

Appetizers

Arancini

Handcrafted Arancini Stuffed with Tomato, Parmigiana Cheese, Buffalo Mozzarella, topped with Tomato sauce, Grated Parmigiana and Fresh Basil

-24

Prawns

Tempura Prosciutto-wrapped Jumbo Prawns with Garlic Lemon Reggiano Aioli, and Herb oil

-28

Beef Tartare

Prime Beef Tenderloin Tartare with Grilled Crostinis, Shallots, Capers, Anchovies, Chives, and Dijon

-36

Pan Seared Scallops

Corn, Bacon and Sun-choke Cherry Tomatoes Salsa, with a Parsnip and Vanilla Bean Purée, and Veal Jus

-42

Duck Confit Poutine

Pulled Confit Duck Legs, with a Truffle and Cheese Curds sauce

-28

Charcuterie Board

Artisanal Meats and Cheeses with Marinated Olives, Fresh Figs, Truffle Peaches, and Truffle Honey Sauce

-44

Salads

Beet Salad

Marinated Heirloom Beets, Easter Egg Radishes, Roasted Shallots, Lemon Zest and Herb Pressed Greek Yogurt

-22

Greek Salad

Greek Feta, Peppers, Red Onions, Tomatoes, Kalamata Olives, and Cucumber Fennel, Tossed with a Creamy Lemon Oregano Dressing

-21

Portside Salad

Fresh Melange Lettuce, Heirloom Cherry Tomatoes, Cucumbers, Grilled Corn, and Jicama, Tossed in a White Balsamic, Honey and Basil Vinaigrette

-18

Buratta Salad

Heirloom Tomatoes, Avocados, Fresh Basil, Drizzled with a 20 year aged Balsamic and Citrus Infused Olive Oil

-28

Handhelds

Portside Burger

Caramelized Onions, Applewood Smoked Bacon and Aged Cheddar

-28

Smoked Brisket Sandwich

Horseradish Mayo, Pickled Red Onion, Coleslaw, Grainy Mustard and Bacon, finished with a Red Wine Vinaigrette, served with Potato Salad

-27

Veal Parmigiana

San Marzano Tomato sauce, Mozzarella Cheese, Sautéed Mushrooms, Red Peppers, and Baby Arugula

-22

Pasta

Gnocchi

Bolognese, and Shaved Parmigiano
-27

Agnolotti Del Plin

Slow Braised Quebec Wild Rabbit, Topped with Chanterelle Mushrooms, Fresh Peas, Cherry Tomatoes and a White Wine Herb Velouté
-38

Spaghetti

Fresh Cherry Tomato sauce, Garlic, Grana Padano, with Burrata and Fresh Basil finish
-34

Bucatini

Puree Black Tuscany Kale and Roasted Garlic. Grated Parmesan and Grilled Jumbo Shrimp
-39

Mains

Rainbow Trout

Black Lentils, Seasonal Baby Vegetables, Preserved Lemon, Kalamata Olives, Capers, Tarragon Relish
-46

Chicken Supreme

Stuffed with Spinach, Asiago and Lemon Thyme Mousse, served with Roasted Garlic Mash Potatoes, Spring Baby Vegetables, with a Cafe Ole sauce
-44

Prime Beef Tenderloin

Mushroom Gratin, Grated Black Summer Truffle, Fingerlings Potatoes, Baby Vegetables, and Veal Jus
-79

Chicken Paillard

Herb Marinated Grilled Chicken, Baby Arugula, and Shaved Parmigiana, topped with Lemon and Olive oil
-29

Yellow Fin Tuna

Avocado Purée, Fennel, Radishes, Heirloom Tomatoes, Basil and Pistachio Compote, Beet Purée, and Micro Sprouts
-49

Risotto

Local Seasonal Vegetables with Lemon Zest and Basil Oil, topped with Shaved Summer Black Truffles
-36

The Sea

Grilled Calamari, Seared Scallops, Jumbo Shrimp, Celery Root Purée, Quinoa, Grilled Corn, Grilled Fennel, Heirloom Baby Tomatoes, Fresh Herbs, Lemon Beurre Blanc, and a Herb oil Garnish
-69

Rack Of Lamb

Herb Roasted Lamb Rack, Parsnip Puree, Confit Fingerlings Potatoes, Seasonal Baby Vegetable, and Rosemary Jus
-60

Sides

Seasonal Vegetable -10/Roasted Fingerlings Potato -8/Jumbo Grilled Shrimps -21/Chicken Breast -14

Desserts -14

Lemon Tart /Red Berry Cheesecake/Chocolate Truffon/Molten Cake
Lint Chocolate Ice Cream /French Vanilla Ice Cream -8

