



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** 16
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** 14
4 Grilled Jumbo Prawns, Spicy Pepper Sauce, Cuban Avocado Mousse
- Hummus** 7
Homemade 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)** 16
Hummus, Eggplant Dip, Shirazi (Cucumbers, Tomatoes, Onions,
Mint), Tzatziki, Warm Greek Pita Wedges
- Port Cheese Plate** 18
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** 12
Mixed Greens, Spinach, Romaine, Endive, Cucumbers, Heart of
Palm, Olives, Walnuts, Dates, Feta, Lemon Vinaigrette.
- SALAD ADDITIONS:*
- | | |
|-------------------------------|-----------------------------|
| <i>Add: Chicken Kabob (6)</i> | <i>Two Jumbo Prawns (6)</i> |
| <i>Seared Ahi Tuna (8)</i> | <i>Flat-Iron Steak (8)</i> |
- Chicken Kabob Salad** 15
Marinated Juicy Chicken Breast, Bed of Mixed Greens, Diced
Cucumbers-Tomatoes-Onions, Lemon Juice/Olive oil/Mint
- Shish-Kabob Salad** 18
Marinated Filet Mignon Kabob, Bed of Mixed Greens, Diced
Cucumbers-Tomatoes-Onions, Lemon Juice/Olive oil/Mint
- Ahi Nicoise Plate** 22
Seared Yellowfin Tuna (6oz), Nicoise Salad, Edamame, Wasabi
Root, White Balsamic or Lemon Vinaigrette

Text "Go Port" to 68398 for Exclusive Offers



ENTREES

- Fresh Atlantic Salmon** 23
Grilled Atlantic Salmon Filet (8oz) , Mashed Potatoes, Seasonal Vegetables, White Wine-Dill or Chipotle Sauce
- Maine Diver Scallops** 29
Seared Rich Mollusks, Vegetable Risotto, Lemon Beurre Blanc
- Catch of the Day** MKT
Please Ask Your Server for Today's Fresh Catch, Prep Type & Price
- Yellow Chicken Curry Plate** 22
Aromatic and Flavorful Indian Yellow Chicken Curry, Vegetables, Saffron Basmati Plain Rice or Mashed Potatoes
- Flat Iron Steak Plate** 25
Choice Flat Iron (8oz), Mashed Potatoes, Vegetables, Brandy Peppercorn or Red Wine Stilton Sauce
- Port Prime Filet Mignon Plate** 34
Prime Tenderloin (8oz), Gratin Potatoes, Vegetables, Morel Mushrooms and Red Wine Stilton or Brandy Peppercorn Sauce

MEDITERRANEAN ENTREES

- Chicken Kabob Plate** 22
Marinated Juicy Chicken Breast, Grilled Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Veggie Kabob Plate** 20
Marinated Portobello, Eggplant, Onion, Pepper, Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Filet Mignon Shish Kabob Plate** 26
Filet Tenderloin Chunks (8oz), Grilled Onions|Peppers|Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Colorado Lamb Kabob Plate** 29
Marinated Lamb Tenderloin (8oz), BBQ Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- 'Koobideh' Kabob Plate** 20
2 Seasoned Skewers of Ground Beef & Lamb, Grilled Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Shrimp Kabob Plate** 27
Marinated Prawns, BBQ Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Salmon Kabob Plate** 23
Marinated Salmon Filet (8oz), BBQ Tomato, Tzatziki, Shirazi, Saffron Basmati Rice
- Kabob Combo** 22
1 Seasoned Skewer of Ground Beef & Lamb with 1/2 Skewer of Chicken or Filet Shish Kabob, Grilled Tomato, Tzatziki, Shirazi, Saffron Basmati Rice

Substitution/Additions for Amount

- Sub Gratin Potato for Mashed Potato \$3
- Sub Vegetable Risotto for 1/2 Veggies or 1/2 Potato \$3
- Add Two Prawns or One Scallop to Any Fish or Steak Dish \$6
- Add Koobideh Kabob (Mixed Beef & Lamb) to a Kabob Entree \$4
- Mixed Rice (Lentil/Raisin/Dates) for Saffron Basmati Plain Rice \$3



SPECIALTY PASTAS

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

Sautéed Potato Dumplings, Spinach, Morel Mushrooms, Sun-dried Tomatoes – Add Chicken (\$4) or 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 Pasta 24

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

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, spinach, red onion, 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

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

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 Sandwich 11

Grilled Marinated Portobello Mushrooms, Spinach, Mozzarella Cheese, French baguette, Choice of French or Sweet Potato Fries

Mushroom Swiss Kobe Cheeseburger 16

Grilled 8z of Kobe Beef Patty, Grilled Onions, Sautéed Mushrooms and Secret Sauce on a fresh bun, Choice of French or Sweet Potato Fries

DINING ROOM CORKAGE FEE: \$10 PER – 2 BOTTLES MAX
NO CORKAGE: SUN THRU WED WITH 2 ENREE PURCHASE



SIDES

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

Chocolate Flowing Lava Cake	9
Your favorite Hot Chocolate Soufflé oozing richness to enjoy with Vanilla Ice Cream, Strawberries, Fresh Whipped Cream (Please Allow 20 Min)	
Upside Down Apple Pie a-la Mode	9
Port's Apple Pie is baked on top of a Caramel-Pecan Layer, then inverted after Baking! Served with Vanilla Ice Cream (Please Allow 10 Min)	
Mixed Berry Crumble	9
Blueberries, Strawberries, Blackberries tossed in Balsamic, Sugar, Covered with Crumble, Served w/Vanilla Ice Cream (Please Allow 10 Min)	
Port Crème Brulée	8
Vanilla-Infused Custard, Served chilled yet glistens with a Crisp Caramelized Banana Sugar Top, Assorted Fresh Berries	
Chocolate Mousse Cloud	7
Port's very own Creamy, Rich Chocolate Mousse with Layers of Fresh Whipped Cream in a Martini Glass	
French Chocolate Cake	7
Freshly Baked House French Chocolate Cake served with Fresh Whipped Cream	
Berries and Cream	7
Vanilla Ice Cream served with Assorted Berries, Whipped Cream	
Saffron Ice Cream	7
Rosewater, Saffron, Cardamom & Pistachio Ice Cream	
Vanilla Bean Ice Cream	6
Two Scoops of Vanilla Ice Cream	

NIGHTLY SPECIALS

MONDAY: HAPPY HOUR ALL DAY

\$5 Food, \$6 Cocktails, Wines

TUESDAY: \$3 Tacos (Steak, Fish, Chicken, Carnitas)

\$6 Margarita, \$4 Mexican Beer

WEDNESDAY: 50% OFF Wines by the Glass

And Selected Bottles (Ask Server)

THURSDAY: \$2/\$5 OFF Kabobs Mini/Plate

\$7 10oz. Martinis, \$7 Wines



BREAKFAST MENU (Sat/Sun)

Eggs Benedict	9
Classic Eggs Benedict, Canadian Bacon, House Hollandaise Sauce, Choice of Hash Brown Potatoes or Small House Salad	
Port Hotcakes	9
Three Homemade Fluffy Pancakes, Served with Maple Syrup and Fresh Berries and Whipped Cream	
Brioche French Toast	11
Two Slices of Freshly Made Brioche Toast Dipped in Batter, Grilled to Golden Brown, Assorted Berries, Coconut Butter, Whipped Cream	
Build Your Own Omelet	10
Two Eggs and Your Selection of : (3 Items) Mushrooms, Tomatoes, Spinach, Green Pepper, Onions, Ham, Bacon , Sausage, Monterey Jack /Cheddar Cheese, Hash Brown Potatoes or Small House Salad	
Breakfast Burrito Your Way	10
Two Eggs and Your Selection of : (3 Items) Mushrooms, Tomatoes, Spinach, Green Pepper, Onions, Ham, Bacon , Sausage, Monterey Jack /Cheddar Cheese, Hash Brown Potatoes or Small House Salad	
Mushroom & Sausage Pizza	12
Two Eggs Scrambled, Mushrooms, Chicken Apple Sausage, Sliced Green Peppers, Mozzarella Cheese, Baked on Our Organic Crust	
Hotcakes Trio	12
Two Homemade Fluffy Pancakes, Served with Maple Syrup and Two Eggs Any Style and Choice of Crispy Bacon Strips or Sausage	
Power Breakfast	12
Three eggs, Crispy Bacon Strips, Sausage, Choice of Hash Brown Potatoes or Small House Salad and Toast	
Steak & Eggs	14
Juicy Choice Flat Iron Steak Prepared to Your Liking, Two Eggs Any Style, Choice of Hash Brown or Small House Salad and Toast	
Yogurt, Granola, Fresh Berries	6
Oatmeal, Fresh Berries, Cinnamon	6
Two Eggs Any Style with Toast	6
Home-Made Hash Browns	3
Fruit Plate	6
Side of Bacon	3
Bottomless Mimosas (Weekends till 3PM)	10

HAPPY HOUR SPECIALS*

**\$2 OFF: STARTERS, TAPAS MENU,
GREEN PLATES, PIZZAS, SLIDERS**

\$5 OFF: ENTREES, PASTAS

**MON: ALL DAY – TUE, WED 5-9PM
THU, FRI 5-8PM – SAT, SUN AM-7PM**

*NOT VALID WITH ANY RESTAURANT PROMOTIONS OR OFFERS



TAPAS MENU

Chopped Caesar Salad	7
Romaine, Garlic Herb Croutons, Parmesan, House Caesar Dressing	
Homemade Hummus	7
Cream of Chick Peas, Garlic, Lemon and Olive Oil, Warm Greek Pita	
Eggplant Dip	7
Roasted Puree, Sautéed Onions, Garlic, Cream of Yogurt, Warm Greek Pita	
Koobideh Kabob	7
Mixed Beef and Lamb Skewer, Flat Bread, Tzatziki & Shirazi Add Saffron Basmati Rice for \$3	
Mac & Cheese	7
Elbow Macaroni, Sharp Cheddar Cheese, Bread Crumbs	
Vegetable Medley	7
Grilled, Sautéed, Steamed	
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
Homemade Organic Crust, Sauces, Olive Oil, Fresh basil, Oven Roasted Tomato, Mozzarella & Fresh Mozzarella	
Port's Original Famous Sliders	9
2 Gourmet Beef Sliders, Caramelized Onions, Peppercorn or BBQ Sauce & choice of Fries	
Mini Chicken Kabobs	9
Grilled Marinated Chicken Breast, Flat Bread, Tzatziki & Shirazi Add Saffron Basmati Rice for \$3	
Steak or Chicken Tacos	9
2 Steak or Chicken Soft Tacos, Guacamole, Sour Cream, Salsa & Tomatillo	
Ahi Tartar	11
Sashimi Grade Chopped Yellowfin Tuna, Red & Green Tobiko, Aioli, Wasabi, Homemade Taro Root Chips	
Mini Shish-Kabob	11
Grilled Prime Filet Chunks-Peppers-Onions, Flat Bread, Tzatziki & Shirazi Add Saffron Basmati Rice for \$3	
Chicken Pesto Pizza	11
Homemade Organic Crust, Sauces, Olive Oil, House Pesto, Chicken	
Florentine Pizza	11
Homemade Organic Crust, Sauces, Olive Oil, Artichoke Hearts, Spinach, Red Onion, Mozzarella, Parmesan & Feta Cheeses	
Fajitas Pizza	13
Homemade Organic Crust, Sauces, Olive Oil, Grilled Marinated Steak, Onion, Jalapeños, Mushrooms, Mozzarella Cheese	
Calamari Fritto	13
Marinated in Buttermilk, Lightly Fried, Sambal Aioli & Marinara	
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	
Port Gnocchi	13
Sautéed Potato Dumplings, Spinach, Morel Mushrooms, Sun-dried Tomatoes	

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