



# PORTHOLE

## Dinner Menu

### starters

**Soup du Jour 6.**

**Classic French Onion Soup 9.**

Rich onion soup | garlic crouton | melted Gruyère

**V Hummus Platter 12.**

Traditional style hummus | olives | feta | Greek peppers | artichokes | toasted pita

**Tuna Poke Stack 19.**

Pineapple soy marinated | seasoned sushi rice | avocado | wakame salad | fried wontons

**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

**Twin Crab Cakes 21.**

Pan seared | four ounce jumbo lump crab cakes | mixed greens | Key lime aioli

**GF Grilled Octopus 18.**

Chopped romaine | Roma tomatoes, cucumber & olive relish | Greek vinaigrette

**GF V Roasted Vegetable Salad 15.**

Root vegetables | spinach & arugula | candied walnuts | goat cheese crumbles | honey balsamic vinaigrette

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

ADD GRILLED CHICKEN OR SHRIMP + \$8.



## Weekly Special

**Seafood Fra Diablo 34.**

Shrimp, clams, mussels & scallops / penne pasta / spicy marinara / Chef's vegetable.



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### entrées

**GF Oven Roasted Half Chicken 25.**

Sweet potato mash | chef's vegetable | natural jus

**GF Quail Breast Trio 39.**

Pan seared | garlic mash potatoes | chef's vegetable |  
Piore Williams demi | green apple horseradish cream

**GF V Blackened Tofu 19.**

Seasoned rice | grilled onions & peppers

**GF Cedar Plank Salmon 32.**

Moroccan spiced | rice pilaf | chef's vegetable | mango chutney

**Macadamia Crusted Grouper 45.**

Pan seared | sweet ginger beurre blanc |  
chef's vegetable | rice pilaf

**Seafood Mac & Cheese 47.**

Scallops, shrimp & lobster | Gruyere, cheddar & parmesan cream sauce |  
cavatappi pasta | herbed breadcrumbs

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

Pan-seared | lemon-chive cream sauce |  
chef's vegetable | rice pilaf

**GF Chopped Steakhouse Salad 29.**

5 oz. Filet Mignon | Iceberg Lettuce | diced tomato & onion | bacon bits |  
blue cheese crumbles | creamy roasted garlic dressing

**Bone In Pork Milanese 29.**

Bone in pork chop | pounded thin | arugula | lemon olive oil |  
vierge relish | artesian parmesan cheeses | grilled lemon

**GF Veal Chop 49.**

Grilled | garlic mash potatoes | chef's vegetable |  
port wine-portabella demi | charred tomatoes

**GF Lamb Osso Bucco 44.**

Colorado lamb osso bucco | red wine braised | garlic mashed potatoes |  
chef's vegetable | port wine half glaze | gremolata

**GF Filet Mignon, Prime, 5 oz. 29. or 8 oz. 45.**

Garlic mashed potatoes | chef's vegetable

**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.