

exc.port to table

GRILLED ASPARAGUS AND
ARTICHOKE  
hazelnut-yogurt

DUCK TERRINE AND RHUBARB
pecan brioche loaf

JUMBO PANKO SHRIMP WITH CRAB
avocado, cucumber, tarragon mayonnaise

FENNEL AND TOMATO BROTH 
crème fraîche

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

RADICCHIO AND CARAMELIZED PEAR SALAD  
frisée, grilled red pepper, blue cheese

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COBIA WITH OLIVES, ONIONS AND
PEPPERS*
creamy mascarpone polenta, green beans

FUSILLI A LA VODKA
pancetta, marinara, cream

PARMESAN-COATED VEAL SCNITZEL
artichoke mushroom ragoût, mascarpone polenta, and French green beans

PLANT-BASED THAI CURRY COCONUT MEATBALLS 
beyond meat, Japanese eggplant, jasmine rice

TOMATO BRAISED CHICKEN
olive sauce, Antigua sweet potato dumplings, eggplant

BOURBON-GLAZED PETIT BEEF TENDER 
grilled Portabella, cheddar cheese grits, sauteed greens

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

STARTERS

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

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

DULCE DE LECHE CHEESECAKE
coconut meringue

STICKY TOFFEE AND DATE PUDDING
crème anglaise

CHOCOLATE DELIGHT **NS**
chocolate ganache, sablée dough

CHERRY CRISP
vanilla ice cream

CRÈME BRULÉE **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

COFFEES

CAPPUCCINO	3.50
CAFÉ LATTE	3.50
SOLO ESPRESSO	2.50

additional drink selections available