

exc.port to table

SHRIMP AND CRAB LOUIS

Brandy cocktail dressing, boiled egg, cayenne

DUCK RIETTE SALAD

fennel, asparagus, orange segments, citrus dressing

BAKED PHYLLO PARCELS WITH TZATZIKI

spinach, feta

SCANDINAVIAN-STYLE SEAFOOD AND POTATO CHOWDER

fresh dill and flavored with Aquavit liquor

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SESAME STEAK SALAD

romaine, soy-glazed forest mushrooms

STARTERS

exc.port to table

FRESH ICELANDIC REDFISH

Sofrito Red pilaf rice, fava bean

FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE

oregano, parmesan

TURKEY ROAST AND CRANBERRY

apple-pecan stuffing, dill carrots, brussels sprouts, candied sweet potato

DOUBLE PORK CHOP

Caribbean Hot Pickled-Cabbage Relish coconut rice, zucchini, lime-pepper glaze

LEMON GRASS COCONUT TOFU CURRY

Broccoli, carrots, steamed jasmine rice

CHEF RUDI'S BRAISED OXTAIL ROMANO

roasted root vegetables

NEW YORK STRIP LOIN *GF

garlic-herb butter, steak fries

GARLIC-HERB ROASTED CHICKEN GF

avocado-tomato corn salad

CHARRED SUGAR CRUSTED ALASKAN SALMON

corn, bell pepper, rice pilaf, green beans, pine nuts

MAINS



gluten-free



non-dairy



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  \$8.50
Dijon aï oli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL *  \$30
grilled asparagus, baked potato, garlic butter

PRESIDENT’S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE *  \$75
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK *  \$40
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

WHOLE BROILED LOBSTER, ORANGE BEURRE BLANC SAUCE  \$20
roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

BAKED CHOCOLATE MOUSSE CAKE
dulce de leche, meringue

APPLE TART TATIN
vanilla ice cream

VERY BERRY TART 
crème anglaise

BLUEBERRY CRISP
vanilla ice cream

CRÈME BRULEE 
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

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.