

STARTERS

exc.port to table

NOVA SCOTIA FRITTERS

spiced cod and shrimp, with a spicy pepper-corn dip

SMOKED MACKEREL AND TROUT

apple-horseradish

WATERMELON AND FETA CHEESE

mint, orange, arugula

SALMON AND POTATO CHOWDER

smoked bacon and chives

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

GOAT CHEESE, FIG, APPLE SALAD

almond, honey and citrus dressing

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FRESH ARCTIC COD

fennel confit, cumin spiced vegetables, red rice, shiso sherry vinegar

PUMPKIN AND SAGE RAVIOLI

Parmesan, browned butter and almonds

ROASTED TURKEY

apple and chestnut stuffing, gravy, cranberry relish, Brussel sprouts

BEEF AND VEGETABLE KEBAB ANTICUCHO*

creole marinated beef, orange boniato, salsa pebre

CHANNA MASALA

chickpeas, turmeric, garam masala, basmati rice

CHEF RUDI'S VEAL CORDON BLEU

fondant potatoes, assorted vegetables, and herbed-tomato sauce

NEW YORK STRIP LOIN * GF

garlic-herb butter, steak fries

GARLIC-HERB ROASTED CHICKEN * GF

avocado-tomato corn salsa

SALMON WITH ALASKAN AMBER BEER BÉARNAISE GF

maple-glazed carrots, crispy mashed potato cake

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 **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

SACHER TORTE

apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE

blueberry sauce

APPLE CRUMBLE TART NO SUGAR ADDED **NS**

vanilla sauce

PINEAPPLE-MANGO CRISP

vanilla ice cream

CRÈME BRULÉE

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

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.