

STARTERS

exc. port to table

NEW ENGLAND CLAM CHOWDER

onion, potatoes, smoked bacon

CRAB SEAFOOD COCKTAIL **GF**

snow crab, shrimp, scallops, hardboiled egg

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA **V**

aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN, HAM, PARMESAN CROQUETTE

spiced saffron aioli

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHOPPED GARDEN SALAD **GF ND V**

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

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FRESH ATLANTIC HADDOCK * **GF**

saffron risotto, mussels, clams, peppers

BUCATINI CAPONATA **V**

eggplant, olives, bell pepper, capers, basil, pine nuts

PORK MEDALLIONS WITH HUCKLEBERRY JAM *

roasted garlic, sweet potato mash, parsnip chips, brussels sprouts

CITRUS GRILLED RAINBOW TROUT *

ginger crushed red skin potatoes, cilantro pesto

CURRIED VEGETABLE CUTLET **V**

Indian spices, garbanzo beans, tomato sauce, baby bokchoy

CHEF RUDI'S SPICE ROASTED CHICKEN

carrots, white asparagus, herb stuffing

NEW YORK STRIP LOIN * **GF**

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

FRESH SALMON GRILLED WITH CAPERS AND DILL * **GF**

cilantro rice

MAINS

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 increases your risk for foodborne illness, especially if you have certain medical conditions.

INDULGE

JUMBO SHRIMP COCKTAIL **GF** \$8.50

Dijon aioli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * **GF** \$30

grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * **GF** \$75

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

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

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

FRESH CANADIAN WHOLE LOBSTER, ORANGE BEURRE BLANC SAUCE **GF** \$30

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

BOSTON CREAM PIE

vanilla custard, whipped cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallows

LEMON TORTE **NS**

whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, 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