

## STARTERS

exc.port to table

### CHICKEN AND DATE KEBAB

apricot-cinnamon couscous

### CARPACCIO OF BEEF TENDERLOIN \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

### CARIBBEAN CEVICHE \*

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

### DOUBLE-BAKED POTATO SOUP

cheddar cheese, chive, bacon bits

### FRENCH ONION SOUP

Gruyère cheese crouton

### CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

### HEART OF ROMAINE LETTUCE NIÇOISE

tuna, green beans, cucumbers, tomato, olives, red onion, potato

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### CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bokchoy

### PASTA A LA VODKA

grilled chicken breast on request, pancetta, marinara, cream

### DIABLO STYLE MARKET-FRESH FISH \*

cilantro rice, guajillo chilies, chipotle, tomato

### BEEF SHORT RIB STROGANOFF

egg parsley noodles, turnips and carrots

### RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

### ROASTED BONELESS CHICKEN LEG

chimmi churri, sweet pea risotto

### CHEF RUDI'S ROASTED BERKSHIRE PORK BABY BACK RIBS

espresso-barbecue sauce

### NEW YORK STRIP LOIN

steak fries, garlic herb butter

### GRILLED SALMON WITH CAPERS AND DILL \*

cilantro rice

## 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

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

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

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

DESSERTS

BANANA TATIN

caramel sauce, vanilla ice cream

CARROT CAKE

cream cheese frosting

TROPICAL FRUITS CHEESECAKE NO SUGAR ADDED NS

fruit salsa

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