

STARTERS

exc.port to table

PASTA FAGIOLI 🌿

Tuscan-style beans and macaroni soup with aromatic herbs and vegetable broth

EGGPLANT HUMMUS DIP 🌿

whole wheat pita chips

BAY SHRIMP COBB WITH CELERY SLAW *

blue cheese crumble, tomato

CRISPY THAI VEGETABLE SPRING ROLLS 🌿

rice noodle salad, sweet chili dipping sauce

CREAM OF BROCCOLI 🌿

purée of tender broccoli florets and toasted pine nuts

CHILLED THREE-BERRY MINISTRONE 🌿

blend of strawberries, blueberries, raspberries topped with tangy lime sorbet

SALAD CAPRESE 🌿

tomato, crisp red onion and vegan shredded cheese, olive oil, Boston lettuce

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ROASTED BEEF CHIMICHURRI

parsley, garlic, tomato risotto

CHICKEN CACCIATORE

marsala wine butter sauce, tomato, mushrooms served with rice pilaf

CURRIED VEGETABLE CUTLET 🌿🌶️🌶️

Indian spices, garbanzo, tomato sauce, baby bok choy

POLENTA DAMERON

(GRILLED POLENTA WITH TOMATO BASIL) 🌿

olive oil, garlic, spinach

SPAGHETTI WITH BEYOND MEAT BOLOGNESE 🌿

vegan cheese, Italian flat parsley

GREEN GARFIELD (VEGETABLE LASAGNA) 🌿

grilled vegetables, béchamel sauce, marinara sauce, parmesan cheese

VEGAN PAD THAI 🌿

Thai stick noodles, baby bok choy, toasted peanuts

VEGETABLE CURRY WITH FORBIDDEN RICE 🌿🌶️🌶️

cauliflower florets, root vegetables, pearl onions slowly simmered in coconut cream and curry spices, forbidden rice

MAINS

JoCoCruise

GF gluten-free

ND non-dairy

🌿 vegetarian

🌿 vegan

🌶️🌶️🌶️ spicy

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.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50

Dijon aioli, lime

CARIBBEAN LOBSTER \$20

sofrito, red mojo, black bean rice, fried plantains, vegetable

THE TWO TOWERS

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

grilled asparagus, baked potato, garlic butter

JoCo'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

DESSERTS

SACHER TORTE

apricot preserves

FRUIT PAVLOVA 

fresh fruit, coconut whipped cream

PASSION FRUIT MOUSSE TORTE 

vanilla sponge cake, passion fruit mousse

HOT CHOCOLATE FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

PEAR CRISP

French vanilla ice 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



no sugar added



gluten-free



vegan



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