

exc.port to table**SEAFOOD DEVILED EGGS ***

smoked salmon, crab, honey-mustard dressing

CHICKEN AND TABBOULEH SALAD ^{GF}

hummus, pomegranate dressing

ARANCINI POMODORO

mozzarella, ratatouille, basil

BUTTERNUT SQUASH SOUP WITH CRÈME FRAÎCHE ^{GF} ^V

pumpkin seeds, cranberries

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE WITH CRUMBLD GORGONZOLA CHEESE ^V

toasted garlic croutons, chives, tomato

exc.port to table**FRESH COD WITH ENDIVE AND CARMELIZED ORANGE**

asparagus, snow potatoes

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, Asiago cheese

FLAT IRON STEAK WITH CELERY ROOT PURÉE * ^{GF}

wild mushrooms, red wine sauce

CHOU CROUTE

smoked pork loin, smoked sausages, Dijon mustard, sauerkraut, boiled potatoes

CHILE RELLENOS ^V

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

CHEF RUBI'S BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN ^{GF}

avocado, tomato and corn salsa

FRESH SALMON WITH BEER BÉARNAISE *

maple-glazed carrots, crispy mashed potato cakes

^{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

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

BROILED LOBSTER TAIL, ORANGE BEURRE BLANC SAUCE **GF** \$20

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

RED VELVET CAKE

cream cheese frosting

CHOCOLATE AND WHISKEY TORTE

vanilla sauce, raspberry

CHOCOLATE DELIGHT **NS**

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

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.