

## STARTERS

exc.port to table

### CARIBBEAN SWEET POTATO AND SAUSAGE SOUP

allspice, garbanzo beans, coconut milk

### CARPACCIO OF BEEF TENDERLOIN \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

### CARIBBEAN CEVICHE \*

shrimp, crab, mahi mahi, cilantro, scotch bonnet, red onion and lime juice

### SHRIMP IN TANGERINE

sweet potato purée

### FRENCH ONION SOUP

Gruyère cheese crouton

### CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

### CHOPPED FARMER'S SALAD

romaine, red onion, olives, tomato, cucumber, green beans, apple, organic seed mix

## MAINS

exc.port to table

### CARIBBEAN 'JERK' CHICKEN BREAST

Jamaican peas and rice, grilled pineapple spears

### PASTA CRAB CARBONARA

grilled chicken breast on request cream, Parmesan cheese, bacon

### FRESH MARKET SEAFOOD DIABLO \*

cilantro rice, guajillo chilies, chipotle, tomato

### FILET OF BEEF WELLINGTON \*

Madeira sauce, mash celeriac, roasted carrots

### RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

### EGGPLANT AND ZUCCHINI PICCATA

roasted peppers, onion couscous, tomato coulis

### WIENER SCHNITZEL

home fried potatoes, loganberry compote

### NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

### GRILLED SALMON WITH CAPERS AND DILL \*

cilantro rice

 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.

CLUB ORANGE DAILY SPECIAL ask your server about our daily special created specifically for Club Orange

**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

**SACHER TORTE**

apricot preserves

**HAZELNUT PARIS BREST**

toasted nuts

**PASSION FRUIT MOUSSE TORTE NO SUGAR ADDED **

vanilla sponge cake, no sugar added passion fruit mousse

**CHOCOLATE FUDGE SUNDAE**

vanilla ice cream, chocolate ganache, chopped nuts, whipped cream

**SELECTION OF ICE CREAM**

ask your server about our daily ice cream offerings

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available

INDULGE

DESSERTS

COFFEES

 no sugar added       gluten-free       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