

Portobello's GRILL

DINNER MENU

TIER ONE

CAESAR SALAD

Tossed with our house-made dressing and croutons.

ENTRÉE SELECTION

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach and smoked bacon cream sauce served over spaghetti.

CHICKEN POMADORI

Fire grilled chicken atop a sun-dried tomato and fresh basil cream sauce. Tossed with penne.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce and served with a fresh vegetable sauté and wild wild rice.

CENTER CUT FILET

6oz filet grilled to order. Served with roasted garlic au gratin potatoes and creamed spinach.

GRILLED PORK CHOP

A bone-in 8 oz. chop perfectly seasoned and grilled. Served with roasted garlic au gratin potatoes and creamed spinach.

DESSERT

CARROT CAKE

House made with fresh carrots and pecans and finished with cream cheese icing.

Includes iced tea, soft drinks, and coffee.

\$24.50 per person

Price does not include tax and 20% Gratuity

Portobello's

GRILL

CAESAR SALAD

Tossed with our house-made dressing and croutons.

ENTRÉE SELECTION

RIBEYE STEAK

12oz. ribeye seasoned and cooked to perfection.
Served with roasted garlic au gratin potatoes and creamed spinach.

CENTER CUT FILET

6oz filet grilled to order. Served with roasted garlic au gratin potatoes and creamed spinach.

GRILLED PORK CHOPS

Two bone-in 8 oz. chops perfectly seasoned and grilled. Served with roasted garlic au gratin potatoes and creamed spinach.

FIRE GRILLED CHICKEN MARSALA

Two marinated chicken breasts fired on the grill then simmered in a delicious mushroom Marsala wine sauce. Served with garlic au gratin potatoes and creamed spinach.

SPICY SHRIMP PORTOFINO

Fresh Louisiana shrimp and mushrooms sautéed then finished with a spicy tomato-cream sauce. Tossed with penne pasta.

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach and smoked bacon cream sauce served over spaghetti.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce and served with a fresh vegetable sauté and wild wild rice.

GULF COAST FRIED SHRIMP

½ lb of Louisiana shrimp fried golden and served with house made cocktail and tartar sauce.

DESSERT

CARROT CAKE

House made with fresh carrots and pecans and finished with cream cheese icing.

Includes iced tea, soft drinks, and coffee.

\$34.50 per person

Price does not include tax and 20% Gratuity