

- 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...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

**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**  
BOWL...6.99 CUP...4.99

**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

- 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



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

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](http://www.portobellos.net)

- 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 AND 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

- SIDES -

**AU GRATIN POTATOES**  
**ROASTED FINGERLING POTATOES**  
**RICE PILAF**  
**FRENCH FRIES**  
**ROASTED SQUASH AND ZUCCHINI**  
**CHARRED BRUSSELS SPROUT**  
**BROCCOLI ITALIAN STYLE**  
**CREAMED SPINACH**



BOTTLE WINES

White

Crisp & Classic

Peter Zemmer, Pinot Grigio, ITA...30  
Girls in the Vineyard, Sauvignon  
Blanc, Ca...28  
Wiseguy, Sauvignon Blanc, Wa...25

Light & Refreshing

Mark Herold "Flux", White Blend,  
Ca...32  
Slo Jams, Sauvignon Blanc, Wa...28

Big & Bold

Stag's Leap, Chardonnay, Ca...39  
Broken Dreams, Chardonnay, Ca...25  
Matthiasson "Linda Vista",  
Chardonnay, Ca...46

Rose

Minimus, Pinot Gris, Or...27

Red

Subtle & Refined

Sardon, Red Blend, ESP...24  
Papaillon, Red Blend, Ca...99  
Cedar and Salmon, Pinot Noir, Or...41

Rich & Lush

Cycle Buff Beauty, Zinfandel, AUS...55  
Etude, Pinot Noir, Ca...52  
Charles Krug, Merlot, Ca...34  
Bravium, Pinot Noir, Ca...38  
Gehricke, Zinfandel, Ca...42  
Robert Foley, Merlot, Ca...62

Big & Bold

Trinchero " Forte",  
Red Blend, Ca...99  
Iron and Sand, Cabernet Sauvignon,  
Ca...41  
Bear Flag, Cabernet Sauvignon, Ca...35  
Trinchero "BRV", Cabernet  
Sauvignon...99

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



GLASS WINE

White

Mumm Napa, Brut Sparkling  
187 ml, Ca...9  
Batasiolo, Moscato di Asti, ITA...9 | 27  
Torresella, Pinot Grigio, ITA...9 | 27  
13 Celsius, Sauvignon Blanc, NZL...9 | 27  
Black Stallion, Sauvignon Blanc,  
Ca...11 | 33  
The Monterey, Chardonnay, Ca...9 | 27  
Singing Tree, Chardonnay, Ca...13 | 39

Red

Elouan, Pinot Noir, Or...12 | 36  
Athena, Pinot Noir, Ca...9 | 27  
Circus Bear, Red Blend, FRA...11 | 33  
Drumheller, Merlot, Wa...8 | 24  
Scarbolo, Merlot, ITA...12 | 36  
Substance, Cabernet Sauvignon, Wa  
10 | 30  
Seventy Five, Cabernet Sauvignon, Ca  
13 | 39

Rose

Browne, Grenache, Wa...13 | 39

BOTTLED BEER

DOMESTICS

Bud Light  
Miller Light  
Michelob Ultra

STAPLES

Blue Moon  
Stella Artois  
Yuengling  
Corona Extra

LOCAL

Abita Amber  
Parish Canebrake  
Parish Envie  
Nola Hopitoulas  
Nola 7<sup>th</sup> Street Wheat  
Nola Irish Channel Stout

CRAFT COCKTAILS

\* Cocktails on Happy Hour

The Long Goodbye

Bombay Gin, housemade basil simple,  
hand squeezed lime juice

Stubb's Aspro

Basil Hayden's, limoncello, hand squeezed  
lemon juice

Pêche Mode

Peach infused bourbon, hand squeezed  
lemon juice, brown sugar simple, unsweet  
tea

Water of Life

Sauza tequila, brown sugar simple,  
cranberry, lime, and apple juices

Katy Perry

Grey Goose La Poire, hand squeezed  
lemon juice, sparkling wine

\*Old Fashioned

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

\*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

LUNCH FEATURES

MONDAY

Chic & Beans

Housemade 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