

**exc.port to table****CARPACCIO OF BEEF \* GF**

olive-oil, Reggiano-parmigiana, whole grain-mustard sauce

**SALMON BRUSCHETTA WITH CRÈME FRAICHE**

dill, baby beets, horseradish

**SCALLOP AND CRAB GRATIN**

onion ciabatta

**BOURCHT SOUP GF V**

leeks, marjoram, crème fraiche

**FRENCH ONION SOUP**

Gruyère cheese crouton

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**BAY SHRIMP COBB SALAD GF**

blue cheese, crispy bacon, green onion, red radish and drizzled with creamy cider vinaigrette"

**exc.port to table****FRESH MAPLE GLAZED ARCTIC CHAR \* GF**

wild rice, shrimp lemon Beurre Blanc

**TORTELLINI WITH SAUTEED SPINACH**

Roma-tomato basil sauce, scallions

**SOUR ORANGE GLAZED CHICKEN GF**

salsa Verde, cinnamon, corn, cheesy grits

**VEAL AND PORK MEATBALLS**

caper-lemon cream, spaetzle

**VEGETABLE TEMPURA UDON V**

asparagus, shiitake, mirin-soy broth

**CHEF RUDI'S JÄGERSCHNITZEL**

home fried potatoes, creamy mushroom sauce, asparagus

**GARLIC-HERB ROASTED CHICKEN GF**

avocado-tomato corn salad

**NEW YORK STRIP LOIN \* GF**

steak fries, garlic herb butter

**GRILLED ALASKAN SALMON WITH CAPERS AND DILL \* GF**

cilantro rice

**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** **GF** \$8.50

Dijon aï 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

**CHOCOLATE LAYERED CAKE**

berries compote

**TRES LECHES CRÈME CARAMEL** **GF**

fresh berries

**CHERRY STREUSEL TART** **NS**

vanilla sauce

**STRAWBERRY CRISP**

vanilla ice cream

**CRÈME BRULEE** **GF**

Grand manier custard, caramelized sugar

**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.