

**PROPRIETORS**

Peter Sclafani  
& Kiva Guidroz

LOUISIANA INSPIRED  
**PORTOBELLO'S**  
19 GRILL 96

“Business, like life, is all about  
how you make people feel. It’s  
that simple, and it’s that hard.”

**DANNY MEYER**

**SHAREABLES**

**Charbroiled Oysters**

Hopedale oysters, garlic butter, Romano, Leidenheimer French bread • 12.99

**Eggplant Elise**

Fried eggplant, Louisiana crawfish tails, spinach, bacon cream • 12.99

**Toasted Ravioli**

Parmesan, Romano, ricotta, Italian bread crumbs • 11.99

**Hot Crab Dip**

Jumbo lump and claw crab meat, fontina, Parmesan, Romano, crostinis • 12.99

**Crab Dumplings**

Jumbo lump crab meat, cream cheese, roasted white corn sauce • 12.99

**Crawfish Cheesecake**

Louisiana crawfish tails, lemon aioli, Creole tomato butter,  
micro cilantro • 12.99

**New Orleans BBQ Shrimp**

Gulf shrimp, black pepper, lemon, garlic, homemade Worcestershire,  
butter, Parmesan polenta • 13.99

**SOUPS & SIDE SALADS**

**Chicken & Sausage Gumbo** • 4.99 • 6.99

**Seafood Gumbo** • 5.99 • 7.99

**Soup of the Day** • 5.99 • 7.99

**Heirloom & Burrata Salad**

Heirloom tomatoes, homemade stracciatella, balsamic pearls, pesto oil • 11.99

**Caesar Salad**

Classic-style, Romaine, croutons, Parmesan • 4.99

**Sensation Salad**

Romaine, tomatoes, kalamata olives, classic sensation dressing • 4.99

**Jag’s Salad**

Mixed greens, grape tomatoes, cucumbers, cheddar, smoked bacon,  
your choice of dressing • 4.99

**ENTRÉE SALADS**

**Sclafani Salad**

Chef Sclafani’s grandfather’s famous salad: Romaine, boiled Gulf  
shrimp, olives, boiled eggs, onions, tomatoes, Romano,  
tangy remoulade dressing • 15.99

**Parmesan Crusted Salad**

Parmesan crusted eggplant and chicken, field greens, tomatoes,  
cucumbers, bacon, cheddar, ranch and balsamic vinaigrette • 12.99

**Napa Salad**

Fresh strawberries, grapes, grilled chicken, Gorgonzola cheese,  
apple pecan vinaigrette • 12.99

**Steakhouse Salad**

Grilled marinated tenderloin, field greens, tomatoes, smoked bacon,  
crispy onion rings, blue cheese vinaigrette • 14.99

**HOUSE-MADE DRESSINGS**

Buttermilk Ranch • Blue Cheese Vinaigrette • Honey Dijon  
Balsamic Vinaigrette • Apple Pecan Vinaigrette

**ENTRÉES**

**Fish Katherine**

Pan-sautéed farm-raised redfish, jumbo lump crab meat,  
Creole meunière, hollandaise, asparagus • 27.99

**Fish Almondine**

Pan-sautéed speckled trout, toasted almonds, lemon butter, asparagus • 22.99

**Jumbo Lump Crab Cake**

Roasted corn butter, asparagus • 1 cake 16.99 • 2 cakes 29.99

**Spaghetti & Meatballs**

Sclafani family recipe • 15.99

**Veal Parmesan**

Baby white veal, marinara, provolone, Parmesan, capellini,  
vodka tomato cream • 21.99

**Veal Piccata**

Pan-sautéed baby white veal, lemon caper butter sauce,  
fresh fettuccine Alfredo • 22.99

**Veal Michelle**

Pan-sautéed baby white veal medallions, jumbo lump crab meat,  
imperial sauce, capellini, vodka tomato cream • 29.99

**Veal Marsala**

Pan-sautéed baby white veal, mushrooms, Marsala sauce,  
fresh fettuccine Alfredo • 21.99

**Fire-Grilled Chicken Piccata**

Chicken breast, lemon caper butter sauce, broccoli, fresh fettuccine Alfredo • 16.99

**Fire-Grilled Chicken Marsala**

Grilled chicken, mushrooms, Marsala sauce, fresh fettuccine Alfredo • 18.99

**Chicken Parmesan**

Chicken breast, marinara, provolone, Parmesan, capellini,  
vodka tomato cream • 17.99

**Chicken Bianco**

Parmesan crusted chicken, fresh fettuccine Alfredo • 16.99

**Creole Shrimp & Crab Alfredo**

Gulf shrimp, jumbo lump crab cakes, fresh fettuccine, Creole Alfredo • 22.99

**Crawfish Aubergine**

Fried eggplant medallions, Louisiana crawfish tails, spinach,  
bacon cream, capellini • 15.99

**Half Roasted Duck**

Maple Leaf Farms duck, Louisiana Mayhaw glaze, Parmesan polenta • 24.99

**STEAKS & CHOPS**

**Pork Chop**

Center-cut pork rib chop, roasted pork jus,  
crispy Brussels sprouts • 20.99

**Filet Mignon**

Creekstone Farms, 8 ounces, hand-cut daily, andouille hash • 32.99

**Ribeye**

Black Angus beef, 14 ounces, hand-cut daily, andouille hash • 29.99

**Tournedos Bocage**

Creekstone Farms filet medallions, portobello mushroom ragout,  
mashed potatoes • 33.99

**TOPPINGS**

Jumbo Lump Crab Meat 10.00 • Crab Meat Imperial 11.00  
New Orleans BBQ Shrimp 9.00

**HANDHELDS**

**Red Stick Hamburger**

Half-pound beef, caramelized onions, smoked bacon, Gorgonzola cheese,  
mayo, lettuce, tomatoes, French fries • 13.99

**Steakhouse Hamburger**

Short rib, brisket, and chuck beef blend, cheddar, mayo, Creole mustard, lettuce,  
tomatoes, homemade pickles, red onions, French fries • 13.99

**Shrimp Po’Boy**

Fried Gulf shrimp, lettuce, tomatoes, homemade pickles, Creole remoulade, Leidenheimer French bread, French fries • 13.99

**Chicken Ciabatta**

Grilled chicken, smoked bacon, provolone, lettuce, tomatoes,  
mayo, fresh basil pesto, French fries • 12.99

**Prime Rib French Dip**

Shaved slow roasted prime rib, provolone, horseradish mayo, au jus,  
Leidenheimer French bread, French fries • 14.99

**SIDES** Mashed Potatoes 4.99 • Andouille Hash 4.99 • Mac & Cheese 4.99 • French Fries 3.99 • Parmesan Polenta 4.99 • Creamed Spinach 5.99

Crispy Brussels Sprouts 5.99 • Broccoli 4.99 • Asparagus 6.99 • Wild Mushroom Bread Pudding 5.99 • Capellini with Vodka Tomato Cream 4.99 • Fresh Fettuccine Alfredo 5.99

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