

THE PORT MANSION THEATRE AND RESTAURANT

PRE-SHOW APPETIZERS

NOT INCLUDED IN DINNER AND THEATRE PACKAGE

BRUSCHETTA.....\$8.95

Fresh Tomato, Red Onion and Basil Salsa, Sprinkled with Feta and Mozzarella Cheese, Served on Garlic Rubbed Toast.

SPICY MUSSELS.....\$11.95

Steamed Mussels in a White Wine Broth with Sautéed Garlic, Onions, Fennel Seeds and Chili Flakes, Topped with Tomato Concasse.

STUFFED TOMATO.....\$9.95

Roasted Tomatoes Stuffed with Bread Crumbs and Fresh Herbs, Italian Caponata and Mushroom Duxelle, Served on Lightly Dressed Baby Spinach.

RISOTTO CAKES.....\$10.95

Pan Seared King Mushrooms on a Crispy Risotto Cake Served on Butter Braised Leeks.

GRILLED PORTOBELLO.....\$10.95

Fire Grilled Portobello Mushrooms Served on a bed of Braised Red Cabbage, Sprinkled with Shaved Field Mushrooms and Parmesan Cheese.

ACT I

Choice of Mansion Salad or Chef's Soup of the Day

Make it a French Onion Soup.....\$3.00

Make it a Caesar Salad.....\$3.00

With Freshly Baked Bread

ACT II

PRIME RIB OF BEEF

Slow Roasted Prime Rib of Beef with Au Jus, Served with Twice Baked Potato and Fresh Seasonal Vegetables.

Make it a Director's Cut.....\$5.00

SALMON

Oven Baked, Prosciutto-Wrapped Atlantic Salmon Topped with Sauteed Baby Spinach and Yogurt. Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables

CHICKEN SUPREME

Pan Seared Chicken Breast, Stuffed with Wild rice, Mushroom and Sage Dressing, Drizzled with Espagnole Sauce. Served with Garlic Mashed Potato and Fresh Seasonal Vegetables.

PASTA CARBONARA

Crispy Bacon, Fresh Zucchini and Penne Pasta, Prepared Carbonara Style, Sprinkled with Parmesan Cheese Served with Garlic Rubbed Toast.

ACT III

Chef Cam's Selection of Dessert of the Day or a Glass of Mavroadaphne de Patras Served with Coffee or Tea