**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

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

**CRABCAKES “L’ITALIANA”** Garnished with red pepper flakes... 11.99

**TOASTED RAVIOLI** With marinara... 10.99

**OVERSTUFFED MUSHROOMS** Fresh spinach dressing, fried, and set in a smoked bacon cream sauce... 10.99

**SPINACH DIP** With bruschetta... 9.99

**SOUP & SIDE SALADS**

**CHICKEN & SAUSAGE GUMBO (ALWAYS)**

**CHEF’S SOUP OF THE DAY**

**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 DJion
- Italian balsamic vinaigrette, apple pecan vinaigrette

**ENTRÉES**

**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

**WHAT A SIGHT**

**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 CREOLE** 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 angel hair pasta... 15.99

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

**SIDES**

**AU GRATIN POTATOES**

**ROASTED FINGERLING POTATOES**

**RICE PILAF**

**FRENCH FRIES**

**ROASTED SQUASH AND ZUCCHINI**

**CHARRED BRUSSELS SPROUTS**

**BROCCOLI ITALIAN STYLE**

**CREAMED SPINACH**

**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, fassolo, 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 SAUTEED 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 parmagiana crusted chicken... 15.99

**MISS GRACE’S LASAGNA** Layers of pasta, meat sauce, five cheeses, and marinara sauce... 15.99

**CHICKEN PARMIGIANA** With spaghetti... 14.99

**EGGPLANT PARMIGIANA** With spaghetti... 11.99

**MEATABALLS** 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 AND SANDWICHES**

**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

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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.portobello5.net
BOTTLE WINES

White

Crisp & Classic
Santa Margherita, Pinot Grigio...38
Oyster Bay, Sauvignon Blanc...30
Astrolabe, Sauvignon Blanc...25

Light & Refreshing
Conundrum, White Blend...30
Dr. Hermann, Riesling...25
Guilhem, "Rosé"...25

Big & Bold
Joel Gott Unoaked, Chardonnay...25
Frank Family, Chardonnay...65

Bubbly
Avisi, Prosecco...25
Mumm Napa, "Rosé" Brut...45

Red

Subtle & Refined
Angels & Cowboys, Red Blend...32
Bogle Phantom, Red Blend...30
Averaen, Pinot Noir...32
Mac Pail, Pinot Noir...60

Rich & Lush
Domaine Bousquet, Malbec...25
Lyeth Vineyards, Bourdeaux Blend...32
Jed Steele Stymie, Merlot...50
Freemark Abbey, Merlot...40

Big & Bold
Jed Steele, Zinfandel...30
True Myth, Cabernet Sauvignon...35
The Count, Red Blend...45
Spring Valley Frederick, Red Blend...72
Jordan, Cabernet Sauvignon...80

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

GLASS WINE

* House wine on Happy Hour

White
Mumm Napa, Brut Sparkling...9
Mumm Napa, Chardonnay...9 | 28
Clos Pegase, Chardonnay...12 | 35
Domaine Bousquet, Sauvignon Blanc...9 | 28
Guntrum Blue, Riesling...9 | 28

Red
Seaglass, Pinot Noir...9 | 28
Morgan 12 Clones, Pinot Noir...12 | 35
Cannonball, Merlot...9 | 28
Martin Ray, Cabernet Sauvignon...9 | 28

Bottle Beer

DOMESTICS
Bud Light
Miller Light
Michelob Ultra

STAPLES
Blue Moon
Stella Artois
Yuengling
Corona Extra

LOCAL
Abita Amber
Parish Canebrake
Parish Envie
Nola Hopi Toulas
Nola 7th Street Wheat
Nola Irish Channel Stout

CRAFT COCKTAILS

* Cocktails on Happy Hour

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

*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 WINE

* House wine on Happy Hour

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Mumm Napa, Brut Sparkling...9
Mumm Napa, Chardonnay...9 | 28
Clos Pegase, Chardonnay...12 | 35
Domaine Bousquet, Sauvignon Blanc...9 | 28
Guntrum Blue, Riesling...9 | 28

Red
Seaglass, Pinot Noir...9 | 28
Morgan 12 Clones, Pinot Noir...12 | 35
Cannonball, Merlot...9 | 28
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LUNCH FEATURES

MONDAY
Chic & Beans
Homemade red beans & rice, crispy fried chicken strips...10.99
Fire Grilled Pork Chop
with fingerling potatoes and creamed spinach...14.99
1/2 Chicken Focaccia and Cup of Soup...11.99
Bowl of Soup & Side Salad...9.99

TUESDAY
Chicken Fried Chicken
Rosemary tasso white gravy, Au Gratin potatoes and charred Brussels spouts...11.99
Fire Grilled Pork Chop
with fingerling potatoes and Creamed Spinach...14.99
1/2 Chicken Focaccia and Cup of Soup...11.99
Bowl of Soup & Side Salad...9.99

WEDNESDAY
Chopped Steak
Caramelized onions and mushroom brown gravy. Au Gratin potatoes and roasted squash & zucchini...12.99
Fire Grilled Pork Chop
with fingerling potatoes and Creamed Spinach...14.99
1/2 Chicken Focaccia and Cup of Soup...11.99
Bowl of Soup & Side Salad...9.99

THURSDAY
Beef Tips Merlot
Topped with a Merlot wine and crimini mushroom reduction. Au Gratin potatoes and creamed spinach...11.99
Fire Grilled Pork Chop
with fingerling potatoes and Creamed Spinach...14.99
1/2 Chicken Focaccia and Cup of Soup...11.99
Bowl of Soup & Side Salad...9.99

FRIDAY
Shrimp Scampi
Fresh Louisiana shrimp & sliced domestic mushrooms sautéed then finished with fresh basil, garlic, and white wine lemon butter sauce. Tossed with spaghetti...12.99
Fire Grilled Pork Chop
with fingerling potatoes and Creamed Spinach...14.99
1/2 Chicken Focaccia and Cup of Soup...11.99
Bowl of Soup & Side Salad...9.99