

# STARTERS

10



20

#### **SOUP OF THE DAY**

Freshly made soup served with garlic crostini

#### **SHRIMP GRATIN**

Cajun shrimp in creamy garlic alfredo sauce, topped with melted cheese and panko. Served with toasted garlic crostini

#### **ITALIAN MEATBALLS**

Beef and pork homemade meatballs with homemade tomato sauce, freshly grated parmesan cheese, basil herb, and side of garlic crostini

#### CALAMARI

Crispy calamari rings, jalapenos, cherry tomatoes, crispy capers, drizzled with chipotle aioli and maple soy. Side of dill aioli

#### **PORT HOUSE NACHOS**

Tri-colored nachos, cheese mix, pico de gallo, pickled jalapeño, avocado crema. Served with salsa and sour cream

**ADD** Ground Beef 9 Grilled Chicken 9 Shirmp (6pcs chopped) 12 Proscuitto ON 10

#### **TUNA POKE WONTON**

Yellowfin tuna, cucumber, mango, tomato, onion, chipotle aioli, maple soy, avocado crema and sesame seeds.

Italian garlic toast, basil and garlic marinated diced tomatoes and onions topped with feta and balsamic glaze

#### SPINACH DIP

Sauteed spinach in creamy cheese mix, garlic confit, jalapeno, topped with mozzarella and parmesan with a side of toasted naan bread

#### **BEEF SLIDERS**

3 pieces of 2 oz. angus beef slider patties, cheese, chipotle aioli and crispy onion.

1 pound wings with a choice of sauce. served with ranch dip, celery and carrot sticks.

#### **CHOICE OF SAUCE**

Buffalo Butter, Hot Korean, Whiskey Bbq, Honey Garlic, House Jerk, Sweet Chili or Dry Lemon Pepper rub, Hot Honey

#### **ONION RINGS**

Beer battered onion rings served with chipotle aioli. 11 **FRIES** Yukon potatoes

9

10

25

22

24

#### **YAM FRIES**

Served with chipotle aioli

18

**CAJUN FRIES** Cajun spice, garlic butter and parmesan dip

#### **TRUFFLE FRIES**

Truffle herb butter, parmesan cheese and truffle aioli 11

#### **SEASONAL SALAD**

Mixed lettuce, arugula, spinach, cherry tomatoes diced cucumber, feta cheese, pumpkin seeds, candied Half 11 walnuts, dried fruits and apple honey vinaigrette Full 16

#### **CAESAR**

Romaine, ceasar dressing, parmesan cheese, bacon, garlic croutons

#### **QUINOA SALAD**

Tri-colored quinoa, arugula, dried cranberries, cherry tomatoes, avocado, feta cheese and candied walnut tossed in apple honey vinaigrette

#### **ADDITION TO ANY SALAD**

Grilled Chicken Shrimp

## SALADS

**Roasted Salmon** Steak 8oz



22

23



All Chicken Dishes are 100% Halal

## BURGERS

20

Half 11

Full 16

#### **CLASSIC BURGER**

7oz. grilled angus beef patty ,toasted brioche bun with lettuce, signature house sauce, tomato, onion and dill pickle

**PORT HOUSE SIGNATURE BURGER** 

**ADD** 

Bacon

#### 2 Cheese

7oz premium beef patty, lettuce, tomato confit, signature house sauce, bacon, whiky BBQ sauce, provolone cheese, beer battered onion ring, caramelized onions, and toasted brioche bun

#### PROSCIUTTO, BRIE AND FIG JAM SANDWICH

Fig jam on toasted ciabatta bun, sliced prosciutto, sopressata, green apple, melted brie cheese, drizzled with hot honey, arugula tossed in balsamic glaze and olive oil dressing

#### **GRILLED VEGETABLE SANDWICH**

Grilled zucchini, eggplant, assorted peppers, red onion, tomatoes, arugula, avocado, black olives, signature house sauce on toasted ciabatta bun 24

#### **CALIFORNIA CHICKEN SANDWICH**

Lettuce, tomato, onion, avocado crema, cheddar, banana pepper, chipotle mayo on toasted brioche bun.

**CHOICE OF** Grilled or Crispy chicken

#### **CRISPY FISH SANDWICH**

**JERK CHICKEN TACOS** 

mango salsa, crispy onion

**CRISPY FISH TACO** 

Crispy haddock, creamy cole slaw, tomato, onion, cheddar, dill aioli on toasted brioche bun and tartare sauce on the side

#### **HANDHELDS**

All served with fries

Substitute with yam fries, truffle or cajun fries Salad add

#### **SMOKED SALMON SANDWICH**

**CAULIFLOWER TACOS** 

SHRIMP TACOS

cilantro, ancho chipotle

Crispy cauliflower tossed in choice of bbq or sweet

chili sauce, coleslaw, avocado crema, shredded

Lettuce, pico, crispy shrimp, avocado crema,

cheese, chipotle mayo, green onions

Smoked salmon, red onion, capers, dill, cream cheese, with arugula and baby spinach in balsamic glaze and olive oil dressing, on toasted ciabatta bun, and dill aioli on side

## PIZZAS

#### **MARGARITA PIZZA**

Homemade tomato sauce, fresh buffalo mozzarella, basil 18

## **VEGITALIAN**

Homemade tomato sauce, roasted red peppers, mushrooms, eggplant, fresh baby arugula and balsamic 20 glaze

### **HOT HONEY SOPRESSATA**

Homemade tomato sauce, sopressata, kalamata olives, mozzarella, drizzled with hot honey

### **PROSCIUTTO ARUGULA**

Homemade tomato sauce, mozzarella, thinly sliced prosciutto, mushroom, fresh baby arugula, balsamic glaze, parmesan cheese

### PEPPERONI JALAPENO PIZZA

ade tomato sauce , mozzarella, pepperoni thinly sliced jalapenos and a drizzle of hot honey

**Ground beef** ADD ON Pepperoni

23

29

36

9 **9** Grilled chicken **6** Proscuitto

24

# ENTRFF

TACOS

Jerk chicken with creamy coleslaw, avocado crema,

Lightly battered haddock, cilantro honey lime coleslaw,

avocado crema, chipotle mayo, pico de gallo

## PASTA

#### Creamy alfredo fettuccine with cajun chicken, parmesan cheese

**CAJUN CHICKEN FETTUCCINE** 

**SEAFOOD LINGUINI** Mussels, scallops, shrimps, sauteed in basil herb oil, kalamata olive, capers, sundried tomato, garlic, onion, linguini

### **LOBSTER MACARONI AND CHEESE**

Baked garlic butter lobster tail in rich creamy macaroni and cheese

#### **LOBSTER RAVIOLI**

Ravioli stuffed with east coast lobster, garlix, parmesan, herbs, breadcrumbs with creamy bisque Garlic Bread (2pcs)

#### **STEAK FRITES**

8oz. triple A striploin steak, truffle parmesan fries, herb butter served with demi-glace

#### **NEW YORK STEAK**

12oz. triple A striploin steak, seasonal vegetables, creamy garlic mash potatoes with red wine demi glace 44

#### **MAPLE TERIYAKI SALMON**

Served with a side of sauteed tri-colored quinoa, onion, peppers, seasonal vegetables, char-grilled green onions, sesame seeds and lemon

#### **MEDITERRANEAN BAKED WHITE FISH**

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

#### **BLACKENED CHICKEN DINNER**

Cajun spiced chicken supreme, served with creamy garlic mash potatoes, seasonal vegetables and lemon pepper sauce

### **FISH AND CHIPS**

Old credit beer battered haddock, coleslaw, french fries and tartare sauce

#### SWEET AND SOUR VEG BOWL

Mixed vegetables, pineapple, onion, sweet and sour sauce in basmati rice

#### Tofu STEAK SAUCE ADD ON

Grilled chicken

Cream of Mushroom 6

22 9 Shrimp

24