

PORTOBELLO'S

Dinner Menu

Appetizers

Hearts of Romaine

\$11

Organic eggs, olives, shaved Reggiano cheese, house croutons with a garlic cream peppercorn dressing

Baked Conch Gratin

\$13

Queen conch flamed with brandy, mushrooms and scallions with Roma tomatoes and Dijon parmesan topped with Panko herb bread crumbs

Baby Spinach and House Farmed Salad

\$14

With toasted nuts, air dried fruits, pita crisps, olive oil and balsamic vinaigrette

Tartar of Fresh Sashimi Grade Tuna

\$15

With local avocado and caper berries soy glaze

Seafood Chowder

\$15

A rich creamy chowder of local conch, grouper, corn and plantain flavored with thyme and a dash of dark rum

Chilled Tiger Shrimp

\$16

With our house made a lemon citrus dip, horseradish cocktail sauce and served with wheat cracker bread

15% Service Gratuity and 12% Value Added Tax will be added to your bill.

PORTOBELLO'S

Entrées

Spaghetti	\$18
With virgin olive oil beef and veal meatballs marinara	
Shellfish Risotto, Conch, Shrimp and Lobster	\$21
In a creamy Arborio rice with garlic, wine, parmesan and whole butter	
Organic Airline Chicken Breast	\$22
Oregano crusted stuffed with spinach, roasted corn and mushroom ragout	
Tender Battered Fried Local Conch	\$22
Topped with sweet onions & a house tropical tartar sauce	
Local Shellfish Fettuccini	\$24
With lobster, crabmeat, grouper tossed in a virgin olive oil, fresh garlic and array of Hand-picked vegetables with white wine and beef steak tomatoes	
Herb Crusted Wild Salmon Fillet	\$26
Grilled or Pan Roasted glazed with a balsamic caper and white wine reduction	
Pan Roasted Marinated Grouper	\$29
Topped with a sour orange thyme and cilantro reduction with grape tomatoes	
Cracked Peppercorn Crusted Aged Sirloin Steak (10oz)	\$34
Served with Hennessy and brandy garlic butter cream topped with a sweet onion marmalade	
Stir-fried Rock Lobster	\$Market Price
With sesame oil and sweet glaze with an array of root vegetables hint of cilantro	
<i>Pasta Entrées can also be served Alfredo style with heavy cream, garlic, aged Reggiano and white wine or in a marinara sauce garlic, fresh herbs, white wine and fresh vine ripe tomatoes</i>	

All non-pasta & rice entrées comes with a Choice of 2 sides:

Portabello's Vegetable Selection	\$6
Creamy Red Potato and Garlic Mash with a hint of Dijon mustard	\$5
Parmesan and Basil Risotto	\$8
Spinach Fettuccini Noodles	\$6
House Potato Fries with truffle oil Parmesan & fresh herbs	\$4
Coconut Peas 'n Rice	\$4
Penne Pasta	\$5
Spaghetti	\$5

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Desserts

\$9

Guava Duff

with a double cream cinnamon and coconut cream sauce

Bailey's and Myers Rum Cheesecake

Mango Red Velvet Mousse Cake

Warm Papaya and Nutmeg Pie

with vanilla bean ice cream

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