

STARTERS

exc.port to table

SALMON AND SPINACH CAKE

celery, bell pepper, thyme, chili flakes,
sweet chili mayonnaise

GOAT'S CHEESECAKE 

puff pastry base, topped with spiced red onion jam

SMOKED MACKEREL AND TROUT 

apple-horseradish

CURRIED CAULIFLOWER SOUP 

frizzled onions, parsley oil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE SALAD WITH HARICOTS VERTS  

walnuts, dried cherries, feta cheese

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FRESH ARCTIC REDFISH *

porcini, bacon and leeks, lemon reduction,
smashed potatoes

RIGATONI WITH CHICKEN MEATBALLS

basil, Parmesan cheese

SHORT RIB WITH BLACK OLIVES 

mashed butternut squash, roasted shallot, red wine

VEAL PARMIGIANA

spaghetti, sautéed zucchini

SMOKED PORK LOIN 

smoked sausages, Dijon mustard, sauerkraut, boiled potatoes

OVEN-BAKED EGGPLANT PARMIGIANA 

Provolone cheese, spaghetti, marinara sauce

GARLIC-HERB ROASTED CHICKEN 

avocado-tomato corn salad

NEW YORK STRIP LOIN * 

steak fries, garlic herb butter

GRILLED ALASKAN 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 **GF** \$8.50

Dijon ai oli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * **GF** \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * **GF** \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * **GF** \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

WHOLE BROILED LOBSTER, ORANGE BEURRE BLANC SAUCE **GF** \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

SACHER TORTE

apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE

blueberry sauce

APPLE CRUMBLE TART **NS**

vanilla sauce

PEACH-MANGO CRISP

vanilla ice cream

CRÈME BRULEE **GF**

Grand manier custard, caramelized sugar

HOT FUDGE SUNDAE

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, 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.