



OC Restaurant Week

Three-Course Dinner Menu \$30

STARTER

choose one

Soup of the Day

New England clam chowder, Cream of wild mushroom,
Creamy corn chowder, Tomato fennel, Chicken tortilla

Mixed Greens and Fennel Salad

Mixed greens and fennel tossed with white balsamic vinaigrette made of fresh herbs,
and served with roasted candy cane beets and parmesan sprinkle.

Ahi Tartar

Delicious sashimi grade chopped Yellowfin Tuna mixed with wasabi and
red tobiko aioli and served with homemade taro root chips.

ENTRÉE

choose one

Middle-Eastern Grilled Chicken Breast Kabob

Juicy marinated chicken breast skewer with saffron basmati rice,
berberis, freshly made tzatziki and couscous salad.

Middle-Eastern Grilled Kobideh Kabob

Two delicious seasoned ground beef and lamb skewers with saffron basmati rice,
berberis, freshly made tzatziki and couscous salad.

Atlantic Salmon

8oz cuts are garnished with a white wine dill sauce and served
on a bed of mashed potatoes and seasonal vegetables.

(for Halibut plate add \$10)

Flat-Iron Steak

Choice Flat iron steak seasoned and cooked to perfection, paired with mashed
potato and gently heated seasonal vegetables
with Mushroom Cognac or Red Wine Stilton sauce.

(for Filet Mignon plate add \$10)

DESSERT

choose one

Berries and Cream

Assorted berries served with vanilla ice cream and whipped cream.

Chocolate Mousse Cloud

Creamy, rich chocolate mousse with layers of fresh whipped cream,
topped with fresh strawberries, served in a Martini glass!

Crème Brulee

Port's very own vanilla-infused custard, served chilled yet glistens
with a crisp caramelized sugar top and assorted fresh berries.

Restaurant Week Wine Special : 20% OFF all wines by bottles
CORKAGE FEE: \$15 per Bottle – 2 Bottles Max