

STARTERS

exc.port to table PROSCIUTTO, GENOA SALAMI, MELON AND FIGS **GF**
crostini, olives, sun-dried tomato

SHRIMP, GRAPEFRUIT, CITRUS AIOLI **GF**
pomegranate red radish

CHICKEN SPINACH SAMOSA
radish, cucumber, raita, tamarind

CHICKEN CORN SOUP
smoked chicken, roasted corn, scallions, bell pepper, mushrooms

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

ROASTED BABY BEET AND OAK LEAF SALAD
thyme-roasted beets, oak leaf lettuce, goat cheese

exc.port to table SWEET AND SOUR SHRIMP
steamed jasmine rice, sweet and sour vegetables

SPAGHETTI CHITARRA BACON AND KALE
zucchini, squash, tomato, parmesan, pine nuts

PARMESAN CRUSTED CHICKEN BREAST
honey-Dijon mustard sauce, basil-scented mashed potatoes, sugar snap peas

PORK SOUVLAKI WITH TZATZIKI **GF**
garlic pita bread, lemon dill pilaf, sautéed ribbon zucchini

SPICY VEGETARIAN CHOW MEIN
shiitake scallions, snow peas, bean sprout, soy ginger sauce

CHEF RUDI'S BEEF BOURGUIGNON
celeriac puree button onions, mashed potato, bacon lardons, mushrooms

NEW YORK STRIP LOIN * **GF**
garlic-herb butter, steak fries

GARLIC HERB ROASTED CHICKEN **GF**
avocado-tomato corn salsa

BROILED SALMON WITH HERB MUSTARD GLAZE *
roasted leeks, red bell pepper, mashed potatoes

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 TRAIL * **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 PANACOTTA

sable crust, chocolate sauce

GREEN VELVET CAKE

passionfruit sauce, lychee

LEMON TORTE NO SUGAR ADDED **NS**

light and refreshing

PINEAPPLE CRISP

vanilla ice cream

CRÈME BRULÉE **GF**

Grand manier custard, caramelized sugar

HOT FUDGE SUNDAE

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, 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

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.