

STARTERS

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

ROASTED SALMON SPINACH SALAD Cedar roasted Salmon, fresh spinach, crumbled gorgonzola, and sliced strawberries. With apple pecan vinaigrette...14.99

SIDES

AU GRATIN POTATOES

ROASTED FINGERLING POTATOES

RICE PILAF

FRENCH FRIES

ROASTED SQUASH AND ZUCCHINI

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
Plaquemine, La.

BEEF, PORK, & CHICKEN

MARINATED BEEF TIPS (10 oz) Marinated tenderloin tips grilled to order and set on caramelized onions. Served with au gratin potatoes and roasted squash & zucchini...18.99

PURE CUT RIBEYE A well-marbled 14oz ribeye accented with garlic and fresh parsley. Served with au gratin potatoes and broccoli Italian style...28.99

CENTER CUT FILET 8oz center cut tenderloin. Served with roasted fingerling potatoes and creamed spinach...29.99

FIRE GRILLED PORK CHOPS Two center cut 8oz bone-in chops. Served with roasted fingerling potatoes and creamed spinach...22.99... One Chop...14.99

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

CHICKEN FRIED CHICKEN Golden fried boneless chicken breasts topped with tasso white gravy and served over smashed cheddar potatoes...15.99

FIRE GRILLED CHICKEN Marinated grilled chicken breasts fired and basted with olive oil & herbs. Served with rice pilaf and broccoli Italian style...14.99

CHOPPED STEAK Half pound of our proprietary beef blend grilled and smothered with caramelized onions and mushrooms in brown gravy. Served with au gratin potatoes and roasted squash & zucchini ...13.99

FISH & SHRIMP

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

STUFFED REDFISH Baked with crabmeat dressing, finished with lemon butter and served with rice pilaf and roasted squash and zucchini...22.99

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 Layers of pasta, meatsauce, five cheeses, and marinara sauce...15.99

CHICKEN PARMIGIANA With spaghetti...14.99

EGGPLANT PARMIGIANA With spaghetti...13.99

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

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

DOWN THE BAYOU BURGER Half pound of beef topped with garlicqued La. Shrimp, pepper jack cheese, tomatoes, lettuce, and mayo...13.99

GRILLED CHICKEN FOCACCIA Grilled chicken, smoked bacon, provolone, lettuce, tomato, mayo and fresh basil pesto. Served on warm focaccia bread...11.99... **1/2 sandwich and cup of soup**... 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 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!

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

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

Pimm's Cup

Pimm's No. 1 liqueur, fresh muddled cucumbers, and house made lemonade

Lemon Berry Martini

Ciroc Red Berry vodka, house made lemonade, and a splash of cranberry

BOTTLED BEERS

Domestics

Bud Light, USA

Miller Lite, USA

Michelob Ultra, USA

Budweiser, USA

Coors Light, USA

Shiner Bock, USA

Imports

Stella Artois, Belgian Pilsner, Belgium

Heineken, Pale Lager, Netherlands

Drafts

Abita Amber, Abita Springs La.

Parish Canebrake, Pale Wheat Ale

Blue Moon, Belgian Style White

XX Dos Equis, Lager

Yuengling, Lager

Rotating Tap!!



WINES BY THE GLASS

White

Complicated, Chardonnay...9

Clos Pegase, Chardonnay...12

Pighin, Pinot Grigio...9

Montevina, White Zinfandel...7

Kung Fu Girl, Riesling...9

Nine Vines, Moscato...8

Red

Rainstom, Pinot Noir...9

Seven Falls, Merlot...9

Benziger, Cabernet Sauvignon...9

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

WINES BY THE BOTTLE

White

Conundrum, White Blend...30

The Seeker, Rose...25

Eroica, Riesling...30

Seven Daughters, White Blend...25

Joel Gott Unoaked, Chardonnay...25

Avissi, Prosecco...20

Mionetto, Sparkling Moscato...20

J Roget, Sparkling Wine...25

The Seeker, Pinot Grigio...25

GhostPines, Chardonnay...24

Red

Domaine Carneros, Pinot Noir...35

Mac Phail, Pinot Noir...58

Dreaming Tree Crush, Red Blend...24

Freemark Abbey, Merlot...30

Ruffino II Ducale, Wuper Tuscan...25

Terra D'Oro, Zinfandel...25

Save me, San Francisco, Cabernet Sauvignon...20

Freakshow, Cabernet Sauvignon...32

Jordan, Cabernet Sauvignon...75

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

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