

## APPETIZERS

**Soup Of The Day**

9

freshly made soup served with garlic bread

**Calamari**


20

jalapeño, cherry tomato, crispy capers, chipotle aioli, maple soy and dill aioli

**Tuna Poke Wontons**

22

yellowfin tuna, cucumber, avocado, mango, tomato, green onion, chipotle, sriracha mayo, maple soy and black sesame




**Crispy Cauliflower**

20

battered cauliflower florets, herb and cheese dip with carrots

choice of sauce :  
buffalo butter, hot Korean, whiskey BBQ, lemon pepper, house jerk sauce, miso, mango habanero, or sweet chili heat



**The Port House Nachos**

18

tri-colored nachos, cheese mix, pico de gallo with avocado creme and sliced jalapeno

add chicken 8  
add beef 8



**Bruschetta**

14

italian garlic toast, basil, marinated diced tomatoes, onions, topped with feta cheese and balsamic reduction



**Spinach Dip**

18

sautéed spinach slow cooked with cream cheese, garlic confit, diced onions, chopped jalapeños and sour cream, served with a side of nacho chips

**Wings**

20

1lb fried wings, herb and parmesan cheese dip and served with carrots and celery

choice of sauce :  
buffalo butter, hot Korean, whiskey BBQ, lemon pepper, house jerk sauce, miso, mango habanero, or sweet chili heat

**Lobster Mac & Cheese**

22

macaroni, diced lobster bits tossed in a three cheese sauce, chili oil, and roasted red pepper

add garlic bread ( 2pcs) 2

**Beef Sliders**

19

homemade grilled beef patty with aged cheddar, crispy onion and signature house sauce on brioche bun

**Chicken Sliders**

19

crispy chicken with buffalo aioli, lettuce and sweet pickle on a brioche bun

**Braised Beef Sliders**

22

house braised beef, crispy onion and chipotle aioli on brioche bun

**Miso Lime Chicken**

20


fried chicken bites tossed in our sweet spicy miso lime sauce, oriental pickles, pickled cucumber, sesame and gochujang dip



**Onion Rings**

11

beer battered onion rings served with chipotle aioli



**Fries**

8

yukon potatoes



**Yam Fries**

9

himalayan salt and chipotle aioli



**Cajun Fries**

10

cajun spice, garlic butter, and parmesan dip



**Truffle Fries**

11

truffle herb butter, parmesan cheese, and parmesan dip

## SALADS & BOWLS



**House Greens**

half 11  
full 16

mixed lettuce, cherry tomato, cucumber, radish, candied walnuts, feta cheese and apple cider vinaigrette

**Caesar Salad**

half 11  
full 16

romaine, parmesan, asiago cheese with candied bacon garlic croutons.



**Quinoa Salad**

18

tri-colour quinoa, arugula, dried cranberries, cherry tomato, sliced avocado, apple cider vinaigrette tossed together and topped with feta cheese and candied walnuts



**Sweet Chilli Chicken Bowl**

25

crispy sweet chilli chicken, assorted asian vegetables, served with coconut jasmine rice and topped with sesame seeds

**Addition to any salad or bowl**  
add grilled chicken 8  
add shrimp 9  
add tofu 7  
add tuna 8  
add roasted salmon 15  
add 8oz steak 17

 **Vegetarian**

 **Gluten Free**

 **Spicy**

\* all chicken is halal


## SANDWICHES

**The Classic Burger**

20

toasted brioche bun with lettuce, tomato, signature house sauce, red onion, dill pickle, and grilled angus beef patty

add bacon 2  
add cheese 2



**Veggie Burger**

20

beyond meat patty, lettuce, tomato, red onion, dill pickle, and signature house sauce on a brioche bun

**The Port Burger**

25

lettuce, tomato confit, signature house sauce, candied bacon, whiskey BBQ sauce, provolone cheese, beer battered onion ring, mushroom with caramelized onions, and toasted brioche bun

**California Chicken Sandwich**

24

lettuce, tomato, onion, avocado crema, cheddar, banana pepper, and chipotle mayo on a toasted brioche bun with your choice of : grilled or crispy chicken breast

**Crispy Fish Sandwich**

22

crispy haddock, lettuce, tomato, red onions, pickles, cheddar, dill aioli on a toasted brioche bun with tartare sauce on side

## TACOS



**Jerk Chicken Tacos**

23

jerk chicken with creamy coleslaw, mango salsa, avocado crema, and crispy onions

**Crispy Fish Tacos**

24

lightly battered haddock with, creamy coleslaw, lime chipotle mayo, and avocado crema



**Crispy Cauliflower Tacos**

24

crispy cauliflower tossed in whiskey BBQ sauce, coleslaw, shredded cheese, avocado crema, chipotle mayo, cumin sour cream, and topped with green onions

**Braised Beef Tacos**

26

house braised beef, diced jalapeno, avocado crema, pickled cucumber, lettuce shredded cheese, salsa verde and topped with crispy onions

## STONE BAKED PIZZA



**Margherita Pizza**

18

tomato sauce, fresh buffalo mozzarella and basil



**Vegitalian**

20

tomato sauce, roasted red peppers, mushroom, roasted eggplants, mozzarella, and fresh baby arugula



**Spicy Sopressata**

23

tomato sauce, soppressata, kalamata olives, mozzarella, and house made chili oil

**Prosciutto Arugula**

23

tomato sauce, mozzarella, thinly sliced prosciutto, sautéed mushroom, parmesan cheese topped with fresh arugula

## ENTRÉE



**Red Thai Curry**

26

assorted asian vegetables, tofu, and red thai curry sauce served with coconut jasmine rice.

add shrimp 9      add grilled chicken 8

**Fish & Chips**

24

old credit beer battered haddock with tartar sauce, coleslaw and french fries



**Cajun Chicken Fettuccine**

29

fettuccine noodles tossed in creamy alfredo sauce topped with toasted breadcrumbs, parmesan cheese, and grilled cajun chicken

add garlic bread ( 2pcs) 2

**Lobster Ravioli**

37

ravioli stuffed with east coast lobster, garlic, parmesan, herbs, breadcrumbs with creamy bisque

add garlic bread ( 2pcs) 2



**Mediterranean Baked White Fish**

34

sea bass fillet, pan seared and served with roasted fingerling potato tossed in olive oil, diced onions, cherry tomato, kalamata olives, and capers



**Atlantic Salmon Bowl**

31

quinoa, served with sauteed asian slaw topped with a lemon beurre blanc

**Southwest Chicken Dinner**

30

blackened chicken breast, garlic mashed potatoes and seasonal vegetables with a cajun sauce



**Steak Frites**

37

8oz top sirloin steak with truffle parmesan fries and herb butter



**New York Steak**

44

12oz striploin grilled, red wine demi-glace, roasted vegetables, and garlic potato mash

Parties of 6 or more subject to 20% gratuity

# THE PORT HOUSE

SOCIAL BAR & KITCHEN



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