

STARTERS

exc.port to table

CRAB AND DAIKON CAKES

charred scallion and chili-lime vinaigrette

CONFIT DUCK, FENNEL, ASPARAGUS **GF**

orange segments, citrus dressing

MOZZARELLA SALAD WITH HEIRLOOM TOMATOES **V GF**

cucumbers, taggiasca olives

CANNELLINI AND LENTIL SOUP

flavored with cinnamon and topped with caramelized onion and carrot

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

GOURMET GREENS **GF ND V**

toasted pecans, cherry tomatoes, orange segments

MAINS

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FRESH ATLANTIC COD *

tomatoes, olives, capers

SPAGHETTI AGLIO E OLIO

shrimp, parsley, Roma tomato

PETTIT TENDER WITH WILD MUSHROOMS * **GF**

roasted potatoes, spring vegetable

PORK CHOP AND PARSNIP PURÉE * **GF**

bacon braised brussels sprouts

SHIITAKE MUSHROOM AND CHEESE FRITTERS **V**

braised zucchini, bell peppers, eggplant

LEMON AND PARMESAN CHICKEN PILLARD

Roasted vegetable ragout

GARLIC-HERB ROASTED CHICKEN **GF**

avocado-tomato corn salad

NEW YORK STRIP LOIN * **GF**

steak fries, garlic herb butter

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * **GF**

cilantro rice

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

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

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DELVIL'S CHOCOLATE CAKE

chocolate-orange buttercream

STRAWBERRY PAVLOVA **GF**

whipped cream, toasted almonds

RASPBERRY MOUSSE TORTE **NS**

vanilla sablée, whipped cream

MANGO BLUEBERRY CRISP

vanilla ice cream

CRÈME BRULEE **GF**

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

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.