

CCC DINNER

exc.port to table CALIFORNIA ROLL WITH MASAGO* 
ANDY MATSUDA
spicy tuna Volcano-asparagus avocado roll

VINE TOMATO SALAD  *KRISTEN KISH*
fig balsamic vinegar, orange oil, garlic caramel

CRAB CAKE *DAVID BURKE*
"Baltimore spiced" tomato vinaigrette

ROASTED ZUCCHINI BISQUE  *RUDI SODAMIN*
apple, basil

COCONUT CRUSTED SHRIMP *RUDI SODAMIN*
beet and green beans salad, palm hearts, chive vinaigrette

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

exc.port to table MAFALDINI  *KRISTEN KISH*
champignon sauce, pearl onion, Parmesan

BAKED RIGATONI WITH ITALIAN SAUSAGE *ETHAN STOWELL*
tomato sauce, oregano

ROASTED SPICE-CRUSTED PRIME RIB WITH WILD MUSHROOMS *
DAVID BURKE
vegetable stew, horseradish-mustard mousse

MARKET FRESH FISH WITH PROSCIUTTO * *DAVID BURKE*
lemon-potato puree, tomato concasee, zucchini

ROASTED CHICKEN WITH GNOCCHI *JONNIE BOER*
fried corn, sour corn, pumpkin

NEW YORK STRIP LOIN * 
steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN 
avocado, tomato and corn salsa

GRILLED 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 \$8.50

Dijon aioli, lime

WHOLE BROILED LOBSTER \$20

orange beurre blanc sauce, roasted Parmesan potatoes, baby 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

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

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

DESSERTS

CHOCOLATE PUFF PASTRY CRAQUELIN JACQUES TORRES

pastry cream, praline

RICOTTA RASPBERRY TART RUDI SODAMIN

vanilla ice cream

HAZELNUT MOUSSE CAKE NS RUDI SODAMIN

vanilla sponge cake, rum-flavored hazelnut mousse

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

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