

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 • 13.99

Crab Dumplings

Jumbo lump crab meat, cream cheese, roasted white corn sauce • 13.99

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

Eggplant Parmesan

Eggplant medallions, marinara, provolone, Parmesan,
capellini, vodka tomato cream • 14.99

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

Chicken Marsala

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

Chicken Piccata

Grilled chicken, lemon caper butter 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

Fire-Grilled Pork Chops

Center-cut pork rib chop, roasted pork jus,
roasted fingerling potatoes • 20.99

Filet Mignon

Creekstone Farms, 8 ounces, hand-cut daily,
roasted fingerling potatoes • 32.99

Ribeye

Black Angus beef, 14 ounces, hand-cut daily,
roasted fingerling potatoes • 29.99

Tournedos Bocage

Creekstone Farms filet medallions, portobello mushroom ragout,
wild mushroom bread pudding • 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 • Roasted Fingerling Potatoes 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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