

STARTERS

exc.port to table

BOSTON MUSSELS À LA MARINIÈRE

succulent mussels quickly simmered with shallots and white wine, mini baguette

FIGS, FETA, ROCKET  

toasted walnuts, yuzu

SCALLOP-APPLE REMOULADE 

cider, endive, red radish

CARROT AND COCONUT SOUP 

ginger, orange, chives, crème fraiche

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARUGULA SPRINGTIME SALAD  

red beets, peaches, pomegranate, red onions, dill, feta

MAINS

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FLOUNDER BORDELAISE *

herb crumbs, remoulade, parsley potatoes, green beans, pine nuts

CHEESE RAVIOLI WITH BROWN BUTTER AND SAGE

toasted walnuts

SPICED RUBBED CHICKEN

lime and honey, turmeric rice, roasted cauliflower

VEGETABLE POT PIE 

fennel, potato, cheddar, sweet potato fries

SPICED PORK BELLY 

pineapple salsa, roasted squash, sweet potatoes

CHEF RUDI'S RED WINE BRAISED BRISKET

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

GARLIC-HERB ROASTED CHICKEN 

avocado-tomato corn salad

NEW YORK STRIP LOIN * 

steak fries, garlic herb butter

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * 

cilantro rice

 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  \$8.50

Dijon aioli, lime

BROILED LOBSTER TAIL, ORANGE BEURRE BLANC SAUCE  \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

5 OZ. FILET MIGNON & 5 OZ LOBSTER TAIL *  \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 OZ. TOMAHAWK BONE-IN RIB EYE *  \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK *  \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

WHITE CHOCOLATE MOUSSE TART

passion fruit sorbet, mango sauce

BERRIES FINANCIER

pistachio ice cream, raspberry gel

CRÈME CARAMEL 

almond biscotti, crème anglaise

APPLE- RHUBARB CRISP

vanilla ice cream

CRÈME BRULEE 

Grand manier custard, caramelized sugar

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.