

PORT & PARK BISTRO | BAR - DINNER

STARTERS & SHAREABLES

FRENCH ONION SOUP - Caramelized onions, rich beef broth, toasted bread & melted provolone. 12

CHICKEN FLAUTAS - Crispy chicken and pepper jack tortillas, whipped sour cream. 14

PEI MUSSELS* - Prince Edward Island mussels steamed in basil-pesto cream, served with grilled bread. Make it a meal with seasoned crisp fries +4 17

JUMBO CHICKEN WINGS - Baked then fried crisp. Buffalo, Honey BBQ or Lemon Parmesan. 6/12/18 pieces. 14/24/32

BURRATA & CHARRED SUMAC TOMATOES ★ - Creamy burrata, charred sumac tomatoes, basil oil, balsamic glaze & grilled crostini. 19

HH: CHEESE CURDS - Golden-fried Wisconsin cheddar curds & house ranch. 14

HH: WHITE TRUFFLE FRIES - Seasoned crisp fries, white truffle oil, Parmesan, herbs & sea salt. Add bacon +3 13

HH: CHEESE QUESADILLA - Grilled peppers and pepper jack cheese in toasted flour tortilla, served with pico de gallo and sour cream. Add Chicken +4 12

HH: FETA & ROASTED PEPPER DIP - Homemade, served with Pita points. 12

HH: Happy hour list

PORT & PARK SIGNATURES

NEW FEATURED: BUTTER CHICKEN DINNER 26
- Tender chicken breast in creamy tomato curry sauce with house rice. Includes a small house salad and house-made rice pudding.
Wednesday-Sunday during dinner, while supplies last -

CRISPY CHICKEN SCHNITZEL ★ - Golden-breaded chicken cutlet, garlic mashed potatoes & lemon-caper sauce. Add shrimp +8 27

CHIMICHURRI STEAK KEBABS* ★ - Flame-grilled steak kebabs with house chimichurri, garlic mashed potatoes and seasonal vegetables. 33

CHIMICHURRI SURF & TURF* - Flame-grilled steak kebabs and garlic-herb shrimp with house chimichurri, garlic mashed potatoes and seasonal vegetables. 40

MEDITERRANEAN SALMON* - Roasted salmon, lemon-caper cream, Moroccan couscous & seasonal vegetables. 27

CITRUS-HERB PORK CHOP* - Citrus-herb marinated pork chop, roasted potatoes & seasonal vegetables. 26

HADDOCK FISH & CHIPS - Beer-battered haddock, seasoned crisp fries, house tartar & fresh lemon. 24

CREAMY PESTO FETTUCCINE - Fettuccine, creamy house basil pesto, blistered tomatoes & Parmesan. Add: Chicken +7 | Shrimp +8 22

COMPLETE YOUR DINNER:
- With any signature entrée, add a small house salad or house-made rice pudding for 5 each, or both for 9. Please order with your entrée. Butter Chicken Dinner already includes salad and rice pudding -

HANDHELDS

Handhelds are served with fries
GRILLED CHICKEN SANDWICH - Flame-grilled chicken, lettuce, tomato, pickled onions & lemon aioli on toasted brioche. Add bacon, cheddar or avocado +3 each 19

PORT & PARK DOUBLE BURGER* - Two 4-ounce patties of our short rib, brisket and chuck blend, American cheese, caramelized onions, tomato and house aioli on toasted brioche. Add bacon +3 | Mushrooms +3 19

HOUSE-BLEND PATTY MELT* - Our short rib, brisket and chuck blend with caramelized onions and melted American cheese on grilled bread. (Bacon OR mushrooms +3) 19

SALADS & GREENS

BISTRO HARVEST CHICKEN SALAD ★ - Chicken, Tuscan greens, avocado, cucumber, tomatoes, dried cranberries, roasted red peppers, red onion and crumbled feta, tossed with balsamic vinaigrette. 19

GREEK SALAD - Tuscan greens, cucumber, tomato, peppers, red onion, olives, feta & za'atar vinaigrette. Add Chicken +7 Shrimp +8 17

CLASSIC CAESAR - Romaine hearts, shaved Parmesan, garlic croutons & creamy Caesar dressing. Add Chicken +7 Shrimp +8 15

Veggie MEDITERRANEAN DINNER BOWL - Herbed couscous, roasted vegetables, avocado red onion, tomatoes, cranberries, herbs, crispy chickpeas & lemon tahini. Add: Chicken +7 | Shrimp +8 21

★: House favorites

*Items may contain raw or undercooked beef, fish, or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of allergies.

A 20% gratuity is automatically added to parties of 7 or more. Please review your bill before adding any additional gratuity. 3% credit card fee

DESSERT

- RICE PUDDING

- Chef's own recipe topped with cinnamon sugar and whipped cream.

8

COCONUT CRÈME BRÛLÉE

- Coconut custard with caramelized sugar crust.

9

BEIGNETS

- Warm New Orleans-style beignets, powdered sugar & caramel drizzle. Add Nutella +2

12
- KIDS MENU
INCLUDES KIDS DRINK
- Kids drinks: Coke, Sprite, Lemonade, Milk
- KIDS FRIED CHICKEN & FRIES

- Battered & fried chicken tenders.

9

KIDS CHEESEBURGER*

- Beef patty, cheese & fries

10

KIDS BUTTERED FETTUCCINE

- Simple, kid-approved buttered Fettuccine with a touch of shaved Parmesan cheese

9

SODA, COFFEE OR JUICE

- COKE, DIET COKE, SPRITE, CLUB SODA, ICED TEA: 4 |
JUICE OR LEMONADE: 5 | UMBRIA COFFEE, HOT TEA: 4 |
UMBRIA ESPRESSO: SINGLE 3 DOUBLE 5 -

WHITE & SPARKLING WINES

Glass (6 oz) or Bottle

ALBARIÑO (SPAIN)

- Fresh, citrus, mineral

13|45

MOSCHOFILERO (GREECE)

- Floral, crisp and citrus-forward •

13|45

PINOT GRIGIO (ITALY)

- Light, clean, refreshing

11|40

SAUVIGNON BLANC (NEW ZEALAND)

- Bright, citrus, tropical

11|40

CHARDONNAY (CALIFORNIA)

- Smooth, apple, light oak

11|40

PROSECCO (ITALY)

- Crisp, lively, sparkling

11|40

CELLAR WINE SELECTIONS

BAROLO 2018 (ITALY)

- Full-bodied, structured & complex.

72

BARBARESCO (ITALY)

- Noble, elegant, layered, refined

72

NEBBIOLO LANGHE (ITALY)

- Plush red fruit, dried flowers & aromatic finish.

59

BEAUJOLAIS (FRANCE)

- Light and silky smooth

55

BARBERA DE ALBA (ITALY)

- Full-bodied, gracious and delightful.

44

RED WINES

Glass (6 oz) or Bottle

BONANZA CABERNET SAUVIGNON (CALIFORNIA)

- Smooth, rich, dark fruit

14|49

MONTEPULCIANO (ITALY)

- Bold, velvety, spice. (92 Wine Spectator)

12|43

KTIMA VOYATZI VELVENTOS(GREECE)

- Elegant, balanced, dry red fruit

12|43

MALBEC (ARGENTINA)

- A premium Mendoza Malbec showcasing Argentina's rich winemaking tradition

12|43

PINOT NOIR (CALIFORNIA)

- Light, silky, berry

11|40

CHIANTI (ITALY)

- Tuscan classic; dry, complex.

11|40

FINISH YOUR EVENING

LIMONCELLO DIGESTIF

- Bright Italian lemon liqueur, citrusy & refreshing.

7

AMARO DIGESTIF

- Rotating selection of Italian herbal digestifs

8

FRANGELICO

- Italian hazelnut liqueur with notes of cocoa and vanilla. Almost a dessert.

7

COME BACK FOR WEEKEND BRUNCH

Saturday & Sunday • 9:30 AM-3:30 PM: Scratch-made brunch favorites & 90-minute Bottomless Brunch.
CELEBRATE WITH US: Birthdays • Showers • Rehearsal Dinners • Corporate Events • Group Dining
Flexible food & bar packages for gatherings large and small. Ask your server or visit PortandParkChicago.com