

STARTERS

OVEN ROASTED OYSTERS

Half dozen roasted with Tabasco butter and a blend of garlic, lemon, and Romano cheese bread crumbs...11.99

BLEU CHEESE CHIPS

Housemade potato chips piled high and covered with a Bleu cheese cream sauce. Drizzled with balsamic glaze...9.99

ITALIAN CIABATTA BREAD

Hot sourdough accented with fresh rosemary. With house made table oil...9.99
With marinara and crumbled feta...3.99
With fresh basil pesto...3.99

EGGPLANT ROULADES

A stack of fried eggplant discs topped with Louisiana crawfish, spinach, and bacon cream sauce...11.99

CRABCAKES "LOUISIANA"

Garnished with creolaise...13.99

TOASTED RAVIOLI with marinara...10.99

SPINACH DIP with bruschetta...9.99

SOUP & SIDE SALADS

CAESAR SALAD Classic style with croutons...4.99

SENSATION SALAD Romaine, tomatoes, and sliced black olives tossed with our signature sensation dressing...4.99

JAG'S SALAD Mixed greens, grape tomatoes, cucumbers, cheddar cheese and smoked bacon with your choice of dressing...4.99

Our in-house prepared salad dressings include: Buttermilk ranch, bleu cheese vinaigrette, honey Dijon, Italian balsamic vinaigrette, apple pecan vinaigrette

CHICKEN & SAUSAGE GUMBO (ALWAYS)

CHEF'S SOUP OF THE DAY

BOWL...6.99 CUP...4.99

ENTRÉE SALADS

PARMIGIANA CRUSTED SALAD Parmigiana crusted eggplant wheels and chicken atop field greens, grape tomatoes, cucumbers, bacon, and sharp cheddar cheese with ranch & balsamic vinaigrette...12.99

NAPA SALAD Fresh strawberries and red grapes, fire-grilled chicken, field greens, and Gorgonzola cheese crumbles. With apple pecan vinaigrette...12.99

CHICKEN CHOP CHOP Fire-grilled chicken, field greens, grape tomatoes, cucumbers, purple onions, sliced black olives, bacon and Gorgonzola cheese crumbles. With Italian balsamic vinaigrette...11.99

STEAK HOUSE SALAD Grilled marinated tenderloin, field greens, tomatoes, smoked bacon and crispy onion rings. With bleu cheese vinaigrette...14.99

SIDES

AU GRATIN POTATOES

ROASTED FINGERLING POTATOES

RICE PILAF

FRENCH FRIES

ROASTED SQUASH AND ZUCCHINI

CHARRED BRUSSELS SPROUT

BROCCOLI ITALIAN STYLE

CREAMED SPINACH

DESSERT

BREAD PUDDING House made filled with white chocolate and topped with Bananas Foster sauce...6.99

BEAU'S BROWNIE SUNDAE Rich chocolate brownie, warmed and topped with vanilla bean ice cream and whipped cream. Finished with caramel sauce...6.99

CARROT CAKE House made with fresh carrots and pecans and finished with cream cheese icing. Served warm...6.99

TIRAMISU Lady fingers and mascarpone laced with coffee liquor and chocolate. Finished with a housemade sauce of chocolate, coffee, and rum...6.99

[WWW.PORTOBELLOS.NET](http://www.portobellos.net)



Southern Inspired Italian

BEEF, PORK, & CHICKEN

TWIN FILETS MERLOT Two filet medallions cooked to order and covered with a delicious Merlot wine and crimini mushroom reduction. Served with au gratin potatoes and creamed spinach...22.99

MARINATED BEEF TIPS (10 oz) Marinated tenderloin grilled to order and set on caramelized onions. Served with au gratin potatoes and charred brussels sprouts...18.99

FIRE GRILLED PORK CHOPS Two center cut 8oz bone-in chops. Served with roasted fingerling potatoes and creamed spinach...22.99

GRILLED CHICKEN MARSALA Grilled and simmered in a delicious Marsala wine and mushroom sauce. Served with au gratin potatoes and broccoli Italian style...17.99

CAPRESE CHICKEN Fire grilled and topped with a sauté of fresh basil and grape tomatoes. Finished with fresh shredded Parmigiana and a drizzle of Balsamic glaze. Served with rice pilaf and roasted squash & zucchini...17.99

FIRE GRILLED CHICKEN Marinated grilled chicken breasts fired and basted with olive oil & herbs. Served with rice pilaf and charred brussels sprouts...14.99

FISH & SHRIMP

CEDAR ROASTED SALMON Finished with lemon butter and served with broccoli Italian style and roasted fingerling potatoes...21.99

BBQ'D FRESH FISH Grilled and basted with a white wine lemon butter. Served with fingerling potatoes and roasted squash & zucchini...21.99

FISH CREOLA Lightly battered and fried filet of Redfish. Topped with Louisiana crawfish tails sautéed in Creole butter Alfredo and served over spaghetti...24.99

GARLICQUED SHRIMP Our version of New Orleans style barbecued Louisiana shrimp. Served atop au gratin potatoes...19.99

GULF COAST FRIED SHRIMP Gulf shrimp served with fries & cocktail sauce...17.99

PASTAS ORIGINALS

EGGPLANT STACK Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach and smoked bacon cream sauce. Over spaghetti...16.99

PASTA JAM Chicken, smoked sausage, tasso, onions, and peppers simmered in a roasted garlic cream sauce. Served over penne pasta...15.99

VEGGIE PRIMAVERA Fresh squash, zucchini, grape tomatoes, spinach and purple onions sautéed and finished with a hint of lemon. Tossed with spaghetti...13.99
Add grilled chicken...17.99. Add sautéed shrimp...18.99

SHRIMP & CRAB ALFREDO Fresh Louisiana shrimp sautéed in Creole butter finished with Alfredo sauce then topped with a housemade crabcake. Tossed with fettuccine...18.99

SHRIMP SCAMPI Fresh Louisiana shrimp & sliced domestic mushrooms sautéed then finished with fresh basil, garlic, and white wine lemon butter sauce. Tossed with spaghetti...18.99

CHICKEN BIANCO Classic Alfredo sauce tossed with penne and topped with parmigiana crusted chicken...15.99

OLD SCHOOL

MISS GRACE'S LASAGNA Five cheeses, beef, Italian sausage, and marinara sauce...15.99

CHICKEN PARMIGIANA With spaghetti...14.99

EGGPLANT BOLOGNESE Layers of eggplant, cheeses, and meatsauce. Served with spaghetti...16.99

MEATBALLS Hand rolled everyday with garlic, fresh herbs, and Italian crumbs then baked and simmered in marinara. Served with spaghetti...14.99

PIZZA

CHEESE

Mozzarella, provolone, Romano, marinara...11.99

PEPPERONI

Mozzarella, provolone, fresh basil, olive oil, marinara...12.99

ITALIAN SAUSAGE

Mozzarella, provolone, fresh basil, olive oil, marinara...12.99

WHITE PIZZA

Alfredo, caramelized onions, smoked bacon, Mozzarella, provolone, Romano...13.99

BURGERS & SANDWICHES

Burgers are ground and pressed with our proprietary brisket, short rib, and chuck. Served with fries.

RED STICK BURGER

Half pound of beef, caramelized onions, smoked bacon, gorgonzola cheese, mayo, lettuce and tomatoes...11.99

CHEESEBURGER

Half pound of beef, cheddar, mayo, mustard, lettuce, tomatoes, pickles, & purple onions...9.99

GRILLED CHICKEN FOCACCIA

Grilled chicken, smoked bacon, provolone, lettuce, tomato, mayo and fresh basil pesto. Served on warm focaccia bread...11.99

We are happy to separate checks for your party.
18% gratuity will be included on parties of 8 or more.

We accept American Express, MasterCard, Visa, and Discover. No personal checks.
In consideration of other guests, phones on vibrate would be appreciated.

www.portobellos.net

CRAFT COCKTAILS

Seasonal

Seasonal Sangria

Delicious blend of liqueurs, wine, and fresh fruit. This seasonal mix has flavors of guava, pomegranate, orange, elderflower, and melon. Enjoy with choice of red, white, or sparkling wine. 2 for 1 every Wednesday night!

Guava Breeze

Guava rum, pomegranate liqueur, peach schnapps, and pineapple juice served with a sugared rim

Limoncello Drop

House infused citrus vodka, limoncello liqueur, and house made lemonade served with a sugared rim & lemon twist

Louisiana Mule

Bayou Satsuma Rum, house silver rum, house lemonade, and organic agave nectar topped with ginger beer

House Specialties

Old Fashioned

Buffalo Trace Bourbon Whiskey, bitters, and muddled orange and cherry

House Margarita

Sauza 100 Años tequila, triple sec, and house made margarita mix

Classic Martini

Choice of vodka or gin

Cosmopolitan

House infused citrus vodka, triple sec, fresh lime juice and cranberry juice

French 75

Beefeater gin, fresh lemon juice, and house made simple syrup, shaken and topped with champagne

BOTTLED BEERS

Domestics

Bud Light, USA

Miller Lite, USA

Michelob Ultra, USA

Staples

Blue Moon, Belgian Wheat, USA

Stella Artois, Belgian Pilsner, Belgium

Yuengling, Traditional Lager, USA

Corona Extra, Pale Lager, Mexico

Local

Abita Amber

Parish Canebrake, Pale Wheat Ale

Parish Envie, APA

Nola Hopitoulas, IPA

Nola 7th Street Wheat, Pale Wheat Ale

Nola Irish Channel Stout

HAPPY HOUR

EVERY DAY 2-6 PM

\$5 HOUSE SPECIALTY COCKTAILS

\$5 SELECT GLASS WINES

\$5 FLATBREADS



GREAT WINES BY THE GLASS

* House wine on Happy Hour

White

Mumm Napa Split, Brut Sparkling...9

***Chamisal Unoaked**, Chardonnay...9

Clos Pegase, Chardonnay...12

***Markham Vineyards**, Sauvignon Blanc...9

Guntrum Blue, Riesling...9

***Tommasi**, Pinot Grigio...9

***Nine Vines**, Moscato...8

Red

***Seaglass**, Pinot Noir...9

Morgan 12 Clones, Pinot Noir...12

***Seven Falls**, Merlot...9

***Martin Ray**, Cabernet Sauvignon...9

B.R. Cohn, Cabernet Sauvignon...12

***Sottano Classico**, Malbec...9

GREAT WINES BY THE BOTTLE

White

Crisp & Classic

Pighin, Pinot Grigio...25

Santa Margherita, Pinot Grigio...38

J Vineyards, Pinot Gris...30

Oyster bay, Sauvignon Blanc...30

Charles Krug, Sauvignon Blanc...35

Light & Refreshing

Conundrum, White Blend...30

Rudi Weist, Riesling...25

Eroica, Riesling...30

Big & Bold

Joel Gott Unoaked, Chardonnay...25

Complicated, Chardonnay...30

Frank Family, Chardonnay...65

Bubbly

Avissi, Prosecco...25

Mionetto, Sparkling Moscato...20

Red

Subtle & Refined

Coppola Votre Sante, Pinot Noir...25

Domaine Carneros, Pinot Noir...45

Mac Phail, Pinot Noir...60

Dreaming Tree Crush, Red Blend...25

Bogle Phantom, Red Blend...30

Rich & Lush

Trapiche, Malbec...25

Freemark Abbey, Merlot...40

Northstar, Merlot...40

Jed Steele Stymie, Merlot...50

Runquist 1448, Red Blend...30

Big & Bold

Cosentino's The Franc, Cabernet Franc...25

Terra D'Oro, Zinfandel...25

Jed Steele, Zinfandel...30

Freakshow, Cabernet Sauvignon...32

Jordan, Cabernet Sauvignon...80

Spring Valley Frederick, Red Blend...72

*To expedite service, we open wine to order at our bar.