

PORTOCALL

RESTAURANT • BAR

APPETIZERS

Burrata Cheese, Heirloom Tomatoes

Cinnamon Balsamic, Basil Olive Oil

Spinach Salad, Applewood Smoked Bacon

Candied Pecans, Egg, Blue Cheese Dressing

Spicy Shrimp Diablo

Chili, Kalamata Olives, Capers

Grilled Diver Scallops, Lamb Belly Bacon

Shishito Pepper Relish

Chorizo & Goat Cheese Croquettes

Marinara Sauce

Classic Caesar Salad

Parmesan Crouton

Pork & Chicken Gyoza Dumplings

Spiced Sesame Teriyaki Sauce

Hoisin Glazed Pork Ribs

Sesame, Daikon Radish Salad

Tuna Tartare

Avocado, Mango, Black Sesame, Crisp Wonton

DESSERTS

POC's Famous Vanilla Bean Cheesecake

Apple Galette

Crème Anglaise

Lemon Tart

Raspberry Sorbet

Molten Chocolate Cake

Vanilla Ice Cream

MAIN COURSES

8 Hour Braised Beef Short Rib

Roast Fingerling Potatoes, Balsamic Pearl Onions, Red Wine Jus

Baked Salmon Wellington

Fire Roasted Tomato Pesto

Grilled Striploin & Gulf Shrimp

Short Rib Truffle Croquette, Demi Glace

Pan Seared Rockfish

Carrot Star Anise Puree, Lemon Oil

Lamb Duo, Lamb Rack Chops & Kofte

Beet Stained Roast Potatoes, Mint Pesto
Red Wine Jus

Roast Chicken Breast

Crisp Prosciutto, Butternut Squash Ravioli
Sage Marsala Sauce

Ribeye for Two

Asparagus Spears, Truffle Parmesan Whipped Potato
Three Peppercorn Sauce \$30 surcharge

Grilled Vegetable & Goat Cheese Salad

Sauteed Balsamic Shiitake Mushrooms

Beetroot & Asparagus Risotto

Crispy Leeks, Shaved Parmesan

Dine In

2 Course \$54

3 Course \$59

Take Out

2 Course \$44

3 Course \$49