



## STARTERS

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- Soup of the Day** 7  
Please Ask Your Server for Today's Fresh Soup
- Ahi Tartar** 11  
Sashimi Grade Chopped Yellowfin Tuna, Wasabi, Red Tobiko Aioli, Homemade Lotus Root Chips
- Seared Ahi Tuna** 18  
Seared Sashimi Grade Yellowfin (4Oz.), Edamame, Wasabi Root
- Calamari Fritto** 13  
Marinated in Buttermilk, Lightly Fried, Tossed with Sumac, Sambal Aioli and Marinara Sauces
- Grilled Spicy Shrimp** 16  
4 Grilled Jumbo Prawns, Spicy Pepper Sauce, Cuban Avocado Mousse
- Homemade Hummus** 7  
Cream of Chick Peas, Garlic, Lemon and Olive Oil, Warm Greek Pita Wedges for Dipping!
- Eggplant Dip** 7  
Roasted Eggplant Puree, Sautéed Onions, Garlic, Cream of Yogurt, Greek Pita Wedges for Dipping!
- M&M Combo (Middle Eastern/Mediterranean)** 18  
Hummus, Eggplant Dip, Tzatziki, Shirazi (Cucumbers, Tomatoes, Onions, Mint), Warm Greek Pita Wedges
- M&M Duo (Middle Eastern/Mediterranean)** 12  
Pick any two choices from the above item, Warm Greek Pita Wedges
- Port Cheese Plate** 20  
Artisan Cheese Assortment - Candied Almonds, Dates, Apricot Glaze, Crostini - Assorted Fresh and Dried Fruits

## GREEN PLATES

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- Port Salad** 9  
Mixed Greens, Roasted Baby Beets, Candied Almonds, Parmesan, Herbs, Shallots & Sherry Vinaigrette
- Greek Caesar Salad** 7  
Romaine, Roasted Peppers, Olives, Cherry Tomato, Garlic Croutons, Parmesan, French Feta, Caesar Dressing
- Mediterranean Salad** 14  
Mixed Greens, Spinach, Romaine, Endive, Cucumbers, Heart of Palm, Olives, Walnuts, Dates, Feta, Lemon Vinaigrette.
- SALAD ADDITIONS:*
- ½ Chicken Kabob(\$6) 2 Jumbo Prawns (\$7) Seared Ahi Tuna (\$8)*
- Chicken Kabob Salad** 16  
Marinated Juicy Chicken Breast, Bed of Mixed Greens, Diced Cucumbers-Tomatoes-Onions, Lemon Juice/Olive oil/Mint
- Shish-Kabob Salad** 17  
Marinated Filet Mignon Kabob, Bed of Mixed Greens, Diced Cucumbers-Tomatoes-Onions, Lemon Juice/Olive oil/Mint
- Ahi Nicoise Plate** 23  
Seared Yellowfin Tuna (6oz), Nicoise Salad, Edamame, Wasabi Root, White Balsamic or Lemon Vinaigrette



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## MEDITERRANEAN ENTRÉES

<b>Chicken Breast Kabob Plate</b>	<b>22</b>
Marinated Juicy Chicken Breast, Grilled Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>Wild Scottish Salmon Kabob Plate</b>	<b>25</b>
Marinated Scottish Salmon Filets, BBQ Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>Tiger Shrimp Kabob Plate</b>	<b>26</b>
Marinated Prawns, BBQ Tomato, Tzatziki, Shirazi, Saffron Plain Rice	
<b>Filet Mignon Shish Kabob Plate</b>	<b>26</b>
Filet Tenderloin Chunks (8oz), Grilled Onions Peppers Tomatoes, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>Persian Kabob “Koobideh” Plate</b>	<b>20</b>
2 Seasoned Skewers of Ground Top Sirloin Beef, Grilled Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>(“Koobideh”- Chicken) Kabob Combo</b>	<b>22</b>
1 Seasoned Skewer of Ground Top Sirloin Beef with ½ Skewer of Chicken Breast Kabob, Grilled Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>(“Koobideh”- Filet Shish) Kabob Combo</b>	<b>23</b>
1 Seasoned Skewer of Ground Top Sirloin Beef with ½ Skewer of Filet Shish Kabob, Grilled Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b>Veggie Kabob Plate</b>	<b>20</b>
Marinated Portobello, Eggplant, Onion, Pepper, Tomato, Tzatziki, Shirazi, Saffron Plain Basmati Rice	
<b><u>Substitution/Additions for Amount</u></b>	
Add Koobideh Kabob to any Kabob Entree	\$5
Mixed Rice (Lentil/Raisin/Dates)/Salad for Plain Basmati Rice	\$3

## SIGNATURE ENTRÉES

<b>Grilled Wild Scottish Salmon</b>	<b>25</b>
Grilled Wild Scottish Salmon Filet, Mashed Potatoes, Seasonal Vegetables, White Wine-Dill or Chipotle Sauce	
<b>Maine Diver Scallops</b>	<b>31</b>
Seared Rich Mollusks, Vegetable Risotto, Lemon Beurre Blanc	
<b>Yellow Chicken Curry Plate</b>	<b>22</b>
Aromatic and Flavorful Indian Yellow Chicken Curry, Vegetables, Saffron Basmati Plain Rice or Mashed Potatoes	
<b>Port Prime Filet Mignon Plate</b>	<b>34</b>
Prime Tenderloin (8oz), Gratin Potatoes, Vegetables, Morel Mushrooms and Red Wine Stilton or Brandy Peppercorn Sauce	
<b><u>Substitution/Additions for Amount</u></b>	
Sub Gratin Potato for Mashed Potato	\$3
Sub Vegetable Risotto/Salad for Veggies and Potato	\$3
Add Two Prawns or One Scallop to Any Fish or Steak Dish	\$7

<b>Catch of the Day</b>	<b>MKT</b>
Please Ask Your Server for Today’s Fresh Catch, Prep Type & Price	
<b>Red-Meat-Lover Special of the Day</b>	<b>MKT</b>
Please Ask Your Server for Today’s Special, Prep Type & Price	

**Split Charge of \$3/\$6 will apply to Starters/Entrées & Pastas**



## SPECIALTY PASTAS

**Port Gnocchi 13 (Starter Portion) | 22 (Entree Portion)**

Sautéed Potato Dumplings, Spinach, Morel Mushrooms, Sun-dried Tomatoes – Add Seared Chicken (\$4) or Grilled Shrimp (\$6)

**Chicken Pasta 20**

Chicken Tenderloin, Mushrooms, Sun-dried Tomatoes, Fettuccine, Alfredo or Marinara Sauce

**Seafood Pasta 23**

Prawns, Fish, Scallop, Mushrooms, Sun-dried Tomatoes, Fettuccine, Alfredo or Marinara Sauce

**Curry Filet Mignon Pasta 23**

Filet Mignon Tips, Oven-dried Tomatoes, Shitake Mushrooms, Yellow Curry, Spices, Fettuccini, Mild or Spicy

**Lobster Ravioli 23**

Served with White Wine Dill Sauce – May Sub Alfredo or Marinara

**Portobello Mushroom Ravioli 20**

Served with your Choice of Alfredo or Marinara Sauce

## GOURMET PIZZAS

**Cheese Pizza 7**

Homemade Organic Crust, Sauces, Olive Oil, Cheeses

**Pepperoni Pizza 9**

Homemade Organic Crust, Sauces, Olive Oil, Pepperoni, Mozzarella

**BBQ Chicken Pizza 9**

Homemade Organic Crust, Sauces, Olive Oil, Chicken, Mozzarella

**Margherita Pizza 9**

Fresh basil, Oven Roasted Tomato, Fresh Mozzarella

**Florentine Pizza 11**

Homemade Organic Crust, Sauces, Olive Oil, Artichoke Hearts, Red Onions, Spinach, Mozzarella, Parmesan & Feta

**Chicken Pesto Pizza 11**

Homemade Organic Crust, Sauces, Olive Oil, House Pesto, Chicken

**Steak Fajitas Pizza 13**

Homemade Organic Crust, Sauces, Olive Oil, Grilled Marinated Steak, Onion, Jalapeños, Mushrooms, Mozzarella

## SLIDERS/SANDWICHES

**Port's Original Famous Sliders 9**

2 Gourmet Beef Sliders, Freshly Made Sesame Bun, Caramelized Onions, Brandy Peppercorn or BBQ Sauce & choice of French or Sweet Potato Fries

**Grilled Chicken Pita Sandwich 11**

Marinated Grilled Chicken Tenders and Veggies in Greek Pita Bread, Tzatziki Sauce, Choice of French or Sweet Potato Fries

**Gourmet Veggie Sliders 11**

2 Gourmet Veggie Sliders with Portobello Mushroom, Spinach and Brie Cheese, Sesame Bun, & choice of French or Sweet Potato Fries

**Filet Mignon Sliders 13**

2 Gourmet Filet Sliders, Sesame Bun, Red Wine Stilton-Morel Mushroom or Brandy Peppercorn Sauce & choice of French or Sweet Potato Fries

NO HAPPY HOUR & NO TAPAS/PIZZAS/SLIDERS AS MAIN COURSE IN DINING ROOM ON FRI AND SAT BEFORE 10PM



## SIDE DISHES

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Mashed Potato	5	Mac & Cheese	7
Au Gratin Potato	6	Vegetable Risotto	7
French Fries	6	Saffron Basmati Rice	5
Sweet Potato Fries	7	Mixed Basmati Rice	7
Sautéed Spinach	5	Shirazi Salad	5
Sautéed Vegetables	5	House Tzatziki	5

## DESSERTS

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<b>Chocolate Flowing Lava Cake</b>	<b>9</b>
Your favorite Hot Chocolate Soufflé oozing richness to enjoy with Vanilla Ice Cream, Strawberries, Fresh Whipped Cream (Allow 20 Min)	
<b>Upside Down Apple Pie a-la Mode</b>	<b>9</b>
Port's Apple Pie is baked on top of a Caramel-Pecan Layer, then inverted after Baking! Served with Vanilla Ice Cream (Allow 10 Min)	
<b>Mixed Berry Crumble</b>	<b>9</b>
Blueberries, Strawberries, Blackberries tossed in Balsamic, Sugar, Covered with Crumble, Served w/Vanilla Ice Cream (Allow 10 Min)	
<b>Port Crème Brulée</b>	<b>8</b>
Vanilla-Infused Custard, Served chilled yet glistens with a Crisp Caramelized Banana Sugar Top, Assorted Fresh Berries	
<b>Chocolate Mousse Cloud</b>	<b>7</b>
Port's very own Creamy, Rich Chocolate Mousse with Layers of Fresh Whipped Cream in a Martini Glass	
<b>French Chocolate Cake</b>	<b>7</b>
House French Chocolate Cake served with Fresh Whipped Cream	
<b>Berries and Cream</b>	<b>7</b>
Vanilla Ice Cream served with Assorted Berries, Whipped Cream	
<b>Saffron Ice Cream</b>	<b>7</b>
Rosewater, Saffron, Cardamom & Pistachio Ice Cream	

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## ALL DAY/NIGHT SPECIALS\*

### MONDAY MADNESS

\$7 Wines, \$7 Well - Discounted Kabob Tapas/Entrées

### TACO TUESDAY

\$2 Tacos, \$6 Agave Margaritas, \$4 Mexican Beers

### WINE WEDNESDAY

50% OFF Wines by Glass – Wine Tastings & Dinners

### THIRSTY THURSDAY

\$7 Wines, \$7 Well - Discounted Seafood Items

### WEEKEND BRUNCH/LUNCH

\$10 Bottomless Mimosas, HAPPY HOUR till 7PM

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\* NOT VALID WITH ANY RESTAURANT PROMOTIONS OR OFFERS

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