

## STARTERS

**exc.port to table** **BEEF TARTARE \***  
quail egg, capers, gherkins

**ASPARAGUS AND CRAB SALAD** **GF**  
grapefruit honey yogurt dressing

**CRISPY CRAB ROLL**  
wasabi, avocado, cilantro, lemon-aïoli

**CHICKEN NOODLE SOUP**  
chicken, vegetables, vermicelli noodles

**FRENCH ONION SOUP**  
Gruyère cheese crouton

**CLASSIC CAESAR SALAD**  
Parmesan cheese, garlic croutons, anchovies

**BELGIAN ENDIVE AND BABY SPINACH** **V GF**  
mandarin segments, avocado, strawberries

**exc.port to table** **CHICKEN KIEV**  
risi e bisi, grilled vegetables

**PESTO FETTUCCINE WITH ITALIAN SAUSAGE**  
onion, garlic, tomato, fennel, Parmesan cheese

**FILET OF BEEF WELLINGTON \***  
Madeira sauce, celeriac mash, green peas

**CHILI PRAWNS WITH GARLIC BUTTER** **GF**  
red rice, spinach

**BEYOND BEEF STUFFED SQUASH** **V**  
paprika, oregano, tomato

**BLOOD ORANGE GLAZED DUCK** **GF**  
lentil, celery, fennel and spinach

**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

## MAINS

**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 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

**BLACK FOREST CAKE**

Kirschwasser cream, Bing cherries, chocolate shaving

**CARROT CAKE**

cream cheese frosting

**RASPBERRY MOUSSE TORTE** **NS**

sablée crust, whipped cream

**PEACH 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*



no sugar added



gluten-free



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.