

STARTERS

exc.port to table

CHICKEN, HAM, PARMESAN CROQUETTE
spiced saffron aioli

CARPACCIO OF BEEF TENDERLOIN * GF

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

CARIBBEAN CEVICHE * GF

shrimp, crab, mahi-mahi, cilantro, scotch bonnet pepper, red onion, lime

GREEN CHILE AND CORN CHOWDER V

roasted bell pepper, cilantro

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHOPPED FARMERS SALAD GF ND V

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seeds

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JERKED PORK TENDERLOIN * ND
peanuts, black beans, rice pilaf, collard greens

PASTA CAPONATA V

grilled chicken breast on request, eggplant, olives, tomato, garlic, bell pepper, capers, basil, toasted pine nuts, Parmesan cheese

DIABLO STYLE MARKET-FRESH FISH *

cilantro rice, guajillo chilies, chipotle, tomato

PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

VEGETARIAN GREEK MOUSSAKA V

peppers, zucchini, eggplant, tomatoes

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CHEF RUDI'S BRAISED OXTAIL WITH CAULIFLOWER PURÉE

roasted root vegetables

GARLIC-HERB ROASTED CHICKEN GF

avocado, tomato and corn salad

GRILLED SALMON WITH CAPERS AND DILL * GF

cilantro rice

MAINS

GF gluten-free **ND** non-dairy **V** vegetarian **NS** no sugar added

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

WHOLE BROILED LOBSTER \$20

black bean coconut rice, fried plantains, sautéed vegetables

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

DESSERTS

ALMOND-CHOCOLATE CAKE

raspberry preserves, butter cream

ZUPPA INGLESE

sponge cake, whipped cream, diced fruit, toasted meringue

RASPBERRY MOUSSE TORTE NO SUGAR ADDED **NS**

vanilla sponge cake, no sugar added raspberry mousse

FUDGE SUNDAE

chopped nuts, 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

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