

STARTERS

**exc.port to table** SHRIMP, MANGO CITRUS AIOLI **GF**  
green lettuce, cucumber, tomato

**FRESH FRUIT WITH GREEK YOGURT** **GF**  
honey, mint, sunflower seeds

**GREEK LAMB AND BEEF MEATBALLS,**  
tomato sauce and feta

**NEW ENGLAND CORN SOUP WITH BACON**  
onion relish

**FRENCH ONION SOUP**  
Gruyère cheese crouton

**CLASSIC CAESAR SALAD**  
parmesan cheese, garlic croutons, anchovies

**SMOKED SALMON AND PEAR** **GF**  
red onion, raisins, chive

**exc.port to table** BERKSHIRE BBQ PORK RIBS **GF**  
corn cobb, rosti potato

**FARFALLE AFFUMICATO**  
smoked salmon and a light rosé-cream sauce

**PRIME RIB OF BEEF \***  
roasted potatoes, Yorkshire pudding

**BEER BATTERED SHRIMPS**  
ponzu sauce, Asian pear and cucumber slaw

**WHOLE-WHEAT MUSHROOM CRÊPES**  
brown rice pilaf and topped with crème fraiche

**MAMAS FRIED CHICKEN**  
green beans, mashed potatoes, country gravy

**NEW YORK STRIP LOIN \* GF**  
steak fries, garlic herb butter

**GARLIC-HERB ROASTED CHICKEN** **GF**  
avocado-tomato corn salad,

**BROWN SUGAR GLAZED SALMON \* GF**  
roasted root vegetables, pecan rice pilaf, brown sugar glazed

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

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

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

OPERA CAKE

chocolate sauce

CRÈME BRÛLÉE **GF**

Grand Marnier custard, caramelized sugar

PASSIONFRUIT KIWI PAVLOVA **GF**

passion fruit sauce

ALMOND FRUIT CAKE **NS**

whipped cream

PEACH-MANGO CRISP

vanilla ice cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, 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



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.