

# Portobello

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## Appetizers

### Bruschetta

Grilled-crusted Sourdough bread topped with tomatoes, fresh basil, garlic, extra virgin olive oil, aged balsamic reduction and generously sprinkled with parmesan cheese

**8.95**

### Saffron Cozze Mar

Steamed Manila clams and green lip mussels in a garlic saffron butter white wine sauce served with garlic croutons

**14.95**

### Fountain Valley Calamari Fritti

Calamari seasoned and then fried - served with parsley and chipotle aioli sauce

**11.95**

### Grilled Tiger Prawn Kebobs

With a sweet chili lime garlic glaze and carrot salad with champagne vinaigrette

**12.95**

### Ahi Sashimi

Sashimi grade Hawaiian tuna delicately sliced in a sweet soy ginger sauce with wasabi crème fraiche served on won ton chips

**12.95**

### Roasted Portobello Mushroom

Lightly glazed Portobello mushroom in extra virgin olive oil and garlic - topped with crumbled blue cheese

**10.95**

### Ahi poki

### Buffalo Wings

With red hot Scotch Bonnet chili sauce and ranch dressing

**10.95**

Cubed Big eye tuna marinated in soy ,ginger, scallion, sesame oil and toasted macadamia nuts served with taro chips and wakame salad

**12.95**

### Lightly spicy crispy green bean fries

Crispy fried green beans served with lemon basil aoli

**8.95**

### Garlic Fries

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## Salads

### **Caesar Salad**

Crisp romaine lettuce sprinkled with parmesan cheese, croutons -tossed in a creamy Caesar dressing and topped with roasted garlic

**10.95**

**Add Salmon 5.95**

**Add Chicken 3.95**

### **Quiche Lorraine**

Egg custard with gruyere cheese, apple wood bacon and caramelized onions - served with baby green salad and raspberry vinaigrette

**10.95**

### **Grilled Chicken Salad**

Mixed greens, grilled chicken, tomatoes, crumbled feta cheese, parmesan - tossed in aged white balsamic vinaigrette topped with roasted pine nuts

**13.95**

### **Mista Salad**

Organic greens, candied Pecans, dried Bing cherries  
Tossed in white balsamic vinaigrette

**6.95**

### **Iceberg Wedge**

Crisp iceberg wedge lettuce with a Stella blue cheese chive dressing, candied walnuts and diced Roma tomatoes

**10.95**

### **Cobb Salad**

Tiger prawns, crab meat, bacon, egg, blue cheese, tomatoes, cabbage and iceberg lettuce -tossed in caper cream dressing served on a crunchy flat tortilla shell

**15.95**

### **Golden Pear Salad**

Honey roasted pear with organic greens - drizzled with a raspberry champagne vinaigrette topped with candied walnuts and crumbled blue cheese

**11.95**

### **Spinach Salad**

Shaved fennel, boiled egg, pear tomatoes, feta cheese and bacon served with a sweet chili dressing

**11.95**

### **Soup of the Day**

**4.25**

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## Pasta

### **Linguini & Clams**

Linguini and Manila clams sautéed in garlic, fresh parsley in a white wine and garlic sauce

**18.95**

also available in red sauce or Alfredo sauce

### **Penne Pollo**

Penne served with grilled chicken sautéed in fresh garlic, trio peppers, sun dried tomatoes and mushrooms in a light Alfredo sauce

**16.95**

Also available in red sauce

### **Linguini Frutti Di Mare**

Linguini served with fresh garlic, clams, mussels, shrimp, in a spicy tomato sauce

**19.95**

### **Spaghetti Carbonara**

Spaghetti served in a light cream sauce with Apple wood bacon, peas and sautéed fresh button mushrooms

**16.95**

### **Spaghetti with Meatballs**

Spaghetti served in marinara sauce with meatballs

**15.95**

### **Saffron Cappellini with Tiger Prawns**

Angel hair pasta served with sautéed tiger prawns, vine ripe tomatoes, fresh garlic, capers and fresh basil

**18.95**

### **Bay Scallop Risotto**

Bay Scallops, Apple wood bacon, mushrooms, Edamame, Tomatoes and Asiago cheese

**17.95**

### **Portobello Mushroom Ravioli**

Mushroom ravioli served with fresh button mushroom in a Gorgonzola cheese Alfredo sauce

**16.95**

### **Linguine with House Made Pesto**

Al dente linguine served with fresh Pesto sauce, vine ripened tomatoes and topped with roasted pine nuts

**14.95**

### **Linguine Primavera**

Sun dried tomatoes and mixed vegetables sautéed in garlic served w/ linguine and parmesan cheese

**15.95**

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## Entrées

### **Chicken Piccata**

Sautéed chicken breast in a garlic lemon butter caper sauce served with oven roasted potatoes and sautéed vegetables

**17.95**

Also available in Marsala sauce

### **Grilled Rib Eye Steak**

10 oz Grilled Rib Eye Steak with green pepper corn sauce served with roasted potatoes and mix vegetables

**26.95**

### **Soy glazed Salmon**

Char-grilled Atlantic salmon served with baby bokchoy shiitake mushrooms and sticky rice

**19.95**

### **Skirt Steak**

Marinated in a soy ginger garlic marinade, grilled to perfection, and then wrapped around sticky white rice topped with deep fried beets and scallions

**22.95**

### **Steak and Fries (Bavette)**

Pan seared skirt steak with a red wine shallot sauce and shoe string potatoes

**22.95**

### **Braised Lamb Shank**

With a Demi glaze sauce, gremolata and served with trio pepper risotto

**25.95**

### **Blackened Mahi Mahi**

Pan seared blackened Mahi Mahi served with sweet mango relish and wilted greens

**17.95**

### **Petrale Sole beurre noisette**

Pan seared petrale sole served with hazelnut brown butter sauce roasted potatoes leeks and pear tomatoes

**17.95**

### **Grilled Kobe Burger**

Kobe beef patty served with Russian dressing, caramelized onions, lettuce and tomatoes served with fries

**16.95**

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## Sandwiches

### **Salmon Apple Sandwich**

Grilled salmon with slices of green apple, red onion,  
Tomatoes, lettuce and lemon aioli on a toasted ciabatta  
Bread Served with fries and salad

**15.95**

### **Grilled Chicken**

Roasted peppers, melted cheese, mayo, crisp lettuce  
Tomatoes on a soft ciabatta roll  
Served with fries and salad

**13.95**

### **Grilled Rib Eye Steak**

Grilled Rib Eye Steak with peppers and onion on toasted  
Ciabatta roll served with fries and salad

**15.95**

### **Grilled Cheese and Tomato Soup**

Melted cheese on Sourdough bread served with  
Tomato bisque soup and salad

**11.95**

### **Turkey and Avocado**

Turkey breast with avocado, bacon  
Crisp lettuce, tomatoes, mayo on whole wheat bread  
Served with fries and salad

**12.95**

### **Grilled Kobe Burger**

Kobe beef patty with Russian dressing, crisp lettuce,  
Tomatoes and caramelized onions  
Served with fries and salad

**16.95**

### **Buffalo Ranch Chicken Sandwich**

Crispy chicken, ranch dressing, house made buffalo sauce  
Cheddar cheese, lettuce, tomatoes on a burger bun  
Served with fries and salad

**13.95**

### **Portobello Mushroom Sandwich**

Roasted Portobello mushroom, fire roasted peppers,  
Melted cheese, lettuce, tomatoes and mayo on  
Sourdough bread served with fries and salad

**12.95**

### **Mushroom Burger**

Grilled Angus patty with Portobello mushroom, onions  
Lettuce and tomatoes on buttered bun  
Served with fries and salad

**13.95**

### **Blue Cheese Bacon Burger**

Grilled Angus patty with Stella blue cheese and apple wood  
Smoked bacon, onion, lettuce and tomatoes on buttered bun  
Served with fries and salad

**13.95**

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## Entrées

### **Linguini & Clams**

Linguini and Manila clams sautéed in garlic, fresh Parsley in a white wine and garlic sauce

**18.95**

Also available in red sauce or Alfredo sauce

### **Spaghetti with Meatballs**

Spaghetti served in marinara sauce with meatballs

**15.95**

### **Linguini Frutti Di Mare**

Linguini served with fresh garlic, clams, mussels Shrimp in a spicy tomato sauce

**19.95**

### **Blackened Mahi Mahi**

Pan seared blackened Mahi Mahi served with sweet mango Relish and wilted greens

**17.95**

### **Saffron Risotto**

Braised Arborio rice with Saffron, seasonal vegetable and shaved Asiago cheese

**14.95**

### **Linguine with House Made Pesto**

Al dente Linguine served with fresh Pesto sauce, vine Ripened tomatoes and topped with roasted pine nuts

**14.95**

### **Soy glazed Salmon**

Char-grilled Atlantic salmon served with baby bokchoy Shiitake mushroom and sticky rice

**19.95**

### **Chicken Piccata**

sautéed chicken breast in a garlic lemon butter caper sauce served w/oven roasted potatoes & sautéed vegetable

**17.05**

### **Penne Pollo**

Penne pasta, grilled chicken sautéed in fresh garlic, Trio pepper sun dried tomatoes, mushroom in a Light Alfredo sauce

**16.95**

Also available in red sauce

### **Spaghetti Carbonara**

Spaghetti served in a light cream sauce with Apple Wood Bacon, peas and sautéed fresh button mushrooms

**16.95**

### **Saffron Cappellini with Tiger Prawns**

Angel hair pasta served with sautéed tiger prawns, vine ripe Tomatoes, fresh garlic, capers and fresh basil

**18.95**

### **Petrale Sole beurre noisette**

Pan seared petrale sole served with hazelnut brown butter Sauce roasted potatoes leek and pear tomatoes

**17.95**

### **Portobello Mushroom Ravioli**

Mushroom ravioli served with fresh button mushroom in a Gorgonzola cheese Alfredo sauce

**16.95**

### **Linguine Primavera**

Sun dried tomatoes and mixed vegetable sautéed in garlic Served w/linguine and parmesan cheese

**15.95**

### **Skirt Steak**

Marinated in a soy ginger marinade, grilled to perfection wrapped around sticky white rice topped w/deep fried beets and scallions

**22.95**

### **Chicken Marsala**

Sautéed chicken breast in a Marsala wine mushroom sauce Served w/oven roasted potatoes & sautéed vegetable

**17.05**

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