

STARTERS

exc.port to table

PICKLED HERRING, APPLE, RED ONION
red beet, sour cream, apple salad

GRILLED VEGETABLES WITH HERB GOAT CHEESE ^{GF}

mushroom, asparagus, bell pepper, tarragon-balsamic

SPINACH AND ARTICHOKE DIP

parmesan, artichokes, focaccia bread sticks

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP ^{GF}

arugula pesto oil, crème fraiche

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

ROASTED RAW AND COOKED CARROT SALAD ^{GF}

yogurt, arugula, organic seed mix

MAINS

exc.port to table

FRESH ARCTIC LINGCOD *
fennel and tomato ragout, asparagus, new potatoes

PENNE PRIMAVERA

sautéed vegetables, garlic, olive oil, parmesan cheese

BROILED PAILLARD BEEF ^{GF}

creamy polenta with forest mushrooms

BOSTON BEER BRAISED PORK PIE

chive-mushroom dumplings, sweet potato fries

ASIAN VEGETABLE NOODLES

scallions, bell pepper, snow peas, sesame oil

BRAISED CHICKEN WITH MANDARINS AND SAGE

kale, rissole potatoes, port wine jus

NEW YORK STRIP LOIN * ^{GF}

garlic herb butter steak fries

GARLIC-HERB ROASTED CHICKEN ^{GF}

avocado-tomato corn salad

BROWN SUGAR GLAZED SALMON * ^{GF}

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

^{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 CARAMEL TART

crushed honeycomb, chocolate shavings

DUTCH APPLE PIE

vanilla sauce

BERRIES CRISP

strawberry ice cream

CRÈME BRULEE **GF**

Grand manier custard, caramelized sugar

LEMON TORTE **NS**

light and refreshing

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

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.