

STARTERS

exc.port to table

PARFAIT OF SALMON AND
TUNA TARTAR *

crostini, crème fraîche and salmon caviar

CILIENGINE MOZZARELLA AND ZUCCHINI

pine nuts, balsamic reduction, extra virgin olive oil

CHICKEN AND TRUFFLE CROQUETTE

mango-habanero coulis

WHITE BEAN SOUP PIEMONTESE

chorizo sausage, white truffle oil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ASPARAGUS AND ARUGULA SALAD

grilled-orange vinaigrette, shallots and toasted almonds

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TRI-TIP BEEF WITH ROASTED
SPRING ONIONS *

baby tomatoes, aged balsamic

GNOCCHI WITH ITALIAN SAUSAGE

tomato sauce and oregano

PORK MEDALLIONS WITH MAPLE MUSTARD

Dutchess potatoes, caramelized apples, and dried cranberries,

ATLANTIC SEA BASS *

tiger shrimp, confit tomatoes, pea asparagus risotto

BRAISED EGGPLANT MASSAMAN

sweet potato, green beans peppers, coconut rice , peanuts

BAHARAT POUSSIN VEGETABLE COUSCOUS

green olives, tomato-paprika sauce

NEW YORK STRIP LOIN STEAK FRIES **GF**

garlic herb butter

GARLIC-HERB ROASTED CHICKEN * **GF**

avocado-tomato corn salsa

ALASKAN GRILLED SALMON WITH CAPERS AND DILL

cilantro rice

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 ai oli, 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

BROILED LOBSTER TAIL, ORANGE BEURRE BLANC SAUCE **GF** \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

CHOCOLATE FUDGE BROWNIES CHEESECAKE

candied pecans, marshmallow

SHERRY TRIFLE

sherry-laced sponge cake layered with strawberry jam

custard and whipped cream

RASPBERRY MOUSSE TORTE **NS**

vanilla sponge cake, raspberry mousse

PEACH-APRICOT CRISP

vanilla ice cream

CRÈME BRULEE **GF**

Grand marnier 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.