



## Starters

### **Mussels**

*Sautéed with Spanish Chorizo, Garlic, Stewed Tomato-Saffron Broth*

### **Crispy Braised Veal Cheek**

*Mushroom Duxelles, Caramelized Cippolini Onion, Gremolata*

### **Oysters**

*Freshly Shucked Oysters on the Half Shell, Habanero-Vodka Mignonette*

### **Serrano Wrapped Prawns**

*Frisee, Preserved Lemon, Roasted Chili-Horseradish Mustard*

## Soups

### **Soup Du Jour**

*Chef's Daily Creation*

## Salads

### **Fall Salad**

*Baby Arugula, Butternut Squash, Orange Segments, Spiced Pepitas,  
Cheddar Cracker, Ancho Chili Vinaigrette*

### **The Port Caesar**

*Baby Red and Green Romaine Lettuce, Roasted Garlic Caesar Dressing,  
Crispy Braised Pork Belly, Soft Poached Egg, Parmesan Reggiano*

### **Roasted Beet Salad**

*Roasted Golden and Red Baby Beets, Frisee, Donnay Farm's Chevre,  
Toasted Pine Nuts, Smoked Shallot Vinaigrette*



## Entrees

### ***Pan Roasted Striped Bass***

*Sausage-Sunchoke Potage, Spiced Squash Broth, Lambs Lettuce*

### ***Hidden Stream Farm's Duroc Pork***

*Grilled Chop, Beer and Kraut Braised Rib, Spaetzle,  
Brussel Sprouts, Caramelized Apple Jus*

### ***Roasted Venison Chops***

*Celery Root-Wild Mushroom Hash, Sautéed Greens, Smoked Poblano-Cranberry Glace*

### ***Grilled North Dakota Bison Ribeye***

*Fingerling Potatoes, Grilled Rapini, Black Garlic, Laudemio Olive Oil*

### ***Grilled Dry Aged Kansas City Strip Steak***

*Rösti Potato, Sherry-Dressed Sunflower Sprouts, Roasted Wild Mushrooms,  
Caramelized Shallot-Cabernet Reduction*

### ***Braised Lamb***

*Juniper Berry, Garlic, and Herb Marinated Lamb Shank, Farro Risotto,  
Sautéed Greens, Sauce Natural*

### ***Roasted Callister Farm's Chicken***

*Pomme Frites, Grilled Asparagus, Chicken Jus*

\* This is a sample menu from The Port. Please understand that due to the use of sustainable ingredients and our chef's innovations, products availability and seasonality will dictate changes throughout the year to keep the ingredients at their freshest and most succulent.