PORTOFINO
al FRESCO
relaxed outdoor dining at its best

APPETIZERS

grilled chicken quesadilla 12
chicken, cheddar and pepper jack served with salsa and santa fe ranch

chips and salsa 6
classic, house-made chips paired with salsa add queso 4

panhandle nacho basket 19
piled high with queso, beef chili, onion, lettuce, tomato, jalapeños, guacamole, sour cream, salsa

fried cheese sticks 9
breaded mozzarella, fried and served with marinara for dipping

WRAPS & SANDWICHES

ADD-ONS:
cheddar, american, swiss, provolone 1 • bacon 1.50 • gluten-free bun +0.50

burger 12
certified angus beef on a brioche bun with lettuce, tomato, onion
VEGAN PATTY AVAILABLE +1

chicken caesar wrap 12
grilled chicken, tossed with romaine, parmesan and caesar dressing

buffalo chicken wrap 13
fried chicken tossed in mild sauce, romaine, shaved white cheddar and ranch

fish sandwich 14
grilled mahi, jalapeno aioli, lettuce, tomato, onions on brioche bun

bbq chicken sandwich 13
bbq marinated chicken breast, crispy smoked bacon, provolone cheese, lettuce, tomato, onions on brioche bun

SALADS

ADD-ONS:
chicken 6 • shrimp 7
salmon 9 • fresh catch 9

caesar 9 GF
torn romaine hearts, classic caesar dressing, croutons, shaved parmesan

house salad 9 GF
spring greens, roma tomatoes, cucumber, balsamic vinaigrette

caprese 13
layered tomatoes and mozzarella served over spring greens, drizzled with balsamic reduction and basil oil

al fresco berries salad 13
crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, citrus vinaigrette

TACOS & BASKETS

fish tacos 14 GF
blackened fish, served with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

shrimp tacos 14 GF
blackened shrimp served with pepper jack, chipotle aioli, slaw cabbage, pico de gallo on a homestyle corn tortilla

chicken finger basket 13
four tenders served with your choice of ranch, bbq or honey mustard

popcorn shrimp basket 12
served with cocktail sauce and french fries

SIDES

fries 5 | cole slaw 4 | kettle chips 3 | sweet potato fries 5 | side salad 4

DESSERTS

triple chocolate cake 7 | key lime pie 7 | red velvet cake 7 | new york cheesecake 7

KIDS

cheese pizza 8
pepperoni pizza 9

chicken tenders 8
choice of fries or sweet potato fries

grilled cheese 8
choice of fries or sweet potato fries

hamburger 8
choice of fries or sweet potato fries

cheeseburger 9
choice of fries or sweet potato fries

12 OZ. $7 | 24 OZ. $13 **portofino shark punch!** *virgin drink for the kids*

PORTOFINO Pizza

stone oven baked specialties flatbreads | 16" pizzas

CHEESE 9 | 18
red sauce, mozzarella

PEPPERONI 10 | 20
red sauce, mozzarella, large new york style pepperoni

FIVE TOWERS 14 | 24
red sauce, pepperoni, sausage, bacon, ham, smoked chicken, mozzarella

28 ACRES 15 | 25
red sauce, mozzarella, pepperoni, sausage, bacon, ham, onion, peppers, mushroom, olives, feta

NATURE PRESERVE 10 | 20
for the vegetable enthusiast; mozzarella, peppers, onions, mushrooms, olives and heirloom tomatoes

MARGHERITA 12 | 21
mozzarella, heirloom tomato blend, white sauce, garlic and basil

MEDITERRANEAN 12 | 21
olives, sun dried tomatoes, feta, mozzarella, heirloom tomatoes, garlic, basil

BUFFALO CHICKEN 14 | 24
smoked chicken, red onion, whole milk mozzarella and cheddar blend, mild buffalo sauce

coastal

FAVORITES

served after 5pm

grouper portofino 36
jumbo lump crab meat, herb roasted fingerling potatoes, lobster cream, oven dried tomato

grilled ribeye 32
herb roasted fingerling potatoes, asparagus, au poivre sauce, oven dried tomato

grilled filet mignon 34
herb roasted fingerling potatoes, shitake mushroom ragout sauce, asparagus, oven dried tomato

glazed salmon 28
agave nectar, balsamic and soy glaze, asparagus, oven dried tomato, herb roasted fingerling potatoes, soy butter sauce

wagyu burger 15
half pound char-grilled wagyu beef served on a brioche bun with caramelized onions, bacon, lettuce, tomato and side of french fries or sweet potato fries

charcuterie + cheese board 18
cured select meats, pickled veggies, chef's select artisan cheese with house-made accoutrements

COBALT BAR

SPECIALTY DRINKS
12 OZ. $10 | 24 OZ. $16 ADD A FLOAT $3 grand marnier | 151 rum

bloody mary
stolichnaya vodka, zing zang
MAKE IT A SPICY BLOODY MARY +$1

portofino punch
malibu coconut rum, myers dark rum, orange juice, pineapple, cranberry, grenadine, crème de coconut

moscow mule
stolichnaya vodka, lime juice, goslings ginger beer
MAKE IT A SPICY MULE +$1

panhandle tea
jack daniels no. 7, sweet tea, triple sec, lemonade

strawberry kiss
stolichnaya vanilla vodka, cranberry, pineapple, strawberry puree, kenwood champagne topper, lemon garnish

shipwrecked summer
stolichnaya vodka, bacardi rum, beefeaters gin, triple sec, jose cuervo tequila, sour mix, cranberry, pineapple, splash of grenadine

mojito
rum, fresh mint, lime

frozen berry blast
bacardi dragonberry, bacardi raspberry, fat tuesday strawberry, fat tuesday raspberry, myers dark rum float

frozen bushwhacker
crème de cacao, 151 rum, vanilla, fat tuesday white russian, coco lopez

frozen piña colada
bacardi coconut rum, fat tuesday piña colada

MARGARITAS
12 OZ. $10 | 24 OZ. $16
ADD A FLOAT $3 grand marnier

signature margarita
tequila, triple sec, marg mix

MAKE IT A FLAVORED MARGARITA +$1

blue angel *– blue curaco*

porto pink *– pomegranate*

very berry *– strawberry, mango or peach*

COLD BEER
$5.50 | MIX AND MATCH 5 FOR $25

domestic

budweiser
coors light
miller light
shock top
michelob ultra
bud light
landshark
yuengling

imports

corona
jai alai
corona light
stella artois

WINE

house $6

pinot grigio
sauvignon blanc
pinot noir
cabernet sauvignon
chardonnay
moscato
merlot
champagne

premium $10

josh chardonnay
kim crawford sauvignon blanc
la crema pinot noir
benzinger rose

GF = *Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Julio Lucero, EXECUTIVE CHEF
JULY 2020