PORT & PARK BISTRO | BAR – DINNER

STARTERS & SHAREABLES

CHICKEN FLAUTAS – Crisp tortillas filled with chicken & pepper jack cheese, served with whipped sour cream. 15

PEI MUSSELS* – Prince Edward Island mussels steamed in basil-pesto cream, served with grilled bread.
Make it a meal with seasoned fries +4 18

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

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

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

CHEESE QUESADILLA – Grilled peppers and pepper jack cheese in toasted flour tortilla, served with pico de gallo and sour cream. Add Chicken +4 13

FETA & ROASTED PEPPER DIP – House-made feta & roasted pepper dip, served with pita points. 13

FRENCH ONION SOUP – Caramelized onions, rich beef broth, toasted bread & melted provolone. 13

PORT & PARK SIGNATURES

FEATURED: BUTTER CHICKEN DINNER 30
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.
Add garlic-herb shrimp +8 35

MEDITERRANEAN SALMON* – Roasted salmon, lemon-caper cream, Moroccan couscous & seasonal vegetables. 28

FISH & CHIPS – Beer-battered haddock, seasoned fries, house tartar & fresh lemon. 25

CREAMY PESTO FETTUCCINE – Fettuccine, creamy house basil pesto, blistered tomatoes & Parmesan.
Add: Chicken +7 | Shrimp +8 24

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

HANDHELDS

Handhelds are served with seasoned fries

HOT HONEY CHICKEN SANDWICH* 20
Marinated chicken breast, signature spicy honey, pickled onions, lettuce, tomatoes, aioli on toasted brioche.

PORT & PARK DOUBLE BURGER* 20
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 or mushrooms +3

FRENCH ONION DOUBLE BURGER* 20
Our signature beef blend, caramelized onions, melted provolone & house aioli on toasted brioche.

SALMON BLT* 20
House-cured salmon, bacon, tomato, lettuce & lemon Caesar aioli on panini toast.

SALADS & GREENS

HARVEST CHICKEN SALAD – Grilled chicken over Tuscan greens with avocado, cucumber, blue cheese, almonds, tomatoes, dried cranberries, roasted peppers & red onion, tossed with balsamic vinaigrette. 20

GREEK SALAD – Tuscan greens, cucumber, tomato, peppers, red onion, olives, feta & za'atar vinaigrette.
Add Chicken +7, Shrimp +8 18

CLASSIC CAESAR – Romaine hearts, shaved Parmesan, garlic croutons & creamy Caesar dressing.
Add Chicken +7, Shrimp +8 16

★: House favorites

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

*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.

DESSERT

All our desserts are homemade

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 bananas +3, 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 –
Fettuccine tossed with butter & shaved Parmesan. 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 D'ALBA (ITALY) – Full-bodied, gracious and delightful. 47

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 & vanilla. 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