

## Appetizers

**Soup of the Day \$4.<sup>95</sup>**

**French Onion Soup \$7.<sup>95</sup>**

**Tossed Salad \$8.<sup>95</sup>**

**Caesar Salad with Focaccia Bread \$12.<sup>95</sup>**

**Bruschetta and Grilled Bread \$11.<sup>95</sup>**

A Classic Italian appetizer of tomatoes, garlic, balsamic vinegar & parmesan cheese served with grilled seasoned bread.

**Portside Charcuterie \$15.<sup>95</sup>**

Cured meats, Hard & Soft Cheeses, Marinated Olives, Breads, Grissini & Spreads.

**Salt & Pepper Calamari with Sweet Basil Marinara Sauce \$14.<sup>95</sup>**

Lightly breaded and seasoned with salt & pepper and served with a house-made marinara sauce.

**Shrimp - Scargot \$16.<sup>95</sup>**

Succulent shrimp with a banana pepper ring, sautéed in garlic butter and finished with melted pub cheese.

**Share the App's Platter \$29.<sup>95</sup>**

A platter that consists of Shrimp Skewers, Chicken Wings, Chicken Strips, Bruschetta & Kettle Chips with Dip.

## Portside's Entrees

All of our Dinner Entrées include Fresh Bread, and your Choice of Soup of the Day or a Portside Salad. Caesar Salad also available for an extra \$1.95.

**Liver & Onions \$23.<sup>95</sup>**

Lightly floured and seared. Served with bacon and caramelized onions.

**Chicken Marsala \$23.<sup>95</sup>**

A classic chicken dish that is lightly dredged in a seasoned flour and cooked to a golden brown. Finished with a Marsala wine & mushroom sauce.

**Southern Grilled Pork Chop \$24.<sup>95</sup>**

A seasoned chop grilled to a juicy doneness & glazed with our house-made Dark Ale BBQ Sauce. Served with seasoned Polenta.

**8oz Sirloin Pub Steak \$28.<sup>95</sup>**

Sirloin steaks are a leaner option that is tender & juicy with a rich flavour.

**8oz New York Steak \$34.<sup>95</sup>**

New York Striploin steaks are the most popular steakhouse cut. It is a tender steak that has a flavour of its own which is Succulent & Buttery.

**Slow Roasted Prime Rib 8 oz-\$33.<sup>95</sup> 10 oz-\$37.<sup>95</sup>**

Served with Yorkshire pudding and au jus.



## Portside's Entree's

(continued)

### Seafood & Vegetarian

#### **N.W.O. Shore Lunch \$24.<sup>95</sup>**

A breaded pickerel cooked to perfection accompanied with house-made baked beans, pan fried O'Brien potatoes, creamy coleslaw & tartar sauce.

#### **Maple Soy Glazed Salmon \$25.<sup>95</sup>**

A seasoned 6oz filet of salmon baked to doneness & finished with a maple soy glaze. Served with Chef's Vegetable of the Day & Garlic Chive rice blend.

#### **Eggplant Parmesan \$21.<sup>95</sup>**

Eggplant coated in an Italian breading & cooked to a golden brown, topped with Italian cheeses & our house-made marinara sauce. Served with Chef's vegetable of the day & Focaccia bread.

#### **Sweet Thai Vegetable Noodle Bowl \$19.<sup>95</sup>**

Medley of seasoned fresh vegetables sautéed & served with Chow Mein noodles, tofu, fresh herbs all served in a vegetable broth. Add chicken or shrimp for \$4.95.



### **Big Lake Pasta at Portside Restaurant**

We are Proud to be using Big Lake Pasta for all of our Pasta dishes featured in our Restaurant Menus.

#### **Shrimp Scampi \$23.<sup>95</sup>**

Succulent shrimp sautéed in garlic, wine, lemon juice and chilies, served with fresh Big Lake Pasta Linguini. Served with Fresh Focaccia bread.

#### **Chicken & Bacon Tortellini \$22.<sup>95</sup>**

Sauteed chicken & bacon splashed with vodka and made into a Rosé sauce. Tossed in Big Lake Pasta Cheese Tortellini & served with Fresh Focaccia bread.

#### **Chorizo & Mushroom Toss \$21.<sup>95</sup>**

Chorizo sausage tossed with fresh mushrooms, spinach & leek, seasoned and finished with a Sundried Tomato Pesto. Served with Big Lake Pasta Cavetappi & Fresh Focaccia bread.

