

STARTERS

exc.port to table

CRAB AND SCALLOP CEVICHE \* GF

lime, cilantro, jalapeno

PROSCIUTTO AND CAPONATA \*

smoked olive oil, sundried tomato bread stick

COD, SALMON AND SHRIMP FRITTERS

spiced peppercorn dip

LOBSTER BISQUE

cognac, whipped cream

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

FRISÉE LETTUCE, RED SKIN POTATO V GF

boiled egg, cherry tomato, cucumber

MAINS

exc.port to table

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON \*

thyme roasted potatoes, frizzled parsnip

BUCATINI CRAB CARBONARA

cream, Parmesan cheese

GRILLED LAMB CHOPS GF

truffle Polenta, broad beans, chanterelle

ARCTIC LEMON SOLE

shrimp butter, red skin potatoes, crispy kale

EGGPLANT AND POTATO MOUSSAKA V

zucchini, orzo pasta, tomato

CHEF RUDI'S RED WINE BRAISED BRISKET

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

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 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

TRIPLE BERRY TART

lime-scented diplomat cream

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL **NS**

vanilla sauce

APPLE 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

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.