

## STARTERS

### exc.port to table

#### PINE NUT TABBOULEH

tomatoes, red onion, red and onion bell pepper, mint, olive oil, lemon

#### DUCK CONFIT, FOIE GRAS,

Rhubarb, Pistachios, Port Jelly

#### DOUBLE BAKED CHEESE SOUFFLÉ

With arugula and roasted bell peppers

#### CHICKPEA PASTINA SOUP

butternut squash, chicken broth

#### FRENCH ONION SOUP

Gruyère cheese crouton

#### CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

#### RAW BRUSSELS SPROUT AND KALE **GF**

parmesan, lemon

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#### FRIED ARCTIC WOLFFISH

fennel orange slaw, plantain chips, creole remoulade

#### FARFALLE ASPARAGUS MORELS

zucchini, squash, tomato, parmesan, pine nuts

#### HONEY ROASTED LEG OF LAMB ALMOND CRUST

pancetta braised navy beans, sautéed spinach, red wine sauce

#### BRAISED BEEF BRISKET **GF**

Horseradish sauce, Bouillon potato, savoy cabbage

#### PORK TENDERLOIN

Squash dumplings, Cider Apple Puree

#### BAKED-STUFFED EGGPLANT

ragout zucchini, onion, eggplant, tomato

#### NEW YORK STRIP LOIN \* **GF**

garlic-herb butter, steak fries

#### GARLIC-HERB ROASTED CHICKEN **GF**

avocado-tomato corn salad

#### ROASTED ALASKAN SALMON WITH GRANNY SMITH APPLE BUTTER

baby zucchini, baby turnips

## 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

DESSERTS

ALMOND-CHOCOLATE CAKE

raspberry preserves, buttercream

PRINCESS CAKE

vanilla cream, almond paste

TROPICAL FRUITS CHEESECAKE **NS**

Chantilly cream, crème anglaise

APPLE-CHERRY 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

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**ND** 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.