER SHRIMP 

watermelon, haloumi, pine nuts

STEAK TARTAR *

crostini, frisee

CARIBBEAN FISH CAKE WITH CRISPY SHRIMP 

capers, jalapeno, bell pepper

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIX GREENS LETTUCE  

roasted tomato, bell pepper, organic mixed seeds

exc.port to table

HALF GINGER GRILLED CHICKEN  
roasted potato, zucchini, bell pepper

PASTA PRIMAVERA

sautéed vegetables, white wine, cream, asiago cheese

MONTEGO BAY GRILLED MAHI MAHI AND SHRIMP  

Caribbean salsa, lime, bell pepper

BOURBON PETIT TENDER BEEF 

grits, sun dried tomatoes, basil

WHOLE-WHEAT MUSHROOM CRÊPES 

brown rice pilaf, crème fraiche

RUSTIC HOME - MADE LASAGNA

chunky tomato sauce, basil

NEW YORK STRIP LOIN * 

steak fries, garlic herb butter

WIENER SCHNITZEL

home fried potatoes, cranberry compote, spinach

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

CHOCOLATE TRES LECHES CAKE

chantilly, crunch meringue

CHERRY PAVLOVA

red sauce

BERRIES CHEESECAKE **NS**

sablee crust, fresh berries

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