

STARTERS

exc.port to table

CRISPY THAI VEGETABLE SPRING ROLLS



rice noodle salad, sweet chili dipping sauce

CRAB SEAFOOD COCKTAIL **GF**

snow crab, shrimps, scallops, boiled eggs

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA **V**

aged balsamic vinegar, olive oil, basil, focaccia

TOMATO-RED BELL PEPPER BISQUE

avocado cream

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHOPPED FARMERS SALAD **GF ND**

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

MAINS

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JERKED LAMB SHANK

red skin potato mash

PASTA WITH EGGPLANT AND PORK RAGOÛT

grilled chicken breast on request

tomato, garlic, Asiago cheese

MARKET-FRESH FISH, ROASTED *

cucumber-dill beurre blanc, potato fennel puree, zucchini tomato

PETITE BEEF TENDERLOIN WITH CREAMED LEEKS AND BACON*

thyme roasted potatoes, frizzled parsnip

VEGETABLE TAGINE WITH APRICOT COUSCOUS **V**

braised vegetables, garbanzo beans, Moroccan spices

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CHEF RUDI'S SPICE ROASTED CHICKEN

carrots, green beans, herb stuffing

GARLIC-HERB ROASTED CHICKEN **GF**

avocado, tomato and corn salad

GRILLED 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 \$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

CHOCOLATE CROQUANT PRALINE

chocolate brownie, chocolate mousse, cocoa powder

TRES LECHES CRÈME CARAMEL

berries, meringue

APPLE CRUMBLE TART NO SUGAR ADDED **NS**

vanilla sauce

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

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