

PORTS CAFE

Good Food & Fine Wine

GREENS \$12-15

House Salad - mixed seasonal greens, chickpeas, cucumbers, tomatoes, onions, carrots, garlic croutons, choice of dressing (GFA)

Caesar Salad - crisp romaine, shaved parmesan, garlic croutons, house made caesar dressing (GFA)

Bella Greens - mixed greens, roasted portobello mushrooms, sun-dried tomatoes, *Lively Run* goat cheese, pine nuts, balsamic vinaigrette (GFA)

Winter Night Salad - mixed greens, apples, craisins, gorgonzola, red onion, candied walnuts, raspberry-walnut vinaigrette (GFA)

add protein to any salad:

grilled chicken 12 | grilled steak 16 | grilled shrimp 14 | salmon 18

SHAREABLES \$8-18

Mussels - butter & white wine steamed, garlic, tomatoes, onions, house focaccia bread (GFA)

Fried Calamari & Shrimp - cornmeal dipped, lemon-garlic aioli

Bang Bang Shrimp - fried shrimp tossed in sriracha aioli, served in lettuce cups, topped with house pickled vegetables

Baked Brie - brie wrapped in puff pastry, topped with seasonal fruits, jams, & roasted nuts

Sourdough Bread - baked fresh daily, parmesan, roasted garlic butter

Our menu is prepared fresh each day and cooked to order. Your patience is always appreciated and rewarded. We may sell out of an item on occasion.

ENTRÉES \$27-49

Delmonico Steak - peppercorn crusted ribeye, herbed butter, cabernet-mushroom au jus, sautéed vegetables, choice of potato (GF)

Rack of Lamb - rosemary & thyme marinade, roasted onion au jus, sautéed vegetables, choice of potato (GF)

Tandoori Chicken - onion & almond curry, basmati rice, grilled pita bread, **vegan option available** (GFA)

Faroe Island Salmon - house spice rub, spinach & onion chutney, sautéed vegetables, basmati rice (GF)

Shrimp Sauté - tomatoes, artichokes, spinach, pine nuts, feta, white wine sauce, served over linguine (GFA)

Gnocchi - 10-hour tomato & red wine braised short rib ragù, house made ricotta gnocchi, house foccacia bread

Mushroom Pappardelle - house made pappardelle pasta, local mushrooms, garlic & asiago cream sauce, house focaccia bread

add protein: grilled chicken 12 | grilled steak 16 | grilled shrimp 14 | salmon 18

SIDES \$6-8

Green onion & sour cream smashed potatoes. Baked potato.

Garlic & rosemary french fries. Sautéed vegetables.

BEVERAGES \$3-7

Sparkling Water

Soda - *pepsi, diet pepsi, sierra mist, ginger ale*

Root Beer - *Saranac*

Iced or Hot Tea

Coffee - *regular or decaf, locally roasted & fresh ground*

N/A - *Labatt N/A, Gosling ginger beer*

Bottled Beer -

Labatt Blue & Blue Light 5. Coors Light 5. Michelob Ultra 6. Guinness 7.

Ask your server about additional gluten free, vegetarian, and vegan options.