



# PORTHOLE

## Dinner Menu

### starters

**Soup du Jour 6.**

**Classic French Onion Soup 9.**

Rich onion soup, garlic crouton, melted Gruyère.

**Hummus Platter 12.**

Traditional style hummus, olives, feta, crispy chickpeas, Greek peppers & toasted pita

**GF Shrimp Cocktail 15.**

Seasoned jumbo shrimp, cocktail sauce & lemons.

**Lobster Bites "Escargot" 23.**

Maine lobster tail, divided in six bites, buttered & broiled escargot style, toasted crostini.

**Crab Cakes 21.**

Two pan seared four ounce jumbo lump crab cakes.  
Mixed greens and Key lime aioli.

**Caesar or Garden Salad half 5. full 10.**

ADD GRILLED CHICKEN OR SHRIMP + \$8.

**GF Roasted Beet Salad 14.**

Roasted beets, Boursin whipped ricotta, mandarin oranges, candied pine nuts, arugula & mixed greens and citrus vinaigrette.

**Avocado Crab Panzanella 19.**

Toasted focaccia, sliced avocado, lump crab meat, pickled red onion & roasted shallot vinaigrette.

**GF Grilled Octopus 17.**

Grilled octopus presented with Korean BBQ, frisee salad & sliced avocado.



## Entrée Special

**SYC Sea Bass 48.**

Seared sea bass, roasted potatoes, Chef's vegetable, roasted heirloom tomatoes, saffron beurre blanc.



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### entrées

**GF V Falafel Salad 19.**

Traditional style falafels presented with roasted vegetables over mixed greens with tahini vinaigrette.

**Chicken Vierge 27.**

Frenched chicken breast pan seared & finished with sauce Vierge. Brie risotto cake & seasonal vegetables.

**GF Cornish Game Hen 25.**

Half game hen marinated & roasted to perfection, with a natural pan jus. Garlic mashed potatoes & seasonal vegetables.

**GF Crispy Skin Salmon 32.**

Finished with an Asian glaze. Jasmine rice & seasonal vegetables.

**GF Taghazout Grouper 44.**

Taghazout dusted grouper pan seared & finished with a jicama slaw & mango gastrique. Jasmine rice & seasonal vegetables.

**Seafood Pasta 47.**

Lobster, clams, mussels, scallops & shrimp presented over linguine with lobster saffron nage & Pernod.

**GF Fresh Catch of the Day ~market price~**

Pan-seared, lemon-chive cream sauce. Jasmine rice & seasonal vegetables.

**GF Deconstructed Veal "Saltimbocca" 42.**

Roasted veal tenderloin sliced & topped with provolone mornay, sage demi-glace & crispy prosciutto. Roasted garlic mashed potatoes & seasonal vegetables.

**GF Lamb Shank 39.**

Colorado Lamb shank seared & braised. Red wine demi-glace. Roasted garlic mashed potatoes & seasonal vegetables.

**GF Jerk Pork Chop 29.**

Premium bone-in pork chop jerk marinated & grilled to order, sweet potato mash, port wine demi-glace, bacon jam & seasonal vegetables.

**GF Filet Mignon, Prime, 5 oz. 29.**

Roasted garlic mashed potatoes & seasonal vegetables.

**GF Add: Broiled Maine Lobster Tail 23.**

OUR FOOD MAY CONTAIN OR HAVE COME IN CONTACT WITH PEANUTS, TREE NUTS, SOY, EGGS, WHEAT, FISH, SHELLFISH OR DAIRY PRODUCTS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY CONCERNS. CONSUMING UNDERCOOKED OR RAW MEATS OR SEAFOOD MAY POSE AN INCREASED RISK OF FOODBORNE ILLNESS.