

# P O R T Z

*Fine Steaks and Wine*

## Great Beginnings

### Shrimp Bisque

Luxurious blend of Shrimp  
Cream and Dry Sherry  
\$5.50

### Soup of the Day

our Chef's Daily Creation  
\$4.25

### Jumbo Shrimp

wrapped with Prosciutto and Goat Cheese  
served with Basil Aioli  
\$13.00

### Shrimp Cocktail

Five large Shrimp with Horseradish  
Cocktail Sauce and Lemon wedge  
\$9.00

### Jumbo Lump Crab Cakes

Served with Matchstick Potatoes  
and French Cocktail Sauce  
\$13.00

### Oysters on the Half Shell

Half dozen Plump Gulf Coast Oysters  
served with Cocktail and Mignonette Sauces and Lemon wedge  
\$8.50

## Entrees

All entrees are served with  
Portz Iceberg Lettuce Wedge Salad topped with our Chef's Special Blue Cheese Dressing  
Seasoned Wedge Potatoes garnished with Sautéed Watercress

### 16 oz Kansas City Strip Steak

16 ounces of hand-cut Strip loin  
served with Truffle Butter  
\$25.00

### 12 oz Delmonico Steak

The true steak lovers classic  
grilled to perfection and served with Truffle Butter  
\$24.00

### Medallions of Beef

Two 4 ounce Medallions of Tenderloin  
served with Truffle Butter  
\$24.00

### Chicken Diane

Our version of the Classic featuring sautéed Breast of Chicken  
with Shallots and Mushroom in a Dijon-Brandy Sauce  
\$19.00

### Moroccan Spiced Lamb Chops

with Cucumber Yogurt Sauce  
\$22.00

### Sole Meuniere

Fillets of Sole served with a Classic Meuniere Sauce  
\$19.00

Add a 3 ounce Lobster Tail to any entree

Your choice of Grilled or Baked

\$12.00

## Side Selections

Sautéed Button Mushrooms \$4.95  
Steamed Broccoli \$4.95  
Fresh Green Asparagus \$4.95

Loaded Baked Potato \$4.95  
Seasonal Vegetables \$4.95  
Sautéed Spinach \$4.95

## Grilled to Perfection

**Rare...**Cool center, bright red throughout

**Medium Rare...**Warm center, red throughout

**Medium ...**Warm, pink center

**Medium Well...**Hot, light pink in center

**Well Done...**Hot, fully cooked throughout

**"Chicago"**...Charred outside, cooked to order  
on the inside