

ANTIPASTO

CALAMARI

Flash fried with sweet peppers, onions and Cajun dipping sauce
7.95

COCONUT SHRIMP

Coconut breaded gulf shrimp served with spicy orange marmalade 7.95

ESCARGOT

Old world style with garlic butter, parsley and parmesan cheese 7.95

SHRIMP COCKTAIL

Slow poached colossal shrimp served chilled with exotic greens and cocktail sauce 7.95

MARYLAND STYLE CRAB CAKE*

Served over summer greens, roasted red pepper coulis, and roasted peppers 9.95

FRIED SMOKED MOZZARELLA

Served with marinated tomatoes, greens, fresh basil, cracked black pepper and balsamic vinegar 7.95

COMBO PLATTER*

Coconut shrimp, fried mozzarella, calamari and fried zucchini 14.95

NACHOS

Seasoned ground beef, fresh chips, spicy cheese, lettuce, tomato, onion, and jalapeno peppers 7.95

FRIED ZUCCHINI

Fresh zucchini strips, battered, fried
and served with ranch dressing
6.95

½ POUND OF STEAMED MUSSELS*

Garlic and white wine steamed mussels with red pepper flakes, spinach and basil, served with toasted ciabatta 7.95

CRAB and ARTICHOKE DIP FOR TWO

Jona crab and artichoke hearts

INSALTA

CRISPY CHICKEN SALAD*

Exotic field greens with red onion, tomatoes and bacon 8.95

GREEK SALAD

Exotic field greens, red onions, cucumbers, tomatoes, calamata olives, Feta cheese, beets and pepperoncini 6.95
with calamari 11.95

COBB SALAD

Exotic field greens, turkey, bacon, gorgonzola cheese, avocado, artichoke hearts, red onion, capers and house made vinaigrette 8.95

CAESAR SALAD

Romaine lettuce, seasoned croutons, parmesan and romano cheese, and house made caesar dressing 6.95
add chicken 9.95, add calamari

BLACKENED SALMON SALAD*

Exotic field greens, spiced walnuts, cucumbers, tomatoes and dried michigan cherries with house made mustard vinaigrette 14.95

Pranzo

Served with fries

BOURSIN CHEESE BURGER *

Served on a soft roll, with lettuce, tomato, red onion and bacon 7.95

GRILLED PORTOBELLO MUSHROOM

Smoked mozzarella, roasted red pepper, grilled red onion and pesto served on foccaccia 8.95

GRILLED CHICKEN CLUB SANDWICH*

Served with lettuce, tomato, thick cut bacon, melted mozzarella and mayonnaise 8.95

FRENCH DIP

Grilled sliced beef with onions and smoked mozzarella cheese on a baguette with au jus 8.95

GRILLED TURKEY REUBEN

Thin sliced turkey, sauerkraut and swiss cheese with Thousand Island dressing on caraway rye bread 7.95

DEER SANDWICH*

PASTA

SEAFOOD PASTA*

Sautéed shrimp, scallops, mushrooms, sweet peppers and shallots in a dill cream sauce tossed with linguini 18.95

WILD MUSHROOM GARDEN PASTA

Sautéed oyster, crimini and shiitake mushrooms with spinach, red pepper flakes finished with parmesan cheese, tossed with linguini 13.95
add chicken 16.95

BAKED ZITI PASTA

House made Italian sausage tossed with tenderloin tips, ziti and marinara sauce baked with mozzarella and fontina cheese 16.95

PAN SEARED BEEF TIP PASTA*

Roasted garlic, sweet peppers, shallots, fresh mozzarella, and spicy tomato sauce, served over tri-colored fettuccini 16.95

SHRIMP SCAMPI*

Colossal white shrimp sautéed in white wine and butter with diced tomato and green onion tossed with angel hair pasta 17.95

HOUSE MADE LASAGNA

Baked pasta with ricotta, parmesan and smoked mozzarella cheeses, roasted red peppers, bolognese and béchamel sauce 14.95

ROASTED VEGETABLE RAVIOLI

Pasta, served with a gorgonzola, peppers, walnuts and a roasted red pepper cream sauce 15.95

ITALIAN SAUSAGE RAVIOLI

Mild Sausage stuffed pasta, served in a marinara sauce with fresh herbs, fontina and parmesan

PESCE

CATCH OF THE DAY*

Prepared grilled, broiled, sautéed or fried - Market price

AHI TUNA *

Sesame seed encrusted tuna served with balsamic glaze 17.95

PARMASAN AND HERB SALMON*

Atlantic salmon encrusted with italian herbs and parmesan cheese 17.95

PAN-ROASTED SEA BASS*

Topped with sautéed artichokes, grape tomatoes and herbs 18.95

MARYLAND STYLE CRAB CAKES*

Served with red pepper coulis 20.95

PAN SEARED SEA SCALLOPS*

With angel hair pasta, roasted garlic, fresh tomatoes, artichoke hearts and basil in a light olive oil sauce 18.95

CRAB STUFFED SHRIMP*

Colossal shrimp stuffed with crab and served over white wine-tomato and fresh basil sauce 17.95

FISH AND CHIPS*

Alaskan cod, deep fried and served with French fries 11.95

WHITEFISH*

Great Lakes whitefish lightly seasoned and sautéed or broiled 14.95

LAKE PERCH

"A DOWNRIVER CLASSIC"
Served lightly fried with tartar sauce or sautéed and finished with a white wine lemon caper sauce 15.95

COLOSSAL GULF SHRIMP*

Battered or scampi style 15.95

CIOPPINO*

Shrimp, mussels, salmon poached in a saffron broth with artichokes, spinach, tomatoes, with rice. 16.95

MEDITERRAIAN MIXED GRILL*

Scallops, shrimp, and mahi, topped with a scampi sauce 18.95

POLLO

All entrees include chef's daily starch
and vegetable

CHICKEN PICATTA*

Chicken breast sautéed in lemon
butter and white wine with capers
and artichoke hearts 16.95

CHICKEN FONTINA*

Chicken breast topped with baby
spinach, roasted peppers and
fontina cheese, baked in a lemon
cream sauce 15.95

CHICKEN MARSALA *

Sautéed chicken breast sautéed
with wild mushrooms and fresh
basil in a rich Demi-glacé 15.95

CHICKEN PARMESAN *

Breaded chicken, topped with our
house made bolognaise,
mozzarella and fontina cheeses,
served with
angel hair pasta 16.95

CARNE di VITELLO

All entrees include chef's daily potato
and vegetable

VEAL PORTOFINO*

Medallions of veal and gulf
shrimp sautéed with olive
tapenade finished with a white
wine demi-glacé 18.95

VEAL MARSALA*

Tender medallions of veal sautéed
with wild mushrooms and fresh
basil in a rich demi-glacé 17.95

VEAL PICATTA *

Tender medallions of veal sautéed
with artichokes, capers, and fresh

CARNE

All entrees include chef's daily starch
and vegetable

FILET MIGNON*

Finished with vintage sauce
6 oz 21.95 8 oz 25.95

NEW YORK STRIP STEAK *

12 oz. strip steak glazed with
vintage sauce 23.95

16 OUNCE Bone IN RIBEYE*

Center cut rib eye, marinated in
red wine, garlic and herbs, topped
with melted gorgonzola 26.95

BABY BACK PORK RIBS*

Slow roasted with a brown sugar
rub and finished with barbeque
sauce

½ rack 14.95

GRILLED LAMB CHOPS*

Marinated in fresh herbs, garlic
and olive oil 20.95

*Consuming raw or under cooked meats, poultry, seafood,
shellfish or eggs may increase your risk of a foodborne illness

Portofino suggested Reds of Italia

#194 Giralan, Pinot Noir, Alto-Adige 43

#291 Bertani, Valpolicella, Veneto 38

#295 Zenato, Ripassa, Valpolicella, Veneto
5

#284 Tasca, Nero D' Avola, Sicilia 31

#287 Brancaia, Chianti Reserva, Tuscany
68

#293 DaVinci, Chianti, Sangiovese, Tuscany
29

#292 Bell'agio, Chianti, Tuscany 26

#287 Brancaia, Chianti, Reserva, Tuscany
68

#298 Ruffino, Chianti, Tuscany 25