

STARTERS

exc.port to table

NORTH SEA SEAFOOD CROQUETTE

Ravigotte sauce

WATERMELON AND FETA CHEESE  

mint, orange, arugula

SMOKED CHICKEN 

Prosciutto, Pistachios, dried fruit compote

SALMON AND POTATO CHOWDER

smoked bacon and chives

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

BABY BEET, FRISÉE AND ORANGE SALAD  

goat cheese, hazelnut

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FRESH LOCAL ROCKFISH *

spinach, chili clams, macaroni, tomato

SPAGHETTI BOLOGNESE

tomato, basil

HALF-ROASTED JERK CHICKEN

cilantro pesto, orange zest, cream

BEEF SHORT RIB WITH PAPRIKA SOUR CREAM 

cannellini beans, tomatoes, cumin butter carrots

FARRO RISOTTO, BRAISED ENDIVE 

spinach purée, sweet potato cake

CHEF RUDI'S DUCK CONFIT CASSOULET

Toulouse sausage, braised pork shank, cannellini beans

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 aioli, 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

WHITE CHOCOLATE MOUSSE TART

passion fruit sorbet, mango sauce

BLUEBERRY PIE

vanilla sauce

CHEESECAKE **NS**

sablée crust, strawberry compote

BANANA CRISP

Vanilla ice cream

CRÈME BRULÉE **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

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.