

exc.port to table

CHICKEN CONFIT AND APRICOT TERRINE

Dijon dressing, red oak, frisee

NEW ENGLAND CRAB SEAFOOD COCKTAIL **GF**

Crab, shrimp, scallops, boiled eggs

SALMON AND CRAB GRATIN

onion ciabatta

ROASTED ROMA TOMATO SOUP **GF**

Basil pesto

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CRAB COBB SALAD **GF**

baby greens, avocado, bacon, hard-boiled egg, cherry tomatoes, cucumber, Blue cheese crumbles, Thousand Island dressing

STARTERS

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BOSTON FLAT IRON STEAK * **GF**

red onion marmalade, greens, beer sauce

BEECHERS MAC N' CHEESE

chives, buttered breadcrumbs

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil, garlic bread

COTOLETTA A LA MILANESE

tomato concassée, mixed vegetables and saffron rice

SEAFOOD JAMBALAYA **GF**

bell peppers, scallions, tomato

SPINACH AND RICCOTA SOUFLE **V**

Garlic cream, confit tomatoes

ASIAN-STYLE ROTISSERIE DUCK

sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

10 OZ NEW YORK STRIPLOIN *

garlic herb butter, steak fries

SALMON WITH CAPERS AND DILL * **GF**

Sesame-brown rice, honey roasted carrots

SEARED TUNA AND SHAVED ASPARAGUS SALAD*

roasted yellow beets, frisee lettuce, zucchini, ginger vinaigrette

CLUB ORANGE DAILY SPECIAL

VEAL CUTLET, GREEN OLIVES AND THYME *

mushroom risotto

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

DESSERTS

COFFEES

DRINKS

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

STICKY TOFFEE AND DATE PUDDING

Butterscotch sauce

TRES LECHE CRÈME CARAMEL

berries

CHERRY STREUSEL TART **NS**

vanilla ice cream

STRAWBERRY 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

CAPPUCCINO \$3.50

CAFÉ LATTE \$3.50

SOLO ESPRESSO \$2.50

additional drink selections available

James Suckling's

WINE SELECTIONS

ATTEMS PINOT GRIGIO, ITALY \$45

wonderfully dry and aromatic with lime zest and acacia

BORNE OF FIRE CABERNET SAUVIGNON, COLUMBIA VALLEY, WA \$55

Rich, full bodied and dense. Amazing structure. Sweet cherry, mocha and plum flavors

NS no sugar added

GF gluten-free

ND non-dairy

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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