

Spring / Summer Dinner Menu

Appetizers

Soup du Jour	7
French Onion Soup (with Madeira wine & Swiss Emmenthal Gratinée)	8
Appetizer of the Day (ask your server)	12
Glacier Bay Oysters - ½ Dozen/Dozen (served with Port Soirée's cocktail sauce)	14/27
Grilled Calamari (tender calamari marinated in Vila Flor olive oil & white wine herb sauce)	12
Fried Calamari with Organic Mixed Greens (served with Port Soirée's cocktail sauce)	12
Bruschetta (4 pieces of Ace bread, finest tomatoes & Vila Flor olive oil)	6
Garlic Bread (4 pieces of Ace bread, Ontario garlic - Add cheese \$2)	4
Escargots à la Bourguignon (baked in a butter herb sauce)	11
P.E.I Steamed Mussels (in a marinara herbs de Provence wine sauce)	14
Baked Mushroom Caps (stuffed with crab meat and fromage gruyère)	12
Smoked Wild Atlantic Salmon (shaved parmesan, capers red onions)	13
Traditional Portuguese Cod Cakes (with organic greens and a homemade Tartar sauce)	12
Jumbo Shrimp Pernod (pan seared 5 jumbo shrimps with pernod and herbs)	14

Salads

Port Soirée Mixed Greens (organic greens with apple cider, Vila Flor olive oil, herbs)	9
Caesar (romaine, shaved parmesan cheese, pancetta and Port Soirée's Caesar dressing)	10
Tomato (the finest tomatoes, St. Jorge cheese, balsamic reduction, olive oil, basil, garlic)	11
Grilled Portobello Mushroom Napoleon (tomato, red pepper, goat cheese)	12

Prices do not include taxes and gratuity

Pastas and Risottos

Penne Port Soirée (grain fed chicken breast, sun dried tomatoes, spinach, in a cream sauce)	16
Tiger Shrimp Linguini Al Oleo (5 jumbo black tiger shrimp, olive oil oregano lemon sauce)	20
10 Vegetable stir fry (in orange Thai sauce, white wine)	16
Wild Mushroom and Porcini Risotto (various forest mushrooms, herbs)	19
Linguini Siciliana (medium spicy tomato sauce, capers, olives, oregano)	16
Penne with Sausage (tomato marinara sauce, pork sausage, roasted garlic, red peppers)	16
Pasta of the day (ask your server)	17
Lobster Newburg Risotto (Canadian Lobster, asparagus, brandy, herbs)	23

Meats (served with seasonal vegetables, and potatoes)

Veal Scaloppini Madeira (pan seared Veal scallops in Madeira wine demi-glace, herbs)	23
Steak au Poivre Vert (10 oz. AAA Black Angus, aged 39 days, green peppers cognac)	29
Filet Mignon (6 oz. Black Angus tenderloin, aged 39 days, Port wine demi-glace)	30
Chicken Supreme Stuffed with Goat Cheese (with Mango Cointreau sauce)	21
Mediterranean Beef Casserole with Mushrooms	23
Rack of Lamb (roasted, crusted with pistachios, Dijon mustard, Port wine, demi-glace)	32
Meat of the day (ask your server)	

Fish and Seafood (served with seasonal vegetables, and potatoes)

Portuguese Seafood Mix (rice, king crab, sea scallops, mussels, calamari, clams, shrimp)	29
Surf and Turf (5 Oz lobster tail roasted in garlic lemon butter, 4 oz. beef tenderloin, Port)	35
Grilled Atlantic Salmon (in a dill white wine sauce)	22
Grilled Trout (with grilled pineapple)	23
Halibut with Sautee leeks (pan roasted in a champagne, leeks, butter parsley lemon sauce)	24
Fish of the Day (ask your server)	23

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