

STARTERS

exc.port to table

BAY SHRIMP POTATO TOTS

shaved fennel, sriracha aioli

PICKLED RED BEETS  

goat cheese, pine nut vinaigrette

SEARED BLACK PEPPER DUCK BREAST * 

apple-celeriac salad, lingonberry cream

NEW ENGLAND CLAM CHOWDER

cream soup with the flavors of clams, potato, and bacon

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARUGULA AND PUMPKIN SALAD  

pine nuts, tomato, feta cheese

MAINS

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FRESH ATLANTIC HADDOCK

beer battered, fries, tartare sauce and lemon

BUTTERNUT SQUASH RAVIOLI

Cherry tomatoes, fresh mozzarella, garlic cream

ROASTED LAMB LOIN WITH POMMERY MUSTARD *

dried fruit, savoyarde potato, spinach

BEEF STROGANOFF

red wine mushroom sauce, rice pilaf, green beans

CHICKEN CORDON BLEU

green zucchini and parsley chateau potatoes,

EGGPLANT CANNELLONI PARMIGIANO 

asparagus risotto

NEW YORK STRIP LOIN * 

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN 

avocado-tomato corn salad

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 **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

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

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

BAKED CHOCOLATE MOUSSE CAKE

dulce de leche, meringue

BANANA TATIN

vanilla ice cream

ALMOND FRUIT CAKE **NS**

almond butter cake, cherries, berries, Frangelico-whipped cream

APPLE PEAR CRISP

Vanilla ice cream

CRÈME BRULÉE **GF**

Grand manier custard, caramelized sugar

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM **GF**

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.