

STARTERS

exc.port to table

PROSCIUTTO AND CAPONATA

smoked olive oil, sundried tomato bread stick

TRIO OF SALMON

hot-smoked, oak wood smoked, dill-marinated, honey-mustard sauce

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad, sweet chili dipping sauce

LOBSTER BISQUE

Cognac, whipped cream

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

FRISÉE LETTUCE, BACON, RED POTATO

boiled egg, cherry tomato, cucumber

exc.port to table

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *

thyme roasted potatoes, frizzled parsnip

BUCATINI CRAB CARBONARA

cream, parmesan cheese

PORT BRAISED LAMB SHANK

broccolini, butter bean puree, gremolata

CRISPY SWEET AND SOUR SHRIMP

steamed jasmine rice, sweet and sour vegetables

WILD MUSHROOM STRUDEL

forest mushroom, spinach, and feta cheese Thai red curry sauce

CHEF RUDI'S RED WINE BRAISED BRISKET

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

ROASTED SALMON WITH ARTICHOKES *

artichoke stew, fingerling potatoes, broccoli florets

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 increases risk for foodborne illness.

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

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

roasted parmesan potato, sautéed vegetables, chives, cilantro oil

DESSERTS

TRIPLE BERRY ALASKAN TART

lime-scented diplomat cream

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL **NS**

vanilla sauce

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

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An 18% service charge is automatically applied to all beverage purchases and