



PORTOFINO

Beach Resort & Restaurant

STARTERS

CRÈME DE TOMATO (V) creamy blend of roma tomatoes & fresh basil	8us/16bz
SHRIMP BISQUE creamy blend of shrimp laced with fine cognac	12us/24bz
GAMBAS AL AJILIO <i>classic Spanish tapa!</i> succulent shrimp sautéed in fresh garlic, chili & herbs	12us/24bz
BLEU BEEF honey-gorgonzola beef tenderloin strips flambéed with fine cognac	14us/28bz
BRUSCHETTA (V) roasted garlic toasted baguette rounds topped with ripe tomatoes, fresh basil and olive oil	8us/16bz

SALADS

INSALATA PORTOFINO (V) romaine, tomatoes, red onions, bell peppers, cucumber, black olives, feta cheese, margarita vinaigrette <i>+chicken 2us/4bz</i> <i>+shrimp 6us/12bz</i>	10us/20bz
MANGO SPINACH SALAD grilled chicken breast, wilted spinach, fresh orange, toasted almonds, mango coulis	14us/28bz
CLASSIC CAESAR (V) romaine lettuce tossed in classic Caesar dressing, bacon bits, croutons, parmigiana Reggiano <i>+chicken 2us/4bz</i> <i>+shrimp 6us/12bz</i>	10us/20bz

Daily Chef Specials available!

(V) – Vegetarian

Prices include General Sales Tax.

Gratuuity not included.

FRESH PASTA

TOMATO BASIL (V) fresh angel hair pasta, tomatoes, garlic, basil, olive oil & parmigiana Reggiano <i>+chicken 2us/4bz</i> <i>+shrimp 6us/12bz</i>	18us/36bz
CHICKEN PICATTA chicken fillet in lime-caper butter sauce over fresh angel hair pasta	18us/36bz
AGLIO E OLIO fresh angel hair pasta with shrimp or chicken, tossed in olive oil, fresh garlic, parsley, red chili & parmigiana Reggiano	24us/48bz
SHRIMP ALFREDO shrimp and fresh tagliatelle pasta in creamy alfredo sauce	24us/48bz

ENTREES

STONE CRAB CLAWS served with coconut rice, sauteed spinach & corn <i>your choice of hot chili or garlic butter</i>	38us/76bz
COCONUT CURRY (V) broccoli, bell peppers, carrots & garbanzo beans in creamy coconut curry sauce, coconut rice <i>+chicken 2us/4bz</i> <i>+shrimp 6us/12bz</i>	18us/36bz
STEAK AU POIVRE prime cut beef tenderloin, peppercorn cream sauce, herb roasted potatoes & broccoli	34us/68bz
ALMOND CRUSTED FISH almond crusted fish fillet, white wine beurre blanc, asparagus, coconut rice	26us/52bz
CILANTRO LIME BUTTERED FISH seared fish fillet with cilantro-lime butter sauce, coconut rice, sauteed vegetable medley	24us/48bz
PULPO GALLEGO octopus seared with garlic confit & smoked paprika, asparagus, herb roasted potatoes	34us/68bz

DESSERTS

FROZEN KEY LIME PIE buttery crust with perfectly tart & creamy key lime filling	8us/16bz
COMPLETELY CACAO decadent brownies paired with vanilla ice-cream & laced with crème de cacao	8us/16bz
BANANAS FOSTER bananas flambéed in rum butter sauce, paired with vanilla ice-cream	9us/18bz