

STARTERS

exc.port to table

SALT COD FISH CAKES
remoulade sauce

IBERICO HAM **GF**

thinly shaved, air-dried ham with cantaloupe melon and fresh arugula

MOZZARELLA DI BUFALA **V GF**

arugula, baby lettuce, roasted cherry tomatoes, fig vincotto, toasted hazelnuts

CELERY HAM CREAM SOUP

potato, onion, thyme, leeks

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARUGULA, ARTICHOKE, AND FARRO SALAD

taggiasca olive, salami

exc.port to table

ROASTED BARRAMUNDI *
apple smoked bacon, ceps, orange béarnaise

SPAGHETTI ALL'AMATRICIANA

spicy Roma tomato sauce, crisp pancetta, basil

PRIME RIB OF BEEF AU JUS * **GF**

green bean almandine, sugar-glazed carrots, baked potato

CALF'S LIVER WITH APPLES AND PANCETTA *

caramelized onion, sautéed Swiss chard, potato pancake

VEGETARIAN STUFFED CABBAGE **V GF**

red bell pepper sauce

CHEF RUDI'S SPAGHETTI AND MEATBALLS

marinara sauce

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 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

CHOCOLATE-RASPBERRY TART

milk chocolate crèmeux

TRES LECHES CAKE

crème anglaise

PASSION FRUIT MOUSSE TORTE **NS**

vanilla crust, Chantilly cream

BLUEBERRY CRISP

vanilla ice cream

CRÈME BRULEE **GF**

Grand Marnier custard, caramelized sugar

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

DESSERTS

CAPPUCCINO

3.50

CAFÉ LATTE

3.50

SOLO ESPRESSO

2.50

additional drink selections available

COFFEES

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.