

STARTERS

exc.port to table

CORN AND CRABMEAT FRITTER

crispy toast, chive oil

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese

SEARED BLACK PEPPER DUCK BREAST

apple-celeriac salad, lingonberry

BORLOTTI BEAN AND PASTA SOUP

Parmesan, olive oil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARUGULA AND PUMPKIN SALAD

pine nuts, tomato, feta cheese

exc.port to table

FRESH SWORDFISH OLIVE OIL CAPERS *

cherry tomatoes, garlic, parsley, ratatouille

PENNE PESTO

green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

BEEF SHORTRIB STROGANOFF

egg parsley noodles, turnips, and carrots

CHICKEN WITH CARROTS AND GREENS

roasted carrots puree

EGGPLANT CANNELLONI PARMIGIANO

asparagus risotto

CHEF RUDI'S ROASTED BERKSHIRE PORK BABY BACKRIBS

espresso-barbecue sauce

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZED*

boasted leeks, red bell pepper, mashed potatoes

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.

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

STRAWBERRY PAVLOVA

whipped cream, toasted almonds

OPERA CAKE

coffee butter cream

ALMOND FRUIT CAKE **NS**

almond butter cake, cherries, berries, Frangelico-whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

DESSERTS

CAPPUCCINO

3.50

CAFÉ LATTE

3.50

SOLO ESPRESSO

2.50

additional drink selections available

COFFEES

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.